

nozomi Sushi & BBQ

: FIRST COURSE

(Choose one)

Sashimi Tasting

An elegant selection of premium sashimi, artfully arranged to showcase the purity, texture, and flavor of the freshest cuts from sea to plate.

Chicken Karaage

Japanese-style marinated chicken, lightly fried to golden perfection and served with house-made yuzu aioli.

Agedashi Tofu

Crispy silken tofu in a savory dashi broth, topped with grated daikon, scallions, and bonito flakes for a comforting start.

: SECOND COURSE

(Choose one)

Chirashi Bowl

A vibrant assortment of sashimi delicately placed over seasoned sushi rice, garnished with market vegetables, pickles, and house sauce.

Bulgogi Bento Box

Tender slices of marinated beef grilled to perfection, served with seasonal sides, steamed rice, and a crisp salad for a balanced bite.

Chicken Teriyaki

Juicy grilled chicken glazed with our signature teriyaki sauce, served with rice and a medley of fresh vegetables.

: THIRD COURSE

(Choose one)

Crepe Cake

Layers of delicate matcha or vanilla crepes stacked with lightly sweetened cream, offering a soft, cloud-like finish.

Mochi Ice Cream

A trio of handcrafted mochi filled with seasonal ice cream flavors — a playful, chewy, and refreshing end to your meal.

