

Prix Fixe Tasting Menu (for 2 people) \$85

ブリフィクス
お決まりお味見コース

Miso Soup	味噌汁
Crab Avocado Salad	蟹アボカドサラダ
Nasu Kinoko	なすきのこ
Wafu Steak	和風ステーキ
Karei Karaage	カレイの唐揚げ
Dessert (Strawberry Dream or Ice Cream)	デザート

w/ Sashimi and Sushi Sampler \$125

刺身・寿司付



OTSUMAMI おつまみ (small dishes/appetizers)

Agedashi Tofu 揚げだし豆腐 \$7

Nonbei Signature crisped fried tofu served in a house-made broth, topped with grated mountain yam.

Hiyakakko 冷奴 \$5

Chilled silken tofu cubes served w/ shoyu, grated ginger and shaved bonito

Age Gobo 揚げごぼう \$7

Crisped fried burdock (Japanese root vegetable) w/ house-made dipping sauce

Kinpira きんぴらごぼう \$5

Sautéed and seasoned Gobo and carrot

Chirimen Cabbage ちりめんキャベツ \$7

Sautéed baby anchovies, garlic, chives, cabbage

Edamame 枝豆 \$5

Salted soybeans

Chawanmushi 茶わん蒸し \$8

Steamed egg custard w/ chicken and shrimp

Ohitashi おひたし(ほうれん草) \$5

Blanched spinach with bonito

Nasu Kinoko なすきのこ \$11

Nonbei Signature sautéed medley of mushrooms and eggplant with a special butter-based sauce

Gyoza 自家製焼餃子 \$8

House-made pork gyoza with chives

Natto 納豆(うずら卵乗せ) \$5

Fermented soybeans topped w/ quail egg



Indicates an Izakaya Nonbei specialty

赤枠で囲った各品は、当店の看板メニューでございます

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

生または火の通りが完全でない肉類・鶏肉・魚介類・卵には飲食起因の健康被害の危険性も高まりますのでご了承ください



IZAKAYA NONBEI

SALAD サラダ

Green Salad	グリーンサラダ	\$7
Salmon Skin Salad	サーモンスキンサラダ Crispy salmon skin, shredded daikon	\$10
Crab Avocado Salad	蟹アボカドサラダ Nonbei Signature snow crab and avocado salad with a yuzu dressing	\$10
Gyu Tataki	牛肉のたたき Seared rare steak w/ special garlic onion sauce and a side salad. Served cold.	\$12

MISO SOUP お味噌汁

Tofu & Wakame Miso Soup	豆腐とわかめ味噌汁	\$5
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NIMONO 煮物 (Simmered Dishes)

Kurobuta Kakuni	黒豚の角煮 Nonbei Signature slow cooked tender shoyu pork belly served with a mustard side	\$11
Nishime	煮しめ Simmered chicken & vegetables in broth	\$8
Tai Kabutoni	真鯛のかぶと煮 Snapper head cooked in a shoyu mirin sauce	\$20
Ahi Belly Nitsuke	まぐろのはら身煮付け Ahi belly cooked in a shoyu mirin sauce	\$20

YAKIMONO 焼き物 (Grilled and Broiled)

Buta Bara	(Miso, Tare or Shio) 豚バラ (味噌・タレ・塩) Pork belly grilled w/Tokyo negi, yakitori-style	\$7
Yakitori	(salt or teriyaki sauce) 焼き鳥 2 skewers of chicken	\$7
Ika Yaki	いか焼き Grilled fresh squid served w/ Japanese mayo	\$11
Misoyaki Butterfish	みそ焼きバターフィッシュ Nonbei signature Miso marinated and broiled Gindara (butterfish)	\$19
Hamachi Kama	はまちかま Grilled Hamachi collar	\$17
Shioyaki	(Salted and Grilled) Salmon さけ塩焼き \$11 Saba さば塩焼き \$9	
Wafu Steak	和風ステーキ Nonbei signature NY steak with special garlic and onion sauce.	\$28
Tan Shio	(beef tongue) タン塩 Sake-washed and grilled over open flame	\$11
Hotate Garlic or Butteryaki	帆立ガーリックバター焼き Scallops sautéed in butter or garlic butter	\$10
Mirugai Butter Itame	みる貝バター炒め Butter sautéed Mirugai (geoduck)	\$12



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