

STARTERS

TEMPURA

VEGETABLE 6.50

with ponzu sauce and lemon

FRIED CALAMARI 8.50

with 3 different dipping sauces

★★★YUZU SHRIMP 8.25

yuzu creamy sauce (spicy)*

PEPPER JELLY CRISPY SHRIMP 7.95

feta cheese, kalamata olive, red onion

PHILO SHRIMP & SCALLOP 8.75

soy-citrus amazu ponzu sauce

STEAM

★★★MUSSELS (served in a mussel pot)* 9.25

Garlic lover: wine, garlic cream infusion, chives

Provençal: white wine, tomato, garlic, fresh herb

Roquefort: with wine, blue cheese, pepper, cream

Indian: with a spicy curry sauce

Mariniere: white wine, garlic, butter, parsley

Alaskan KING CRAB (half a pound) 19.95

with sesame seeds-black pepper butter

SNACKS TO SHARE

EDAMAME 5.95

steamed soy beans and sea salt

SHISHITO PEPPERS (med-spicy) 6.95

sauteed Japanese Peppers, lemon, salt

PITA PLATE 6.95

hummus, tabooleh, olives, feta

★★★SALMON TARTAR BITES 7.95

on Belgian endive, lemon, Dijon, capers

FRIED GREEN BEANS 5.75

tempura batter, tarragon remoulade

mini TACOS

FISH TACO 4.50

lettuce, cheese, lime and pico de gallo

SPICY TUNA* 7.95

Asian mayo, cucumber, wasabi guacamole

BRAISED PORK 4.25

mole, pineapple, cheese, cilantro

PEKING DUCK 5.95

hoisin sauce, cucumber and scallion



NEMO' SASHIMI

yuzu-citrus and soy dressing, cucumber, chili paste

SEARED BEEF TATAKI* 9.95

TUNA* 10.95

SALMON* 7.75

SEARED DIVER SCALLOPS* 9.95

HOUSE SALADS

GRILLED ROMAINE AND BLUE CHEESE 6.75

portabello "bacon", sundried tomato

blue cheese, red wine vinaigrette

BABY GREENS & HERBS 6.25

spring mix, herbs and fennel tossed in
Dijon mustard and sherry vinegar dressing

GINGER ASIAN 6.25

spring mix and crispy vegetable,
ginger-orange dressing

MEDITERRANEAN 6.75

cucumber, tomato, watermelon, feta
olives, onion and oregano dressing

CAESAR * 6.75

romaine lettuce, Parmesan
caper- dijon mustard dressing

TOMATO AND BLUE CHEESE 6.75

with red onion, oregano
extra virgin oil and red wine vinegar

SEAWEED 6.50

wakame, cucumber and hijiki
rice vinegar and sesame oil dressing

GOAT CHEESE AND PEARS 8.95

spring mix and caramelized
nut, honey and tarragon dressing

DINNER SALAD COMPOSITION

SASHIMI SALAD* 18.95

tuna and salmon sashimi with spinach, cucumber,
tomato, watermelon, orange and kimchee dressing

TUNA TATAKI SALAD* 21.95

spinach, orange, cucumber, ceviche, seaweed
beans sprout and a creamy Asian dressing

CRISPY CALAMARI 14.95

romaine lettuce, cherry tomato, red pepper
Parmesan cheese and balsamic vinegar dressing

GRILLED SWORDFISH MILOS 18.95

cucumber and tomato, onions, feta cheese, spring-mix
watermelon, olives, oregano red wine vinegar dressing

DUCK CONFIT 16.95

chopped spinach, mung bean sprouts, orange, endive
haricot with a creamy miso dressing

INDIAN SPICES SHRIMP & MANGO 17.95

baby lettuces, grilled mango and papaya
red pepper, tamarind fruity dressing

GRILLED SALMON SALAD 15.95

Romaine lettuce, tomato, sauteed mushroom
with portabella-balsamic dressing

*asterisk items are served raw or under cooked, or contain (or may contain) raw or under cooked ingredients and consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increased your risk of food borne illness