



nozomi
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CASUAL JAPANESE CUISINE

9 Raffles Boulevard, #02-06, Millenia Walk, Singapore 039596
583 Orchard Road, #01-41, Forum the Shopping Mall, Singapore 238884
1 Vista Exchange Green, The Star Vista, #02-20, Singapore 138617

All prices are subject to GST & service charge.



BLACK TRUFFLE SPECIALS

Nozomi Monaka with Black Truffle \$24

Monaka with Hokkaido Uni, Otoro, Caviar, Myoga and Black Truffle

Hokkaido Uni and Black Truffle Chawanmushi \$24

Delicate steamed Egg custard topped with Hokkaido Uni and Black Truffle

Hokkaido Scallop Black Truffle Capellini \$54

Capellini pan-fried with Shio Kombu, topped with seared Scallops from Hokkaido, Onsen Egg and Black Truffle

Kagawa A5 Wagyu Beef Black Truffle Don \$80

Flame-grilled A5 Wagyu Beef from Kagawa served on white Japanese rice, topped with marinated Egg Yolk and Black Truffle

Wagyu Beef and Hotate Roll with Uni, Black Truffle and Caviar \$74

A5 Wagyu Beef and Scallop roll topped with Hokkaido Uni, Truffle Caviar, Black Truffle and Garlic Wafu dressing

Enjoy more Black White Truffle: +\$3/gram!



Spring Menu

Spring Dragon Roll \$20

*Spring sushi roll highlighting the season's prize catch: Tai.
Ebi, Tamagoyaki Sushi roll wrapped with Tai, Hirame and Avocado*

Seasonal Tai Suimono \$10

*Japan's classical clear soup served with Spring's quintessential seafood and vegetable.
Snapper, Takenoko and Sakura Carrot*

Spring Asparagus \$12

*As the snow melts in Japan, mountain vegetables flourish.
Asparagus, Pork Belly and Gouda Cheese Katsu*

Tai Carpaccio \$24

*A rich Spring dish highlighting Tai.
Tai & Hotate, dressed with Carpaccio Dressing, generously finished off with Truffle
Caviar*

Yaki Sanse Asari \$18

*As coastal waters begin to warm, Asari clams come into abundance.
Pan-fried Asari Clams tossed with Capsicum, light Shoyu, Sake and Butter*

Takenoko Yasai Capellini \$18

*Our signature pasta for Spring, featuring one of the season's highlights: bamboo shoots.
Bamboo Shoot Pasta, finished off with Renkon Senbe and Sakura Ebi*

Tai Capellini with Yuzu Olive Oil \$22

*Spring's aglio olio.
Tai Pasta tossed in Yuzu Olive Oil, and topped with Ikura*

Asari Ikura Gohan \$26

*Seasonal catches own the show in this Spring Donabe.
Asari Clams, Shiitake Mushroom, Shoyu and Rice*

Yuzu Lime Ice Cream \$8

A refreshing end to any Spring meal.

KID'S MENU

For Kids 12 years old and below



CHICKEN KARAAGE & ONIGIRI BENTO \$16.80

Chicken Karaage
Seasonal Maki Rolls
Truffle Potato Noisettes
Tamagomaki
Mixed Greens
Grilled Salmon Flakes Onigiri
(Rice Balls)

Choice of:
Strawberry Milk,
White Sesame or
Green Tea Ice Cream

TEMPURA & CAPELLINI BENTO \$16.80

Ebi Vegetable Tempura
Seasonal Maki Rolls
Truffle Potato Noisettes
Tamagomaki
Mixed Greens
Capellini (Pasta)

Choice of:
Strawberry Milk,
White Sesame or
Green Tea Ice Cream



DONBURI

(Comes with oden soup)

- Barachirashi with Hokkaido Uni and Ikura** \$40
Seasonal sashimi with uni and Ikura on red vinegar sushi rice
- Barachirashi Don** \$22
Seasonal sashimi on red vinegar sushi rice
- Buta Kakuni Don** \$22
Japanese braised pork belly on rice
- Ebi Tempura Don** \$19
Succulent battered shrimp on rice
- Gyusuji Curry Don** \$20
Japanese beef tendon curry served on white japanese
- Hotate, Amaebi, Zuwaigani Don** \$26
Hokkaido scallops, sweet shrimp and snow crab served on red vinegar sushi rice
- Ni Anago Don** \$26
Simmered anago on red vinegar sushi rice
- Oyako Don** \$16
Classic Japanese comfort food- chicken and egg rice bowl
- Salmon Trio and Ikura Don** \$22
Trio of salmon (salmon sashimi, aburi salmon, salmon mentaiyaki) and ikura served on red vinegar sushi rice.
- Unagi Kabayaki Don** \$22
Eel glazed with home-made sweet sauce on rice
- Unagi Kabayaki Tamago Don** \$22
Eel glazed with home-made sweet sauce on rice with simmered egg
- Wagyu Beef Don** \$26
Grilled wagyu striplion (100g) and onsen egg served on white japanese rice
Add on Uni & Ikura for \$18
- Wagyu Beef and Gyusuji Curry Don** \$42
Grilled wagyu striplion (100g) and japanese beef tendon curry served on japanese Rice
- Wagyu Beef Shiogayaki Don** \$26
Thinly sliced wagyu beef stir-fried with grated ginger, onions and sweet sauce served on white japanese rice
- Zuke Don** \$22
Tuna sashimi on red vinegar sushi rice
Add on Uni & Ikura for \$18
- Butayaki Don** \$24
Grilled Hokkaido pork belly and onsen egg served on Niigata rice
- Hokkaido Pork Katsu Don** \$24
Breaded Hokkaido pork cutlet served on Niigata rice



ZUKE DON



EBI TEMPURA DON



BARACHIRASHI WITH HOKKAIDO UNI & IKURA



UNAGI KABAYAKI TAMAGO DON

BENTO SET

Omakase Bento (Not available at Forum outlet)
\$48

Seasonal Yakimono (Grilled Fish), Agemono and Rice, Tamagoyaki, Chawanmushi, Miso Soup, Pickles

Wagyu Steak, Sushi & Kushiage Bento
\$38

Grilled Wagyu Striploin (120g), Anago Nigiri, Assorted Nigiri (4 pc), Pork Belly Kushiage, Miso Soup, Pickles

Zaru Soba, & Sashimi Bento
\$22

Cold Soba, Onsen Egg, Salmon Sashimi (3 pc), Tuna Nigiri (2pc), Pork Belly Kushiage, Miso Soup, Pickles

Salmon Mentaikyaki & Sashimi Bento
\$22

Grilled Salmon with Mentaiko Mayo, Salmon Sashimi (3pc), Rice, Miso Soup, Pickles

YOSHI'S SIGNATURES

(Comes with oden soup)

Yoshi's Special Chirashi
\$88

Seasonal sashimi on red vinegar sushi rice. Includes Hokkaido Uni, Otoro, Ama Ebi, Zuwaigani

Add on Chiba Awabi (Abalone) for \$30

Yoshi's Maguro Special
\$68

Bluefin tuna (Otoro, Chutoro, Akami and Negitoro) served on red vinegar sushi rice.

Add on Uni & Ikura for \$18

Hokkaido A5 Wagyu Beef Rice
\$68

Hay-smoked chargrilled A5 Wagyu beef from Hokkaido on rice

Add on Uni for \$18

Season Special Omakase Bento
(Not available at Forum Outlet) \$98

Yakimono, Chiba Awabi, Hay-Smoked Chargrilled Hokkaido A5 Wagyu Beef, Unagi Kabayaki, Bamboo Wrapped Sushi, Seasonal Sashimi, Tamagoyaki

Uni, Ikura, Negitoro, Hotate Don
\$75

Hokkaido Uni, Ikura, Negitoro and Hotate from Japan's Toyosu Market, served on red vinegar sushi rice



YOSHI'S SPECIAL CHIRASHI



YOSHI'S MAGURO SPECIAL



HOKKAIDO A5 WAGYU RICE



SEASON SPECIAL OMAKASE BENTO



PREMIUM SASHIMI PLATTER

SASHIMI PLATTER

Daily Sashimi Platter \$22
 Salmon (3 pcs), Tuna (3 pcs), White Fish (3 pcs)

Premium Sashimi Platter (Good for 2-3 pax) \$68 / \$85
 Premium seasonal sashimi (6 types / 7 types) from Japan's Toyosu Market

SASHIMI (3pc/5pc)

Akami	\$16 / \$23
Chutoro	\$26 / \$40
Otoro	\$30 / \$45
Salmon	\$6 / \$9
Amaebi	\$10 / \$16
Hotate	\$10 / \$16
Hirame	\$10 / \$15
Tai	\$10 / \$15
Hamachi	\$8 / \$12
Ika	\$6 / \$9



IKA



CHUTORO



SALMON



AMAEBI

SUSHI PLATTER

Daily Sushi & Maki Platter \$22
Assorted Nigiri (5 pc), Tamago Maki (6 pc), Tuna Maki (6 pc)

Premium Sushi & Maki Platter \$58
Assorted Nigiri (5 pc), Tamago Maki (6 pc), Tuna Maki (6 pc)

Salmon Lovers Platter \$22
Nigiri (5 pcs), Maki (6 pcs), Sashimi (5 pcs)



PREMIUM SUSHI & MAKI PLATTER

SUSHI

Akami	\$8
Chutoro	\$15
Otoro	\$18
Negitoro	\$15
Hokkaido Uni	\$24
Salmon	\$4
Salmon Aburi	\$4
Salmon Mentaikyaki	\$5
Trio of Salmon	\$12
Hokkaido Uni	\$24
Hirame	\$6
Tai	\$6
Hamachi	\$5
Amaebi	\$14
Hotate	\$6
Ika	\$5
Ikura	\$10

CLAYPOT RICE

serves 2

Sakura Ebi \$24

Grilled Salmon Flakes & Ikura \$24

Bamboo Shoot & Seasonal Mountain Vegetable \$20

Kani & Ikura \$35

Hiroshima Oysters \$30

PASTA

(Comes with Tamagoyaki and Salad)

Hokkaido Scallop & Mentaiko Pasta \$18

Lobster Capellini \$32

Yaki Capellini & Hokkaido Pork Katsu \$24

Hiroshima Oyster Yaki Capellini \$26



CHUTORO SUSHI



HIROSHIMA OYSTER CLAYPOT RICE

SALAD

Smoked Duck Salad	\$14
Salmon Sashimi Salad	\$14
Kaisen Salad	\$14

LOBSTER

Lobster Mentaikyaki	\$25
Lobster Butteryaki	\$23

A LA CARTE

A5 Wagyu Beef Roll	\$58
A4 Wagyu Beef Menchi Katsu	\$25
Buta Kakuni	\$24
Hokkaido Pork Katsu	\$18
Hokkaido Uni Chawanmushi	\$9.80
Ikura Chawanmushi	\$5.80
Ika Karaage	\$16
Mentaiko Cheese Balls	\$11
Nankotsu Karaage	\$9
Nozomi Monaka	\$13
Red Vinegar Sushi Rice	\$4.80
Tako Karaage	\$18
Truffle Salt Potato Noisette	\$8
Unagi Kabayaki (Half / Full)	\$22 / \$40
White Japanese Rice	\$4

DESSERT

Ice Cream Monaka Matcha, Strawberry Hokkaido Milk or Goma	\$6
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KAISEN SALAD



HOKKAIDO PORK KATSU



A5 WAGYU BEEF ROLL



A5 WAGYU BEEF MENCHI KATSU

SAKE

	Classification	Prefecture	BTL 720ml	BTL 300ml
南部花垣 Nanbu Hanagaki	Namachozoshu Honjyozo	福井Fukui		30
南部美人 Nanbu Bijin	特別純米 Tokubetsu Junmai	Iwate 岩手		38
喜多屋 Kitaya	大吟醸Dai Ginjo	福岡市 Fukuoka		45
吉久保 一品Yoshikubo Ippin	純米大吟醸Junmai Dai Ginjo	Ibaraki 茨城		46
吉久保 一品Yoshikubo Ippin	純米酒 Junmaishu	Ibaraki 茨城	62	30
国士無双 Kokushimuso Kitashizuku	純米吟醸Junmai Ginjo	北海道Hokkaido	70	32
瀬祭Dassai 45	純米大吟醸Junmai Dai Ginjo	山口 Yamaguchi	99	45
Arrozagua Kaoru Black Label 500ml	純米大吟醸Junmai Dai Ginjo	鳥取 Tottori	68	
Arrozagua Tan Green Label 500ml	純米吟醸Junmai Ginjo	鳥取 Tottori	52	
Arrozagua Aka Black Label 500ml	Ancient Rice Sake	鳥取 Tottori	62	
北鹿 北秋田 Hokushika Kita-Akita	特別純米 Tokubetsu Junmai	Akita 秋田	62	
みやさか 美山錦 Miyasaka Miyama Nishiki	純米吟醸Junmai Ginjo	Nagano 長野	68	
梵 ときしらず Born Tokishirazu	純米吟醸Junmai Ginjo	福井Fukui	72	
笑四季 Emishiki Sensation White	特別純米 Tokubetsu Junmai	滋賀県 Shiga	90	
宝剣 Hoken Red	超辛口純米 Cho Karakuchi	広島Hiroshima	90	
あたごのまつAtago no Matsu Senretsu Karakuchi	辛口 Karakuchi	宮城 Miyagi	96	
あたごのまつAtago no Matsu Tokubetsu Junmai	特別純米 Tokubetsu Junmai	宮城 Miyagi	96	
南部美人 酒未来 天恵 Nanbu Bijin Sakemirai Tenkei	純米大吟醸Junmai Dai Ginjo	Iwate 岩手	98	
越後桜 Echigozakura	大吟醸Dai Ginjo	新潟市Niigata	96	
黒龍Kokuryu Ichorai	吟醸 Ginjo	福井Fukui	98	
黒龍Kokuryu JG	純米吟醸Junmai Ginjo	福井Fukui	108	
黒龍Kokuryu Daiginjo	大吟醸Dai Ginjo	福井Fukui	158	
谷川岳Tanigawadake	減水吟醸Gensui Ginjo	群馬Gunma	68	
水芭蕉Mizubasho	吟醸 Ginjo	群馬Gunma	75	
みむろ杉Mimurosugi From Brooklyn Craft Sake	純米吟醸Junmai Ginjo	Brooklyn	98	
Senkin From Brooklyn Craft Sake	純米吟醸Junmai Ginjo	Brooklyn	98	
墨廻江Suminoe Classic Version No.6	純米大吟醸Junmai Dai Ginjo	宮城 Miyagi	108	
墨廻江Suminoe Assemblage Something Four	純米吟醸 Junmai Ginjo	宮城 Miyagi	96	
蔵王 Zao K Junmaishu	純米酒 Junmaishu	宮城 Miyagi	82	
来福 Raifuku Junmai Ginjo Aiyama	純米吟醸 Junmai Ginjo	Ibaraki 茨城	108	
来福 Raifuku Shizuku Daiginjo	大吟醸Daiginjo	Ibaraki 茨城	208	
大平山 Taiheisan Tenko 50	純米大吟醸Junmai Dai Ginjo	Akita 秋田	108	
大平山 Taiheisan Tenko 40	純米大吟醸Junmai Dai Ginjo	Akita 秋田	138	
大平山 Taiheisan Tenko 20	純米大吟醸Junmai Dai Ginjo	Akita 秋田	388	

SAKE

	Classification	Prefecture	BTL 720ml
八海山 Hakkaisan Awa Sparkling	Sparkling Sake	新潟市Niigata	138
八海山 Hakkaisan	純米大吟醸Junmai Dai Ginjo	新潟市Niigata	228
八海山 雪室 Hakkaisan Snow Aged Yukimuro	純米大吟醸Junmai Dai Ginjo	新潟市Niigata	128
磯自慢 雄町 Isojiman Omachi 53%	特別純米酒 Tokubetsu Junmaishu	静岡Shizuoka	146
澤屋まつもとSawaya Matumoto Shuhari Omachi	特別純米酒 Tokubetsu Junmaishu	京都 Kyoto	98
澤屋まつもとSawaya Matumoto Shuhari ID 1502	Vintage 2018	京都 Kyoto	128
澤屋まつもとSawaya Matumoto Shuhari ID 597	Vintage 2019	京都 Kyoto	138
美丈夫Bijofu Shintaro Junmaishu	純米酒 Junmaishu	高知 Kochi	98
十四代 Ginsen Ginjo	純米吟醸 Junmai Ginjo	山形Yamagata	428
十四代 Hishu Junmai Daiginjo (500 ml)	純米大吟醸Junmai Dai Ginjo	山形Yamagata	1188

SAKE BY GLASS

Dry

90ml

Hidakami Yasuke HojunKarakuchi Junmai Ginjo

16

Atago no Matsu Senretsu Karakuchi

12

Hoken Cho Karakuchi

12

Mimurosugi Tokubetsu Junmai Karakuchi

12

Medium

90ml

Born Kato Kichibee Junmai Daiginjo

16

Raifuku Junmai Ginjo Aiyama

15

Sawaya Matsumoto Shuhari Omachi

14

Hakurakusei Junmai Ginjo

12

Sweet

90ml

Tenko 50 Junmai Daiginjo

16

Hiryu Junmai Daiginjo

15

Tatenokawa Junmai Daiginjo

15

Mimurosugi Junmai Daiginjo

15

Nanbu Bijin Junmai Daiginjo

15

Sake Flight 50ml Each x 3

Dry, Medium & Sweet

24

Premium Dry, Medium & Sweet

36

NON-ALCOHOLIC DRINKS

Green tea	\$2
Coke / Coke Light / Sprite	\$3
Ice Lemon Tea (canned)	\$3
Oolong Tea (canned)	\$3
Soda Water	\$3
Aqua Panna (Still water)	\$6
San Pellegrino (Sparkling water)	\$6

BEER

Ashai Super Dry Tower (3L)	\$58
Ashai Super Dry Pint	\$12
Ashai Super Dry Black Tower (3L)	\$68
Ashai Super Dry Black Pint	\$12

nozomi Star Vista only

Ashai Super Dry (Half Pint)	\$9.50
Ashai Super Dry (Full Pint)	\$13
Carlsberg Smooth (Half Pint)	\$9
Carlsberg Smooth (Full Pint)	\$12
Kronenbourg Blanc (Half Pint)	\$10
Kronenbourg Blanc (Full Pint)	\$14
Connor's Stout (Half Pint)	\$9
Connor's Stout (Full Pint)	\$12

