

# Food

## NOA'S FAVORITES

### TEMAKI - SUSHI HANDROLLS (2 pcs)

<b>Salmon</b> Salmon tartare, rice, edamame, green sesame	14
<b>Hamachi</b> Kingfish, rice, wasabi	16.5
<b>Unagi</b> Freshwater eal, rice, glazed and torched	16
<b>Tuna</b> Spicy tuna tartare, rice, red sesame	16
<b>Otoro</b> Bluefin tuna, rice, glazed soy , wasabi	21
<b>Wagyu</b> Torched A4 quality, rice, wasabi	22
<b>Daikon</b> Pickled spicy radish, rice, sesame	12
<b>Temaki experience (7 x 1 pcs)</b>	52

## SASHIMI

<b>Sashimi</b> Smokey salmon, hamachi, tuna	29
<b>Premium Sashimi</b> Wagyu, otoro, salmon, tuna tartare, caviar	75

## OYSTERS (3 pcs)

<b>Spéciale Huitre Fleur</b>	16.5
<b>Dressed Oyster</b> Ponzu, sesame oil, salmon roe	17.5

## SMALL PLATES

<b>Miso Soup</b> Tofu, wakame, scallions	6
<b>Edamame</b> Soy, sesame, ginger	4.5
<b>Chicken Gyoza (5pcs)</b> Homemade	12.5
<b>Hamachi Ceviche</b> Ponzu, dried miso, radish	15.5
<b>Salmon Tartare</b> Edamame, sesame, nori crackers	12.5
<b>Tuna Tartare</b> Korean bbq, togarachi, ponzu, lime	15
<b>Beef Tartare</b> Soy cured yolk, mustard, scallions	17
<b>Chicken Yakitori</b> Ginger, coriander, mirin, scallions	14.5
<b>Shrimp Yakitori</b> Ginger, soy, sake, scallions	15.5

## CAVIAR SERVICE

Served with panipuri with creme fraiche

<b>Asetra Caviar (30gr)</b>	74
<b>Asetra Caviar (50gr)</b>	98
<b>Beluga Caviar (30gr)</b>	120
<b>Beluga Caviar (50gr)</b>	185

## NOA'S SIGNATURES

<b>Black Cod Miso</b> Caramalized miso glaze	29
<b>Lamb Katsu</b> Green herbs, tonkatsu sauce	29
<b>Wagyu A4 Tataki</b> Ginger, wasabi, soy glazed, crispy garlic	34
<b>Peking Duck Pancakes</b> Crispy duck, hoisin, cucumber, scallions	27
<b>Lobster</b> With teriyaki, miso, tempura	42.5
<b>Add Caviar to any dish (10gr)</b>	25

## SIDE DISHES

<b>Spicy Cucumber Salad</b> Sesame, chili, rice vinegar	5.5
<b>Green Asparagus &amp; Bimi</b> Ponzu, sesame, dried beans	8.5
<b>Spinach Salad</b> Sesame seeds, avocado, pomegranate, edamame, asparagus	7.5
<b>Fried Rice</b> With furikake	6

## BUNS

<b>Pork Belly</b> Iberico pork, korean bbq, scallions, crispy nori	11
<b>Mushrooms</b> Oyster mushroom, king bolete, flying tiger sauce	10

## CHEF'S MENU

can be ordered from 2 people 75 per person

<b>Oyster &amp; Miso soup</b>
<b>Temaki Otoro, Hamachi &amp; Daikon Salmon Tartare</b>
<b>Wagyu A4 Tataki or Black Cod Miso</b> Choose one per person
<b>Served with green asparagus &amp; bimi Fried Rice with Furikake</b>

## DESSERT

<b>Triple Chocolate Dessert</b> Wasabi, peanut	10
<b>Yuzu Dessert</b> Sesame crumble, yoghurt, white chocolate ganache	10

Do you have any food allergies?  
Please ask for our allergen menu.

A HIDDEN RHYTHM MOVES BENEATH  
THE CITY, FELT ONLY BY THOSE WHO  
DON'T FOLLOW CROWDS BUT SHAPE  
THEM

HOUSE  
*of*  
NOA