



- SMALL SOUPS & SALADS -

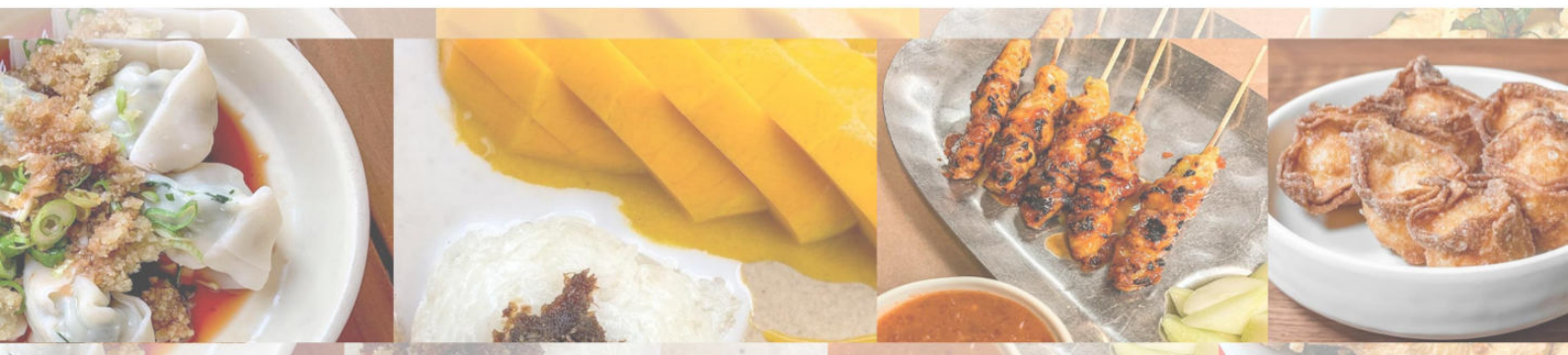
Miso Soup <i>Traditional Japanese miso soup with tofu, seaweed and scallions.</i>	6	Garden Salad V <i>Lettuce, carrot, cucumber, tomato; served with sesame dressing.</i>	9
Tom Yum Soup GF <i>Spicy lemongrass broth with mushroom and cilantro. (Choice of chicken, shrimp or vegetables)</i>	7.75	Ginger Salad V <i>Young ginger roots, cabbage carrots roasted peanuts; topped with fried shallots and ginger dressing.</i>	10.50
Seaweed Salad <i>Assorted seaweed; served with miso dressing.</i>	10.50	Rainbow Salad GF <i>Green papaya, mango, red cabbage, crispy tofu, roasted peanuts, and honey glazed walnuts.</i>	12.25

- SMALL PLATES -

Spicy Basil Chips <i>Crispy wonton, with basil, garlic and chili spices.</i>	6	Korean Kimchi Dumplings (8) V <i>Homemade pan-fried dumplings with, kimchi and mixed vegetables; served with sesame soy sauce.</i>	9.50
Edamame V GF <i>Steamed green soybeans, sprinkled with salt.</i>	7	Chicken Satay (5) GF <i>Grilled marinated chicken; served with peanut sauce.</i>	10.50
Spicy Steamed Shrimp Dumplings (5) GF <i>Shrimp and Vegetables filling, served with chilli soy sauce.</i>	10.50	Crabmeat Wonton (6) <i>Crabmeat mixed with cream cheese; served with wasabi mayonnaise.</i>	10.50
Vegetables Spring Rolls (2) V <i>Homemade spring roll with mixed vegetables; served with sweet and sour sauce.</i>	8.50	Sichuan Dragon Dumplings (5) <i>Homemade steamed dumplings with chicken, watercress, and shiitake mushrooms; served with sesame soy sauce.</i>	10.50
Seven Spices Tofu Fries V GF <i>Fried tofu, with basil and chili spices.</i>	10	Bulgogi Buns (2) <i>Steamed white buns filled with korean bulgogi beef, with lettuce and pickled vegetables.</i>	11.50
Fresh Rice Paper Rolls (2) V GF <i>Shrimp, green papaya, mint, lettuce, vermicelli, plum sauce, rolled in rice paper; served with peanuts and fish sauce.</i>	10	Crispy Shumai (8) <i>Homemade open-faced dumplings with chicken, shrimp, and shiitake mushroom; served with sweet red sauce.</i>	11.50
Vietnamese Spring Rolls (2) GF <i>Minced pork, crabmeat and cellophane noodles; served with fish sauce.</i>	9.50	Firefly Calamari <i>Crispy and mildly spicy; served with honey lemon sauce.</i>	14
Japanese Dumplings (5) <i>Homemade pan-fried dumplings with, beef, pork, and cabbage; served with sesame soy sauce.</i>	9.50	Shrimp Katsu <i>Deep fried minced shrimp breaded with crispy panko; served with sweet red sauce.</i>	11
Steamed Vegetables Mandu (5) V GF <i>Steamed dumplings with mixed vegetables; served with sesame soy sauce.</i>	9		

- DESSERTS -

Mango Sticky Rice <i>Sweet sticky rice with fresh mango, sweet coconut milk, and topped with toasted coconut.</i>	9	Volcanic Ice Cream <i>Flaming vanilla tempura ice cream.</i>	10
Green Tea Crepes <i>Soft Japanese Green Tea inspired crepes cake.</i>	9	Mochi Ice Cream <i>Traditional mochi filled with ice cream. (Choice of Chocolate, Vanilla, or Green Tea)</i>	8.50



V - Vegetarian option available

GF - Gluten free options available

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
20% gratuity is included in your bill for party of 6 and more for your convenience



- NOODLES & RICE -

- Peanut Noodles** ^{GF} 19
A mixed of egg noodle and vermicelli noodles, curry chicken, watercress, coconut milk and peanut sauce.
- Tom Yum Noodle Soup** ^{GF} 19
Spicy soup with rice noodles, mushroom, tomato, cilantro and bean sprouts.
(Choice of chicken, beef, pork, vegetables, or *shrimp)
*\$3 extra
- Phuket Noodles (very spicy)** ^{GF} 18
Spicy soup with rice noodles, chicken, ginger, carrots, basil leaf, scallion and jumbo onions.
- Drunken Noodles** 19
Wide-cut flat rice noodles with minced chicken, red & green peppers, onions, and fresh basil.
- Curry Laksa** ^{GF} 19
A mixed of egg and vermicelli noodles, chicken, fried tofu, in a spicy creamy coconut milk broth topped with fried shallots.
- Mee Goreng** 19
Stir-fry spicy egg noodles with bean sprouts, cabbage, onion, cucumber, fried shallots and fried tofu.
(Choice of chicken, beef, pork, vegetables, or *shrimp)
*\$3 extra
- Pad Thai** ^{GF} 19
Stir-fry rice noodles with egg, fried tofu, peanut and bean sprouts.
(Choice of chicken, beef, pork, vegetables, or *shrimp)
*\$3 extra
- Pad See You** ^V 19
Stir-fry flat rice noodles with egg, basil, and brussel sprouts.
(Choice of chicken, beef, pork, vegetables, or *shrimp)
*\$3 extra
- Noodles on the Boat** 19.50
Grilled marinated lemon chicken, vermicelli noodles, bean sprouts, peanuts, cilantro, cucumber and basil; served with a side of fish sauce.
- Singapore Stir-fry Noodles** ^{GF} ^V 19
Stir-fry vermicelli noodles with egg, shrimp, roast pork, onions, in spicy curry flavor.
- Thai Fried Rice** 19
Thai style fried rice with egg, green chilli, and fish sauce.
(Choice of chicken, beef, pork, vegetables, or *shrimp)
*\$3 extra
- Oodles Spicy Seafood Ramen** 19.50
Ramen noodles with shrimp, squid, fish cake, crabsticks and vegetables in spicy broth.
- Pho Bo** ^{GF} 19.50
Fresh wide flat noodles, with beef brisket, cilantro, green onions, served in a slow simmered rich broth.
- Nasi Goreng** 22
Indonesian style chicken fried rice served with cucumber, chicken satay and fried sunny side egg.
- Bulgogi Kimchi Fried Rice** ^V 25.50
Korean style spicy fried rice with kimchi and grilled sliced rib eye steak; served in hot stone pot, topped with fried egg and scallion.
- Honey Peanut Chicken** 19
Marinated chicken with a mild spicy peanut sauce over egg noodles and grilled vegetables on skewers.
- Shanghai Wonton Noodle** 19
Thin egg noodles, shrimp and pork wonton, topped with roast pork, sesame oil, scallions and lettuce.
(only available from October - February)

- ASIAN SPECIALTIES -

served with a bowl of white rice

- Chicken Basil** 19.50
Stir-fried minced chicken, basil, fresh chili, onions, green & red peppers.
- Lemon Chicken** 19.50
Marinated grilled chicken served with grilled vegetables on skewers.
- Red Curry** ^{GF} 19
String beans, basil, tomato, and coconut milk.
(Choice of chicken, beef, pork, vegetables, or *shrimp)
*\$3 extra
- General Tao Chicken** 20.50
Crispy chicken coated with spicy tangy sauce, and grilled vegetables on skewers.
- Suicide Curry (Very spicy)** 19
Simmered in coconut milk with generous number of spices, jumbo onion and chilli.
(Choice of chicken, beef, pork, vegetables, or *shrimp)
*\$3 extra
- Chicken Teriyaki** ^{GF} 20.50
Teriyaki glazed grilled chicken breast served with grilled vegetables on skewers.
- Mongolian Stir-Fry** 22.50
Stir-fry red pepper, brussels sprouts, and green onions, in a slightly spicy sauce.
(Choice of chicken, beef, pork, vegetables, or *shrimp)
*\$3 extra
- General Tao Shrimp** 23.50
Crispy shrimp coated with spicy tangy sauce, and grilled vegetables on skewers.
- Salmon Teriyaki** ^{GF} 24
Teriyaki glazed grilled salmon fillet served with grilled vegetables on skewers.
- Korean BBQ Ribs** 26.50
Marinated short ribs with bones served with fresh spicy kimchi scallion salad.

- VEGETARIAN ^V -

served with a bowl of white rice

- Braised Wrinkled String Beans** 18.50
Quickly cooked with Sichuan preserved vegetables.
- Hakka Style Chinese Eggplants** 18.50
Stir-fried eggplants with basil and garlic.
- Tofu with Mixed Vegetables** ^{GF} 18.50
Stir-fried mixed vegetables and tofu with mushroom sauce.
- Vegetable Hot Pot** ^{GF} 18.50
Cellophane noodles, napa cabbages, scallions, onions, carrots and steamed tofu.
(Choice of mild, medium and spicy level)

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^{GF} - Gluten free options available

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- SUSHI ENTREES -

additional charge may apply for any substitutions

Vegetable Lover	19
<i>One of each of the following; Cucumber roll, avocado roll, and vegetable tempura roll.</i>	
Sushi Premium	22
<i>One of each of the following; tuna, salmon, stripe bass, eel, and a california roll.</i>	
Sushi Deluxe	27.50
<i>One of each of the following; tuna, salmon, stripe bass, eel, yellowtail, cooked shrimp, and a california roll.</i>	
Sushi Grand	32
<i>One of each of the following; tuna toro, salmon toro, stripe bass, yellowtail, coked shrimp, eel with a california roll and a salmon scallion roll.</i>	
Tekka Don / Sake Don	27
<i>A choice of tuna or salmon over a bed of sushi rice.</i>	
Sushi Trio Combo	28.50
<i>Three pcs of tuna sashimi and three pcs of salmon nigiri, with a spicy crunchy yellowtail roll.</i>	
Unagi Don	25
<i>Bbq eel with ginger sweet sauce, over a bed of sushi rice.</i>	
Chirashi	29.50
<i>Assortment of fish over a bed of sushi rice.</i>	
Sashimi Ku	28
<i>Three of each of the following; stripe bass, salmon and tuna.</i>	
Sashimi Ju	35
<i>Three of each of the following; stripe bass, salmon, tuna and yellowtail.</i>	

- SUSHI / SASHIMI -

price per piece

Cooked Shrimp	4
Squid	4
Smoked Salmon	4
Salmon	4.75
Seared Salmon	5
Salmon Toro	5.50
Tuna	5
Tuna Toro	8
Scallop	5.25
Spicy Scallop	5.25
Surf Clam	4
Tamago	4
Mackerel	4
Masago	4
Octopus	4
Salmon Roe	5
Yellowtail	4.75
Seared Tuna	5.50
Eel	4.75
Shiitake Tempura	4.25
Crab stick	4
Striped Bass	4.25
Inari	4



- MAKI ROLLS -

available in handroll upon request

Avocado Roll	6.50
Cucumber Roll	5.50
California Roll	7.25
California with fresh crabmeat roll	10.75
Eel & Avocado Roll	9.50
Salmon & Scallion Roll	7.75
Salmon Skin & Scallion Roll	7
Yellowtail & Scallion Roll	8
Tuna & Avocado Roll	8.50
Soft Shell Crab Roll	11
<i>Contain fish eggs and mayonnaise.</i>	
Vegetable Tempura Roll	8.50
Shrimp Tempura Roll	9.50
<i>Contain fish eggs and mayonnaise, cut to 4 pieces.</i>	
Spicy Scallop Roll	10
<i>Contain fish eggs and spicy mayonnaise.</i>	
Spicy Crunchy Salmon Roll	9.25
Spicy Crunchy Shrimp Roll	9
Spicy Crunchy Tuna Roll	9.25
Spicy Tuna Toro Roll	13.50
Sweet Potato Roll	8.25
Philadelphia roll	8



- PREMIUM MAKI ROLLS-

Jedi Roll	19
<i>Salmon, tuna, yellowtail; topped with avocado, fish eggs, special sauce and wonton crisps.</i>	
Dynamite Roll	19
<i>Spicy crunchy shrimp; topped with fresh crabmeat, wakame seaweed, spicy mayo and fish eggs.</i>	
Pikachu Roll	20
<i>Deep fried roll, with smoked salmon, avocado, cream cheese and sweet egg; topped with spicy mayo.</i>	
Dragon Roll	19
<i>Spicy crunchy tuna, topped with avocado.</i>	
Fried Dragon Roll	21
<i>Deep fried roll, with shrimp, fresh crabmeat, cream cheese, avocado, cucumber, fish eggs and topped with eel sauce.</i>	
Dancing Eel Roll	19
<i>Crabstick, fish eggs, cucumber; topped with eel and avocado.</i>	
Double Yellowtail Roll	21
<i>Spicy crunchy yellowtail; topped with yellowtail, avocado, fish eggs and jalapeño sauce.</i>	
Crazy Tiger Roll	21
<i>Shrimp tempura, avocado; topped with spicy tuna, and fresh crabmeat.</i>	
Hokkaido Roll	21
<i>Shrimp avocado; topped with salmon and ikura.</i>	
King-Kong Roll	21
<i>Shrimp tempura, soft shell crab, cucumber, avocado; topped with spicy mayo, eel sauce and fish eggs.</i>	
Rainbow Roll	21
<i>Eel, cucumber; topped with salmon, tuna, white fish and avocado.</i>	



- COCKTAILS - 18

additional cocktails are available upon request

Kentucky Tea

Bourbon, lemon juice & mint.

Basil Smash

Tequila, basil, lemon & lime juice topped with soda.

Lychee Bellini

Prosecco, lychee, pineapple juice & topped with raspberry liquor.

Geisha Bucket

Gin, sake, elderflower liquor, grapefruit & lemon juice.

Nooshi Signature Mojito

Available in original, pomegranate, watermelon, peach flavor.

Nooshi Signature Martini

Available in lychee, pomegranate, watermelon, apple flavor.

My Mai Tai

White and dark rum, grenadine, orange liquor with pineapple and orange juice.

Royal Whisky

Bourbon, elderflower liquor, lychee & lemon juice, with ginger beer.

Jungle Berry

Gin, grenadine, lychee and lime juice, elderflower liquor with soda.

Nooshi Signature Margarita

Available in original, pomegranate, watermelon, peach flavor.

- BEER -

Sapporo Silver 22 oz	14
Sapporo Light 12 oz	8
Seasonal I.P.A 12 oz	10
Echigo Koshihikari Lager 12 oz	10
Tsing Tao 12 oz	8

- RED WINE -

available in glass or bottle

Carbenet Sauvignon	10 / 38
Malbec	10 / 38

- WHITE WINE -

available in glass or bottle

Sauvignon Blanc	10 / 38
Pinot Grigio	10 / 38
Chardonnay	10 / 38

- OTHER WINE -

available in glass or bottle

Prosecco	10 / 38
Rosé	10 / 36
Plum Wine	10 / 36

- SAKE -

House Sake 250ml. <i>Dry, medium body with savory notes.</i>	14
Sho Chiku Bai Nigori 375ml. <i>Unfiltered, full body, and sweet.</i>	20
Sho Chiku Bai Organic 375 ml. <i>Rich, and refreshing with a hint of sweetness.</i>	20
Dassai 45 300 ml. <i>Smooth, rich, sweet, with a tad of acidity.</i>	35
Sho Chiku Bai Vintage 750 ml. <i>Smooth and semi-dry.</i>	39
Ozeki Dry 750 ml. <i>Easy to drink, fruity and refreshing.</i>	42

- SOJU -

Chum Churum Soju 360 ml. <i>Available in original, apple mango, grape, or peach flavor.</i>	18
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- NON ALCOHOLIC BEVERAGES -

Soda <i>Choice of the following; coke, diet coke, sprite or ginger ale.</i>	3.5	Thai Ice Coffee	5
Fresh lemonade	5	Thai Ice Tea	5
San Pellegrino Sparkling Water	7	Fresh Brewed Ice Tea <i>Unsweetened</i>	4.5
Acqua Panna Natural Mineral Water	7	Hot Tea <i>Choice of the following; Green, Jasmine, Oolong or Crysanthemum.</i>	4.5

Must be 21 years old to consume alcohol; A valid valid physical photo ID required;
Nooshi reserves the right to refuse serving to anyone.
for your convenience, 20% gratuity is included into your bill for a party of 6 or more.