

musubi

each order is cut into three bite-sized pieces

Caviar Supplement - 15g of Ossetra caviar on any musubi* - \$35

SPAM, classic - \$6

Spicy SPAM, pickled jalapeños, chili-soy mayo - \$6

SPAM & Cheese, gruyere, mozzarella, dijonaise - \$8

Shiitake Mushroom, kombu, ginger - \$6 (v)

Moromi Miso, cucumber, shiso - \$6 (v)

Katsuobushi, braised bonito flakes, cucumber sunomono - \$6

Spicy Salmon Tartare, tobiko mayo* - \$7

Spicy Tuna Tartare, chili, sesame oil, shiso* - \$6

Yellowtail, scallion, yuzu mayo* - \$7

Galbi, beef short rib, kimchi** - \$8

Japanese Firefly Squid, nori jam, ginger - \$9

Fluke Engawa, ume, shiso* - \$9

Japanese Scallop, nori mayo, lemon* - \$12

Unagi, unagi sauce, sunomono, lettuce - \$9

Hokkaido Uni, braised kombu, shiso* - \$38

Luxury Musubi Trio, uni, truffle scallop, tuna with caviar* - \$85

apps & sides

Ossetra Caviar, 50 grams, shrimp chips, red onion marmalade* - \$90

Tray of Hokkaido Sea Urchin, 'alaea salt, nori jam,
King's Hawaiian toast* - \$195 / **half tray** - \$110

Bone Marrow Bread Pudding, Hokkaido uni,
shiitake marmalade* - \$42

Tuna Poke, seaweed, macadamia nuts, soy pickled jalapeños* - \$21

Hibiscus Cured Fluke Crudo, soy pickled green almonds, orange,
citrus vinaigrette* - \$18

Spanish Octopus, breadfruit puree, pickled green papaya, chili,
candied shrimp - \$25

Dry-Aged Pipikaula, Hawaiian beef jerky, kimchi mayo** - \$18

Cod Degustation, miso glazed collar, crispy skin,
smoked cod musubi - \$26

Duck Leg Confit Raviolo, ricotta, parmesan, summer truffles - \$26

apps & sides (cont.)

Truffle Taro Gratin, gruyere, parmesan - \$20

Taiwanese Flat Cabbage, house-cured bacon, shallots,
szechuan pepper, black beans - \$15

Miso Glazed Pork Ribs, pickled radish, caramelized orange - \$18

Berkshire Pork Potstickers, ponzu soy - \$11

Vegetable Potstickers, OmniPork, sesame oil, kombu-soy - \$11 (v)

Assorted Pickles, rotating selection of house made pickles - \$7 (v)

Kimchi, traditional napa cabbage kimchi** - \$7

Hawaiian Macaroni Salad, onions, carrots, celery, kewpie - \$7

mains

Calamansi Glazed Roasted Duck (serves 4),
duck fat rice with leg confit, matsutake mushroom* - \$175

30-Day Dry-Aged NY Strip, truffle taro gratin, red miso sauce* - \$98

Heritage Pork Chop, Korean miso glaze,
petit lettuces with sesame-soy vinaigrette* - \$32

Teriyaki Chicken Bowl, asian greens, sesame, mac salad, rice - \$19

Garlic Shrimp Bowl, garlic butter, pineapple, chili, mac salad, rice - \$22

Kimchi Fried Rice, SPAM, fried egg** - \$19*

Chinese Bacon Fried Rice, shiitake, mustard greens, lettuce - \$22

Peekytoe Crab Fried Rice, smoked kanpachi, mentaiko* - \$29

Chow Noodle, OmniPork, ramps, fermented blackbean,
szechuan chili - \$21 (v)

Wild Striped Bass, mochi crust, daylily shoots, pea shoots, bokchoy,
sweet pepper, black bean - \$28

Szechuan Bolognese, pork ragout, cockscomb pasta,
mustard greens, cilantro - \$24

Mentaiko Spaghetti, chili, aonori, smoked butterfish* (contains shellfish)
- \$28 w/ **Hokkaido uni*** - \$49

Mochiko Chicken Loco Moco, fried dark meat chicken, fried egg,
Hawaiian macaroni salad, gravy, white rice* - \$19

Mochiko Fried Chicken, pickles, mac salad, King's Hawaiian rolls
Half Chicken (6pc) - \$26 **Whole Chicken** (12pc) - \$48

Send a Bonus for the Kitchen Crew - \$10

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness / if you have a food allergy, please notify us*

find us on instagram @noretuh

*(v) denotes vegan **our kimchi contains shellfish Omni vegan substitute available*

