

NŌMÉ

COLD STARTERS

TRI COLOR CEVICHE

cured salmon /corvina /roasted aji /shallot /blood orange tiger's milk /cucumber radish crudité /plantain chips

TUNA CRUDO

red cabbage /tiger's milk /avocado mousse /yellow aji /passion fruit pearls

BEEF CARPACCIO

filet /balsamic /caper aioli /mock parm crisps

SMOKED BEEF TARTARE

crispy rice /caperberries /cured egg yolk /spicy aioli

HOT STARTERS

EDAMAME SHISHITO PEPPERS

/volcanic salt or sweet chili glaze-ichimi togarashi\

ASIAN SPRING ROLLS

surimi /cucumber /avocado /carrot /red cabbage /sweet chili dressing

CORVINA FISH DUMPLINGS

steamed or crispy | ginger /scallion /corvina /peruvian velouté

CRISPY BEEF DUMPLINGS

aji sauce /grenadine /scallion /soy glaze

MB BEEF SLIDERS

prime ground beef /bordelaise /dijon mustard

BEEF BAO BUNS

lomo saltado /spicy mayo /thai chili sauce

CORVINA FISH TACOS

aji sauce /daikon radish slaw /guacamole /grilled lime

PULLED BRISKET TACOS

slow cooked /prime brisket /ahi pepper sauce

LAMB CIGAR

house special blend /feuille de brique /avocado mousse

THE CHEF'S STARTER SELECTION

BANGBANG CHICKEN

tempura battered chicken /spiced honey /spicy mayo /chives

SMOKED BOURBON "BABY BACK RIBS"

braised beef ribs /bourbon glaze

FILET "MIGNON" STRIPS

saké flambé cooked on iron skillet table side

CRISPY RED SNAPPER

fish and plantain chips /shareable for 3-4 ppl

NOMÉ

SOUP

CHICKEN NOODLE SOUP
egg noodle /chicken /root veggies

PORCINI MUSHROOM SOUP
porcini /crimini /maitake mushrooms /truffle oil

SALADS

CAESAR SALAD 
mock parmesan crisp /baguette croutons /romaine

RUBY SALAD
mixed greens /beet-root /edamame /orange /corn /hearts of palm /ginger honey vinaigrette

PAN-ASIAN NOODLE SALAD
arugula /mango /white cabbage /shredded carrots /avocado /peanuts /basil /mint /citrus chili vinaigrette
♦add Steak ♦add Salmon ♦add Chicken ♦add Lamb Bacon

CHICKEN

organic - antibiotic free

CORNISH HEN
garden roots /champignon au poivre /split-pea purée

CHICKEN à L'ORANGE
citrus agro-dolce /scallions /bok choy

NOMÉ BURGERS

Chef's Award-Winning

LE CABERNET PRIME BURGER
prime ground beef patty /caramelized onion /mushrooms in red wine reduction /garlic aioli /arugula /truffle fries

CLASSIC NOMÉ BLT BURGER
beef patty /smoked lamb bacon /fried egg /nomé secret sauce /fries
add toppings: vegan cheddar /lamb bacon /avocado

SEAFOOD

MISO GLAZED BLACK COD
zucchini /miso beurre blanc /herb oil

ROASTED NORWEGIAN SALMON
charred edamame purée /pomegranate agrodolce /lemon oil

HEALTHY | YAKIJAKE GRILLED STEELHEAD TROUT FILET
grilled on charcoal /okra /coleslaw

GRILLED BUTTERFLY BRANZINO
coconut curry /casava purée /herb oil /cherry tomato

*Inquire about our private dining room which can accommodate up to
25 guests for private dinners and events*

NŌMÉ

STEAK

100% prime beef ♦ grass fed ♦ hormone free & antibiotic free

BEEF FILET 12oz

wasabi chimichurri /broccolini /carrot purée

SKIRT STEAK 12oz

confit herb sauce /garden salad /yellow aji purée

DELMONICO PEPPER CRUSTED 12oz

potato mash /roasted shallots /bordelaise /chives

PRIME COWBOY STEAK 24oz

TOMAHAWK 35oz

JURASSIC HAWK 50oz + PRESENTATION

all served with sautéed spinach /potato mash

PRIVATE COLLECTION SELECT 10oz

Limited Availability

CÔTE DE BOEUF 16oz

saffron bearnaise /forbidden rice

LAMB CHOPS – 3 PIECES

spiced panko crust /tzatziki pareve

Executive Chef Santiago Chiuz

NŌMÉ

SIDES

SAUTÉED BOK CHOY

POTATO MASH

OKRA GRILLED ON COALS

BROCCOLINI

CREAMY CORN

CREAMY OR SAUTÉED SPINACH

HOUSE SALAD

BREADED ONION PEARLS WITH SPECIAL SAUCE

FRENCH FRIES

regular /bravas /truffle

DESSERTS

X'IURRITA D'ESPAÑA [CHURROS]

CHOCOLATE SOUFFLÉ & VANILLA GELATO

SEVEN LAYER CHOCOLATE CAKE

WARM APPLE CRUMBLE TART w/ VANILLA GELATO

BANANA SPLIT SUNDAE

3 scoops /whipped cream /caramel /chocolate fudge /cookie crumble /maraschino cherries

◆ BIRTHDAY PARTY CELEBRATION SELECTION WITH SHOW ◆

epic chef's selection from our dessert menu /perfect to celebrate a special occasion

ALLERGY DISCLAIMER: Our products may contain wheat, egg, soy, or fish allergens. In addition, our products may be processed in facilities that process dairy, tree nuts and peanuts. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions. naturally, thoroughly cooking meats, poultry, seafood, or eggs reduces the risk of food borne illnesses.