

Seasonal Menu

Grilled Scallop

Highlighting Japanese Scallop, Umami Butter, Passion Fruit Shiso Salsa, Alfalfa Cress, and Lime.

1274 cal

SAR 125

Smoked Toro

Accompanied By Jalapeño Salsa, Bell Pepper Salsa, Jalapeno Dressing, Lime Zest, And Lime Juice.

180 cal

SAR 105

Salmon Pizza Delight

Crispy rice base topped with fresh salmon, creamy sauce, yuzu kosho mayo, black olives, and pickled shallots, finished with truffle oil and fresh herbs for a gourmet twist!

SAR 85

Nozomi Ceviche

Whitefish, Chives Oil, Ginger Yuzu Dressing, Jalapeño Pepper Salsa, Edible Flower, Crispy Shallots, Puffed Rice.

187 cal

SAR 75

Tuna Pizza Delight

Crispy rice base topped with fresh Tuna, creamy sauce, yuzu kosho mayo, black olives, and pickled shallots, finished with truffle oil and fresh herbs for a gourmet twist!

SAR 99

Wagyu Tataki

Served Warm With Truffle Slice, Garlic chips, and Ginger Dressing.

175 cal

SAR 181

Small Dishes

Miso Soup

Dashi Stock, Tofu, Spring Onion, Wakame

111 cal

SAR 45

Spicy Edamame

Soybeans, Chili & Kimchi

195 cal

SAR 40

Lobster Taco

Yuzu Miso Canadian Lobster, Suko Avocado Guacamole, and Apple Sauce

650 cal

SAR 125

Volcano Shrimp

Tempura Shrimp, Wasabi Mayo

290 cal

SAR 145

Wagyu Beef Sliders

Creamy Spicy Sauce, Truffle Butter, Cheese, Tomato, Pickle Cucumber

101 cal

SAR 159

Chicken Gyoza

With Chili Garlic Laysu

235 cal

SAR 83

Lobster Croquette

Kimchi Mornay, Spiny Lobster, Sushi Rice, Roquette Puree

516 cal

SAR 85

Nikuman

Steamed Bun, Wagyu Beef, Shitake, Chili Tonkatsu Sauce

1608 cal

SAR 85

Steamed Edamame

Soybeans, Maldon Salt

279 cal

SAR 35

Wagyu Beef Tacos

Wagyu Beef, Corn Tortilla, Cheese, Avocado Puree and Taco Sauce

109 cal

SAR 75

Shrimp Popcorn

Gulf Prawn, Chives And Creamy Spicy Mayo

497 cal

SAR 145

Kari Kari Squid

Garlic, Onion, Chili, Lime

600 cal

SAR 95

Black Cod & Tiger Prawn Gyoza

Yuzu Truffle Dressing

166 cal

SAR 99

Wagyu Open Gyoza

Pan Fried, Truffle Mayonnaise, Chili Oil

513 cal

SAR 115

Spicy Tori Karage

Marinated Chicken Tigh, Loban, Gochujan Sauce

498 cal

SAR 65

Marinated Signatures

Marinated Yellowtail

Bell Pepper Salmon, Green Chili, Lemon Oil and smoked ponzu.

239 cal

SAR 95

Seared Salmon Tataki

Lemongrass Soy, Avocado Puree, Dill

196 cal

SAR 89

Salmon Sashimi New Style

Salmon Sashimi, Jalapeno Sauce, Diced Pickled Radish, and Sakura Mix.

90 cal

SAR 75

Wagyu Beef Carpaccio

Seared Wagyu Tenderloin 9+, Truffle Mayo & Ponzu Sauce.

166 cal

SAR 155

Salads

Grilled Avocado Salad

Grilled Avocado, Cucumber, Micro leaves, Cherry Tomato and Lime Dressing

440 cal

SAR 82

Kale and Corn Salad

Kale, Baby Gem, Sweet Corn Puree, Chili Coriander Lime Dressing

375 cal

SAR 86

Duck Watermelon Salad

Crispy Fried Confit Duck, Watermelon, Cashew Nut, Orange, Rocket, Lime Orange Dressing

598 cal

SAR 145

Alaskan Crab Salad

Baby Gem Lettuce, Avocado, Creme Fraiche & Ponzu Jelly.

420 cal

SAR 150

Mixed Leaves Salad

Mix Lettuce, Avocado, Pickled Onion, Beetroot, Wasabi Mayo, and Nozomi Truffle Dressing

404 cal

SAR 75

Maki Roll

California

Snow Crab, Op Mayonnaise, Tobiko, Avocado, Tempura Flakes

1407 cal

SAR 95

Flame Salmon Maki Roll

Sundried Tomato, Tobiko, Avocado , Shihimi Mayo and Unagi Sauce

785 cal

SAR 85

Salmon Avocado

Black Sesame Seeds

307 cal

SAR 85

Spicy Akami

Bluefin Tuna, Chili Garlic, Cucumber, Red Tempura Flakes

186 cal

SAR 115

Iki Maki Roll

Prime Wagyu beef graded 9, accompanied by rich foie gras, drizzled with truffle infused teriyaki sauce, topped with creamy avocado and fresh Tokyo

SAR 185

Nozomi Gold Seared Salmon

Salmon Over, Cucumber, Avocado, Truffle Creamy, Ikura, 24Cl Gold Flakes

160 cal

SAR 125

Dragon Unagi

Kabayaki Eel, Tamago, Cucumber, Avocado Over, Ikura, Unagi Sauce

459 cal

SAR 95

Yasai

Sundried Tomato, Avocado, Cucumber and Quinoa

120 cal

SAR 75

Chirashi

Bluefin Tuna, Yellowtail, Salmon, Avocado, Spring Onion, Lemon Zest

119 cal

SAR 115

Tempura Maki Roll

Chan San

Gulf Prawn Tempura, Avocado, Unagi Sauce, Chili Mayonnaise

515 cal

SAR 138

Dynamite Shrimp Maki

Prawn Tempura, Sweet Potato, with Wasabi Mayo and Sweet Kimchi Sauce

450 cal

SAR 108

Lobster Tempura Maki

Canadian Lobster Tempura, Asparagus, Shichimi Mayo, and Kabayaki Sauce, 24Cl Gold Flakes

423 cal

SAR 175

Tartare

Tuna Avocado Tartare

Wasabi Soy

495 cal

SAR 135

Crispy Rice Tuna

Spicy Nagitono, Sesame Oil, Spring Onions

111 cal

SAR 110

Salmon Tartare

Wasabi Soy

495 cal

SAR 109

Nigiri And Sashimi

Akami (Bluefin Tuna)

Two Pieces Of Nigiri

197 cal

SAR 85

Chu Toro (Bluefin Tuna Medium Fatty)

Two Pieces Of Nigiri

197 cal

SAR 95

Otoro (Bluefin Tuna Belly)

Two Pieces Of Nigiri

197 cal

SAR 110

Hamachi (Yellowtail)

Two Pieces Of Nigiri

187 cal

SAR 55

Sake (Salmon)

Two Pieces Of Nigiri

223 cal

SAR 45

Unagi (Kabayaki Eel)

Two Pieces Of Nigiri

197 cal

SAR 55

Madai

Two Pieces Of Nigiri

165 cal

SAR 65

Ebi (Prawn)

Three Pieces Of Sashimi

165 cal

SAR 55

Hotate (Scallops)

Three Pieces Of Sashimi

165 cal

SAR 75

Akami (Bluefin Tuna)

Three Pieces Of Sashimi

170 cal

SAR 95

Chu Toro (Bluefin Tuna Medium Fatty)

Three Pieces Of Sashimi

170 cal

SAR 119

Otoro (Bluefin Tuna Belly)

Three Pieces Of Sashimi

170 cal

SAR 115

Hamachi (Yellowtail)

Three Pieces Of Sashimi

191 cal

SAR 79

Sake (Salmon)

Three Pieces Of Sashimi

160 cal

SAR 65

Unagi (Kabayaki Eel)

Three Pieces Of Sashimi

165 cal

SAR 85

Madai

Three Pieces Of Sashimi

124 cal

SAR 69

Ebi (Prawn)

Two Pieces Of Nigiri

187 cal

SAR 55

Hotate (Scallops)

Two Pieces Of Nigiri

165 cal

SAR 75

Omakase

Chef's Nigiri Selection, 5 Varieties

543 cal

SAR 215

Nozomi Premium Sushi Selection

1358 cal

SAR 550

Sake Aburi Nigiri

Seared Salmon Belly, Daiton Orosshi, Lemon, Ikura, Tosa Soy

366 cal

SAR 99

Chef's Sashimi Selection, 5 Varieties

236 cal

SAR 281

Wagyu Aburi Nigiri

Seared Japanese Wagyu beef grade A5, served with fragrant black truffle, finely chopped kizami wasabi, and a drizzle of premium Tosa soy sauce.

381 cal

SAR 195

Tempura

Gulf Prawns Tempura

U15 Gulf Prawns, Tendashi Sauce, Chili Mayonnaise

1004 cal

SAR 195

Vegetable Tempura Selection

Mixed Vegetables, Mushroom Dashi, Chili Mayonnaise

368 cal

SAR 85

Fish & Seafood

Black Cod

Baked Miso Marinated, Pickled Red Radish, Citrus Miso, Cedar Wood

485 cal

SAR 285

Salmon Teriyaki

Soy Marinated Salmon, Teriyaki Sauce

150 cal

SAR 165

Chilean Sea-Bass With Spiced Rice

Baked Chilean Sea-Bass, Marinated in Aka Miso and Served with Saffron Rice.

1100 cal

SAR 265

Jumbo Tiger Prawn

US Gulf Prawn, Garlic Butter, Yuzu Miso, Coriander, Kimchi Melon

350 cal

SAR 170

From The Robata Char Grill, Meat And Poultry

Wagyu Sando

Wagyu Grade 9+, Shokupan Bread, Honey Mustard Sauce

1009 cal

SAR 279

Spring Chicken

Robata Grilled, Chili & Lemon Vinaigrette.

157 cal

SAR 135

Beef Tenderloin

Grass-Fed Black Angus Tenderloin, Ginger Teriyaki, Shallot Crisps

438 cal

SAR 255

Braised Beef

Slow Cooked, Sweet Potato and Manuka Honey Sauce

1010 cal

SAR 225

Beef Bulgogi

Black Angus, Chives Mashed potato, Bulgogi sauce

321 cal

SAR 275

Lamb Anticucho

Australian Lamb Culet, Red Anticucho, Aji Amarillo Sauce

323 cal

SAR 261

Skewers

Beef Kushi

Grass-Fed Black Angus Tenderloin, Yaki Sauce

109 cal

SAR 93

Yakitori

Chicken Thigh, Spring Onion, Yakitori Sauce

158 cal

SAR 65

Wagyu Beef

Wagyu Tenderloin

Grade 9+ Wagyu Beef, Ponzu, Truffle Sauce, Homemade Pickles

681 cal

from SAR 495

Wagyu Rib-Eye

Grade 9+ Wagyu Beef, Ponzu, Truffle Sauce, Homemade Pickles

543 cal

from SAR 495

Vegetables And Rice Dishes

Japanese Grilled Eggplant

Ceremonially glazed with yaki sauce, topped with crunchy bubu arene, and finished off with a hint of zesty wasabi.

220 cal

SAR 88

Grilled Asparagus

Garlic Butter, Pickled Onion, Tempura Flakes

159 cal

SAR 55

Baked Potato

Ponzu Butter, Spring Onion, Fried Shallots and Pickled Cucumber

440 cal

SAR 62

Broccoli Teriyaki

Yuzu Orenolata, Bubu Arene

97 cal

SAR 45

Japanese shishito peppers

Shishito peppers, expertly seared with a delicate ponzu sauce, generously sprinkled with sesame seeds and a hint of ito-togarashi

SAR 55

Wagyu Takikomi – Gohan

Japanese Rice, Dashi, Sauted Wagyu Beef, Truffle Butter and Spring Onion.

185 cal

SAR 125

Seafood Takikomi-Gohan

Japanese Rice, Dashi, Shrimp, Sea Bass, Calamari, truffle Butter, spring onion, fried shallot.

1940 cal

SAR 165

Grilled Sweetcorn

Red Chili Butter, Lime Zest

219 cal

SAR 65

Mushroom Takikomi – Gohan

Mushroom Dashi Rice, Truffle Butter, Spring Onion

160 cal

SAR 125

Steamed Rice

Japanese Rice, Black Sesame

313 cal

SAR 25