



N O M I Y A
S u s h i & I z a k a y a

OPEN
HOURS
12-10
PM

COLD

SPICY TUNA CRISPY RICE 5 PIECES CRISPY RICE TOPPED W/ AVOCADO & JALAPENO	19	TUNA TATAKI 5 PIECES SEARED BLACK PEPPER CRUSTED TUNA PONZU SAUCE	18	AVOCADO BOMB HALF AVOCADO, SPICY TUNA, BOMB SAUCE W/ UBE CHIPS	20
YELLOWTAIL JALAPENO 6 PIECES SASHIMI, TRUFFLE PONZU, JALAPENO	23	KANI SURIMI SALAD IMITATION CRAB MEAT, KEWPIE, MASAGO, SESAME OIL	10	UBE & LOTUS CHIPS HOUSEMADE CHIPS, LIGHTLY SALTED TRUFFLE OIL	15

HOT

EDAMAME SALTED OR SPICY	9	SHISHITO PEPPERS PAN-FRIED GARLIC, SEA SALT, SESAME OIL, BONITO	9	SHRIMP & VEGETABLE TEMPURA 3 PIECES SHRIMP 3 PIECES ASSORTED VEGETABLE W/ TEMPURA SAUCE	15
ROCK & ROLL SHRIMP TEMPURA CREAM REDUCTION	15	GYOZA PORK OR VEGETABLE PAN FRIED DUMPLINGS	12	FRIED WINGS 5 PIECES DEEP FRIED WINGS SOY GARLIC OR SPICY CHILI SAUCE	10

ENTREES

TERIYAKI CHICKEN, BEEF, SHRIMP OR VEGETABLE SAUTEED ONION, GREEN & RED PEPPER, HOUSE TERIYAKI SAUCE	22	ALASKAN MISO BLACK COD HOUSEMADE MISO MARINADE ASPARAGUS	35	KOREAN SHORT RIBS (GALBI) 6 PIECES BARBEQUE BEEF SHORT RIBS IN A KOREAN SWEET & SAVORY MARINADE	30
FRIED RICE W/ CHOICE OF CHICKEN, BEEF, SHRIMP, OR VEGETABLE	20	STIR FRIED YAKI UDON NOODLE W/ SOY REDUCTION, CHOICE OF CHICKEN BEEF SHRIMP OR VEGETABLE	20		

SUSHI MAKI

TUNA & AVOCADO	12
OCEAN ROLL SALMON, TUNA, YELLOWTAIL, AVOCADO	12
SALMON & AVOCADO	11
YELLOWTAIL & NEGI	11
CALIFORNIA KANI, CUCUMBER, AVOCADO	10
CUCUMBER AVOCADO ROLL	9
SHRIMP TEMPURA CUCUMBER, AVOCADO	15
SPICY TUNA	11

SIGNATURE ROLLS

NOMIYA SPICY TUNA, ASPARAGUS, SHRIMP TEMPURA TOPPED W/ LOBSTER SALAD, DRAGON'S BREATH	30
THE GARDEN CITY DEEP FRIED SHRIMP, ASPARAGUS, TOPPED W/ FRESH TUNA, AVOCADO CRUNCH SWEET SAUCE	25
PACIFIC LUMP CRAB MEAT, AVOCADO, CUCUMBER TOPPED W/ TORCHED A5 WAGYU	30
HAMPTONS KANI, CUCUMBER, AVOCADO W/ ASSORTED FRESH FISH	25
NASSAU KANI, SPICY TUNA, AVOCADO, CREAM CHEESE, MASAGO, DEEP FRIED TOPPED W/ EEL SAUCE & SPICY MAYO	15
SUFFOLK KANI, CUCUMBER, JALAPENO TOPPED W/ TORCHED YELLOWTAIL & SHICHIMI SAUCE	15
ATLANTIC DEEP FRIED SHRIMP, JALAPENO AVOCADO TOPPED W/ TORCHED TUNA, ATLANTIC SAUCE SPICY MAYO, DRAGON'S BREATH	28

NIGIRI
/ SASHIMI
À LA CARTE

MAGURO (TUNA)	8
SAKE (SALMON)	8
HAMACHI (YELLOWTAIL)	8
KAMPACHI (AMBER JACK)	8
HIRAME (FLUKE)	7
SHIMA AJI (STRIPED JACK)	7
EBI (SHRIMP)	7
IKURA (SALMON ROE)	10
UNAGI (EEL)	9
BOTAN EBI (SWEET SHRIMP)	10
KINMADAI (GOLDEN EYE SNAPPER)	12
HOTATE (SCALLOP)	10
CHUTORO (MEDIUM FATTY TUNA)	10
OTORO (FATTY TUNA)	15
UNI (SEA URCHIN)	20

KIDS MENU

FRIED RICE W/ CHOICE OF BEEF OR CHICKEN	10
YAKI UDON W/ CHOICE OF BEEF OR CHICKEN	10
TERIYAKI W/ CHOICE OF BEEF OR CHICKEN	11
CALIFORNIA ROLL	10

OMAKASE

SUSHI TASTING, 7 PIECES & 1 MAKI CHEF'S CHOICE	75
SASHIMI TASTING, 13 PIECES & 1 MAKI CHEF'S CHOICE	85
SUSHI & SASHIMI TASTING 5PCS/ 10PCS & 1 MAKI CHEF'S CHOICE	95

NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



N O M I Y A
S u s h i & I z a k a y a

 @NOMIYAIZAKAYA

 @NOMIYASTATION

COCKTAILS

SAKE - TINI OF THE WEEK	15
STATION SANGRIA WHITE OR RED	10
MODERN MULE SHOCHU, FRESH LIME, GINGER BEER	14
STRAWBERRY DREAMS SHOCHU, STRAWBERRIES, LEMON JUICE, SIMPLE SYRUP	15
SOJU CLASSIC SOJU, MUDDLED CUCUMBER, LEMON JUICE SIMPLE SYRUP	15
PEACH SUNRISE SHOCHU, PEACH PUREE W/ SPARKLING WHITE WINE	16
LYCHEE MARTINI SHOCHU, MUDDLED LYCHEE & LYCHEE JUICE	18

MOCKTAILS

STRAWBERRY DREAMS TOO MUDDLED STRAWBERRY SHAKEN W/ LEMONADE	8
PEACH DREAMS TOO PEACH PUREE SHAKEN W/ LEMONADE	8
PEACH SUNSET PEACH PUREE WITH SPRITE	8

SPIRITS

HOUSE SHOCHU	8
HOUSE SOJU	8
DAMSO SOJU 375ML	14

SAKE

	BTG	BOTTLE
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OTOKOYAMA JUNMAI KIMOTO CUP 180 ML	12	
YUKI TORA SNOW TIGER NIGORI 200ML	15	
GUNMA IZUMI HONJOZO YAMAHAI 300ML	27	
YOSHINOYAMA JUNMAI GINGO WINTR WAR 720ML	14	40
WAKATAKE NINJA TOKUBETSU JUNMAI	20	70
TSUKASABOTAN YAMAYUZU SHINORI	20	70
WAKATAKE SUPER DEMON SLAYER 300ML		56
WAKATAKE SUPER DEMON SLAYER 720ML		104
UKA SPARKLING JUNMAI DAIGINJO 300ML		52
UKA SPARKLING JUNMAI DAIGINJO 720ML		100
UKA BLACK LABEL JUNMAI DAIGINJO		105
SAKURAGAWA FUTSUSHU - MAGNUM 1800ML		132

WINE - SPARKLING

SPARKLING WHITE ON TAP	8	
BARON FUENTE 375ML GRANDE RESERVE		40

WINE - WHITE

PINOT GRIGIO ON TAP	8	
PINUAGA CASTILLA BIANCO SAUVIGNON BLANC	12	36
REUVILLY GRISEE PINOT GRIS ORANGE WINE	16	48

WINE - RED

RYAN WILLIAM CAB FRANC	12	48
LORIMER CABERNET SAUVIGNON	14	54

BEER - DRAFT

KIRIN ON TAP (10 OZ/ 1 PT)	4	7
FEATURED BEER ON TAP	ASK SERVER	

BEER - BOTTLED

HEINEKEN	6
COORS LIGHT	6
HITACHINO NEST NON-ALCOHOLIC BEER	10

SODA

HOUSE MADE SODA	
- LYCHEE, GREEN APPLE OR MANDARIN	4
FEVER-TREE GINGER BEER	5
COKE/DIET COKE/COKE ZERO/SPRITE/GINGER ALE	4