

st simone oysters

seaweed kanzuri granita, cucumbers, oyster vinaigrette
3 piece 14 or 6 piece 27

hamachi sashimi

tokyo scallions, ginger, aged balsamic 21

beet zuke salmon belly

ora king salmon, myoga, aged ponzu 18

tuna poke

tofu mousse, ponzu jelly, puffed rice cracker 21

county line farm greens

roasted beets, miso dressing, sesame 13

lettuce cups

marinated vegetables, crispy buckwheat, red boat fish sauce 13

agedashi tofu

dashi broth, tokyo turnips, crispy yuba 17

karaage chicken

béarnaise aioli, turmeric daikon, matcha salt 16

stuffed chicken wings

“gyoza” farce, yuzu kosho, chili oil 16

kurobuta pork belly

cauliflower, amaranth, chicharrón 21

Let chef hiroo choose for you-

family style – 69 per person
participation of the entire table is required

chicken & waffle

karaage chicken & beer waffle, matcha butter, new york maple 26

miso black cod

fava and peas, salt cod polenta, crispy shallots 32

seared striped bass

hijiki & squid ink puree, watermelon radish, mustard seed 30

five-spice duck leg

duck fat rice, soy bean cassoulet, chinese sausage 28

binchotan grilled ora king salmon

vegetable ash, mushrooms, asparagus 32

braised akaushi beef shank

caramelized alliums, burdock, barley miso 34

kaisen donabe rice (serves 2)

marinated salmon roe, mitsuba, ginger 39

whole chicken in brioche (serves 4)

miso butter, shiso chimichurri, chicken essence 100
requires a minimum of 24 hrs notice
limited daily availability

chilled dashi-soy greens sesame & garlic dressing, citrus 10

fried brussels sprouts hishio, bonito 10

spicy zucchini & mushrooms aunt miao’s XO, almond 10

dashi #1 mashed potatoes 10

not every ingredient is listed please let us know of any allergies

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Due to the California water shortage, we offer water only upon request.
A 5% charge is added to cover SF mandate charges.
Consumption of raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food-borne illness.