NOMU

飲む

4969-E WESTVIEW DR
FREDERICK MD 21703
DINE-IN / CARRY-OUT / DELIVERY / CATERING
WWW.SUSHINOMU.COM
nomu@sushinomu.com
240.656.1330 | 301.835.7029

BUSINESS HOURS

MON - THUR	11AM - 2:15PM, 4:30PM - 8:45PM
FRI	11AM - 2:15PM, 4:30PM - 11:45PM
SAT	12PM - 11:45PM
SUN	12PM - 8:45PM

Cold dish 冷製料理

Tuna Tataki	$13
Idako (Baby octopus)	$11
House Salad	$8
Seaweed Salad	$7
Sunomono	$11

Hot Dish 温製料理

Ika Geso Karake	$11
Ika Sansai	$11
Cheesy Jalapeno	$12
Chicken Karake	$9
Chicken Wings	$11
Pork Belly Bun	$10
Takoyaki	$9
Edamame (Spicy option +$1)	$6
Pork Gyoza	$8
Shishito Peppers	$6.5
Shrimp Tempura	$10
Veggie Tempura	$8
NOMUs Fries	$6
Miso soup	$4

Side

Japanese Fried-rice
$8

Kids Menu キッズメニュー

DINE IN ONLY UNDER 12 YRS

Chicken Teriyaki	$12
Salmon Teriyaki	$14
Tonkotsu ramen	$13
Shoyu ramen	$13

Bento Box 弁当

Serve w/ Miso soup, House salad, Pork Gyoza

One Choice of Entree

Veggie Tempura	$18
Chicken Teriyaki	$21
Shrimp Tempura	$22
Salmon Teriyaki	$23
Volcano (Baked minced fish w/Mayo)	$23
Nigiri set	$26
Sashimi set	$26

and

One Choice of Sushi roll

Veggie Roll
California Roll
Spicy Tuna Roll
Shrimp Tempura Roll +$2

Sushi & Sashimi set 寿司・刺身セット

Sashimi Sampler Tuna, Salmon, White Fish	$13
Sashimi Deluxe Assorted fresh Fish served w/ miso soup, rice	$41
Sushi Sampler Tuna, Salmon, White Fish, Nigiri's, California roll	$20
Sushi Deluxe Nigiri's, California roll, Salmon Temaki served w/ miso soup	$36

Sashimi & nigiri 刺身・握り A La Carte

Sashimi (no rice) / **Nigiri** (sushi rice) 2 PCS

	Lean / Medium Fat / Fatty
Bluefin Tuna *Akami/Chutoro/Otoro*	$16/16/19
Ebi (Cooked Shrimp)	$6
Hamachi (Japnese Yellowtail)	$10
Hotategai (Sea Scallop)	$9
Ikura (Salmon Roe)	$10
Kani (Japanese Krab stick)	$4
Maguro (Tuna)	$8
Masago (Capeline Roe)	$6
Saba (Mackerel)	$7
Sake (Salmon)	$7
Tako (Octopus)	$7
Tamago (Japanese Omelet)	$6
Unagi (Fresh Wahter Eel)	$8
White fish (Fish of the day)	$MP
Uni-Hokkaido (Sea Urchin)	$19

創作料理 Signature Roll

Crown Kani, Avocado, Cream Cheese, Top w/Krab Salad, Tortilla Chips, Eel Sauce, Spicy Mayo	$14
Eel Lover Fresh water Eel, Cucumber, Top w/Eel, Eel sauce	$18
CSR Shrimp Tempura, Kani, Avocado, Cream Cheese, Tempura Flake, Spicy Mayo, Eel sauce	$16
Lobster Lobster Tail Tempura, Avocado, Cream Cheese, Asparagus, Tobiko, Spicy Mayo, Eel sauce	$39

fresh ingredient

NOMU Duo Kani, Tuna, Avocado, Cream Cheese, Top w/baked Seafood, Eel sauce	$19
Poseidon Fried roll, Soft Shell Crab, Shrimp Tempura, White Fish, Masago, Cream Cheese, Asparagus, Nori breaded, Spicy Mayo, Eel sauce	$21
Ring of Fire Fried roll, Tuna, Salmon, White Fish, Kani, Cream Cheese, Scallion, Top w/Mixed Seafood, Flaming sauce, Eel sauce	$24
Salmon Lover Salmon, Cucumber, Top w/Salmon, Spicy Mayo	$15
Divergence Fried roll, Tuna, Salmon, White fish, Cream Cheese, Tempura Flake, Eel sauce	$16

Classic Roll 標準

standard Maki

Boston Cooked Shrimp, Cucumber, Mayonnaise	$8
California Kani, Avocado, Cucumber, Masago	$6.5
Dragon Shrimp Tempura, Asparagus, Avocado, Eel sauce	$12
Eel Fresh water Eel, Cucumber, Eel sauce	$10
Japanese Bagel Salmon, Cream Cheese, Scallion	$9
JB Japanese Bagel roll Fried, Eel sauce	$10.5
Philadelphia Smoked Salmon, Cream Cheese, Cucumber	$9
Rainbow Kani, Avocado, Cucumber, Tuna, Salmon, White fish, Masago	$16
Salmon Skin Fried Salmon Skin, Scallion, Eel sauce	$7
Spicy Krab Lump crab, Kani, Tempura Flakes, Spicy Mayo	$10
Spicy Tuna Tuna, Cucumber, Spicy Kimchi	$8
Spider Soft Shell Crab, Avocado, Asparagus, Masago, Eel sauce	$14
Shrimp Tempura Shrimp Tempura, Cucumber, Avocado, Eel sauce	$9
Vegetable Roll Avocado, Asparagus, Cucumber, Carrot	$6
Volcano Kani, Avocado, Cucumber, Masago, Baked minced fish Eel sauce	$15

Donburi どんぶり

rice-bowl dish

Kaisen Don Combination of Sashimi, Rice	$28
Ten Don Shrimp Tempura, Veggie Tempura, Rice	$15
Unagi Don Grill slided Fresh water Eel, Rice, Eel sauce	$18
ChaShu Don Pork ChaShu, Cabbage, Scallion, Rice	$16
Chicken Teriyaki served w/ miso soup Teriyaki Chicken, Broccoli, Rice	$15
Salmon Teriyaki served w/ miso soup Teriyaki Salmon, Broccoli, Rice	$21

Sushi Tapas 多国籍料理

fusion small plate

Hamachi Kama Grilled Yellowtail Collar	$13
Bomber Cucumber, Ginger, Salmon, Masago, Spicy Mayo	$13
Inari Tsumeta Inari, Spicy Tuna, Scallion, Rice, Tempura mix, Spicy mayo, Eel sauce	$12
Hamachi Jalapeno Sliced Hamachi, Jalapeno, Masago, Ponzu sauce	$15
Crab Avocado Salad Lump crab, Avocado, Krab salad mix, Spicy Mayo, Spring Mix	$12
Spicy Tuna Salad Tuna, Scallion, Cucumber, Spicy sauce	$14
The Tower Seaweed salad, Spicy Tuna, Tempura Flake, Salmon, Masago, Avocado, Spicy mayo	$18
Tuna Onimochi Tuna, Spicy Mayo, Avocado, Tortilla Chip, Eel sauce	$14

A Gratuity of 20% Will Be Charged for Parties Over 5
NOT ALL INGREDIENTS ARE LISTED, PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES YOU MAY HAVE OR SPECIAL DIETARY. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITON
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料理長 キティチャイ
EXECUTIVE CHEF
KITTICHAI

副料理長 アネチャイ
SOUS CHEFs
ANEKCHAI

Lunch Special (Mon - Fri 11am - 2:15pm)

Bento Box 弁当
Except Holidays

Serve w/ Miso soup, House salad, Pork Gyoza

One Choice of Entree

- Veggie Tempura $14
- Chicken Teriyaki $15
- Shrimp Tempura $16
- Salmon Teriyaki $17
- Volcano (Baked minced fish w/Mayo) $17
- Nigiri set $20
- Sashimi set $20

and *One Choice of Sushi roll*

- Veggie Roll
- California Roll
- Spicy Tuna Roll
- Shrimp Tempura Roll +$1

Ramen ラーメン

Tonkotsu $14
Tonkotsu Soup, Pork ChaShu, Bamboo Shoots, Spinach, Mushroom, Corn, Egg, Scaillion, Nori

Shoyu Ramen $14
Clear Soup, Pork ChaShu, Bamboo Shoots, Spinach, Mushroom, Egg, Scallions, Nori

Veggie Ramen $14
Vegetable Soup, Tofu, Bamboo Shoots, Corn, Bok Choy, Scallions, Mushrooms, Spinach, Nori

Terriyaki Rice bowl どんぶり

Serve w/ Miso soup

Chicken Teriyaki $13
Terriyaki Chicken, Broccoli, Rice

Salmon Teriyaki $15
Terriyaki Salmon, Broccoli, Rice

Ramen ラーメン

Shoyu Truffle $19
Clear Soup, Pork ChaShu, Bamboo shoots, Spinach, Egg, Scallions, Mushroom, Nori

NOMU Tokyo-Wing Classic $16
Tonkotsu Soup, Bamboo Shoots, Egg, Scallions, Spinach, Mushroom, Corn, Nori, w/ Nomu Wing

Tonkotsu $16
Tonkotsu Soup, Pork ChaShu, Bamboo Shoots, Spinach, Mushroom, Corn, Egg, Scaillion, Nori

NOMU Tan Tan $17
Tonkotsu Soup, Pork Tan Tan, Bamboo Shoots, Spinach, Mushroom, Egg, Corn, Scaillions, Nori

NOMU Miso $16
Miso Tonkotsu Soup, Pork ChaShu, Bamboo Shoots, Spinach, Mushroom, Egg, Scallions, Nori

NOMU Shoyu $16
Clear Soup, Pork ChaShu, Bamboo Shoots, Spinach, Mushroom, Egg, Scallions, Nori

Vegetable Ramen $15
Vegetable Soup, Tofu, Bamboo Shoots, Corn, Bok Choy, Scallions, Mushrooms, Spinach, Nori

Chicken Teriyaki Noodle $16
Chicken teriyaki, Egg noodle, Broccoli

Ramen side dish

Pork ChaShu	$4	Porched Egg	$2.5		
Corn	$2	Egg Noodle	$4	Bambooshoot	$2.5

すしのむ

Riceless Roll 米なし

Sunset $14
Salmon, Avocado, Masago, wrapped in Cucumber, Mango sauce

Rising sun $15
Tuna, Cream Cheese, Kani, wrapped in Cucumber, Sweet vinegar

Sashimi Roll $15
Tuna, Salmon, Hamachi, Kani, Avocado, wrapped in Nori, Ponzu sauce

Salmon Tempura $12
Salmon, Asparagus, Kani, wrapped in Nori breaded, Fried, Eel sauce

Dessert デザート

Mochi icecream $7
Mixed (Greantea/Strawberry/Mango)

Matcha Green tea ice cream $8
Homemade

Cheese Cake Tempura $9

PRODUCT OF JAPAN

Ramune Japanese Soda $7
Strawberry | Lychee | Peach | Original

Melon Cream Soda $7

TAMA USAKI Kyoto Green Tea $10

Kimino Sparkling Yuzu Juice $8.5

Yowanai Yuzu Sparkling $6

Genmaicha hot tea (Refill) $4

飲み物 Drinks

Hot Grean tea (Refill) $3.5

Unsweetened Ice tea (Refill) $4

Ice Green tea $5

Orange | Cranberry juice $5

Coke | Diet | Sprite | GingerAle $2.75

Happy Hours

Weekdays
4:30 - 6:15pm

Except Holidays

House Wine BUY 1 Get 1 Free

WHITE: Giuliano Rosati Pinot Grigio; Simply Riesling

RED: Francis Coppola Cabernet Sauvignon; Francis Coppola Merlot

All beer $1 OFF

Small Plate $6
Gyoza | Shishito Pepper | Nomu Fries | Veggie Tempura | House Salad | Seaweed Salad | Takoyaki

Sushi Roll $6 +$1
Califonia | Spicy Tuna | Philly | Avocado | Japanese begel | Tuna Avocado | Veggie | Shrimp tempura

Beer ビール

DRAFT

Kirin	15.5 oz.	5%	$7
Asahi	15.5 oz.	5%	$7
Sapporo	15.5 oz.	5%	$8

Bottle | Can

Sapporo Reserve	22 oz.	5%	$8
Orion Premium draft	11.2 oz.	5%	$6
Asahi Super Dry	11.2 oz.	5%	$5
Kyoto IPA | Matcha	11.2 oz.	8.5%	$8.5

Sake 日本酒

Yuki Tora Snow Tiger NIGORI AOMORI, JAPAN 14.5% $11 | $31.5
Slightly sweet, vanilla, coconut, smooth&soft finish 200 ml. | 720 ml.

Hakutsuru Plum Wine PLUM HYOGO, JAPAN 12.5% $7 | $26
Fruity plum aroma, semi-sweet, slightly tart, bright&tangy notes 720 ml.

Hakutsuru Draft Sake JUNMAI HYOGO, JAPAN 14% $6
Fruity yet dry, green melon, young coconut fresh, and smooth. 180 ml. | 720 ml.

Hakutsuru Chika JUNMAI HYOGO, JAPAN 13.5% $8.5
Smooth&refreshing, honey&sugarcane, layered w/roasted almonds 200 ml.

Ukiyo-E JUNMAI KOBE, JAPAN 15.5% $26
Medium dry w/ wellbalanced umami & spice, w/ subtle fruit tone 720 ml.

Soto Premium JUNMAI NIIGATA, JAPAN 14% $7
Delicate, light, soft, smooth 180 ml.

BUNRAKU YAMAHAI JUNMAI SAITAMA, JAPAN 14% $24
Filled w/chocolate, cream&wool elements, smooth&soft 300 ml.

Joto Yuzu Flavored CHUGOKU, JAPAN 8.5% $29
Sweet&tart flavors of mandarin orange, lemon and Key lime 500 ml.

Sho Chiku Bai JUNMAI 15% $4.5
Hot Sake 6 Oz.

Wine ワイン

			Gl.	Btl.
WHITE				
La Crema Bright aromas of lemon drop, toffee, yellow plum, w/ lively citrus notes. Sonoma Coast (Jackson Family wines) 2022	Chardonnay	13.5%	$8.5	$32
By.OTT Vibrant blush hue, Expressive, fruity nose w/ peaches&redcurrants. Provence, France 2022	Rose	13%	$8.5	$32
Pighin Collio Dry w/ great body & balance w/ an elegant aromatic finish. Friuli-Venezia Giulia, Italy 2021	Pinot Grigio	14.5%	$7.5	$27
CK Mondavi Aroma of strawberries & spice, refreshing crisp & clean Finish. California	White Zinfandel	10%	$7	$25
Simply Washington State 2022	Riesling	12.5%	$6.5	$22
RED				
Kendall-Jackson Dark cherry, strawberry, raspberry, soft silky tannin, toast&vanilla. California 2022	Pinot Noir	14.5%	$8.5	$32
Robert Mondavi Velvety layers of blackberry, plum and cassis highlight. California 2022	Cabernet Sauvignon		$8.5	$32
Bread & Butter Round&luscious, soft tannins weave into a smooth&lingering finish. Napa, California 2022	Cabernet Sauvignon	13.5%	$8	$30
Francis Coppola Balanced acidity & flavors of cranberry, currant, & vanilla. California 2021	Cabernet Sauvignon	14.5%	$7.5	$27
Francis Coppola Well-balanced fruit, caramel, ripe red fruits & chocolate. California 2022	Merlot	13.5%	$7.5	$27

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