

An ancient proverb says that if you have the pleasant experience of eating something you have not tasted before, your life will be lengthened by seventy-five days. So welcome aboard USS NEMO and our undersea cuisine.

STARTERS

TEMPURA

VEGETABLE 6.50

with ponzu sauce and lemon

FRIED CALAMARI 8.50

with 3 different dipping sauces

★★★ROCK SHRIMP 7.95

yuzu creamy sauce (spicy)*

SHRIMPS 7.50

with sweet & sour mango dragon sauce

SNAPPER 8.95

lemon-soy dressing

STEAM

★★★MUSSELS (served in a mussel pot) 8.95

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-pepper butter sauce

mini TACOS

FISH TACO 4.50

lettuce, cheese, lime and pico de gallo

SPICY TUNA* 7.95

Asian mayo, spicy sauce and mango

PORK BBQ 4.25

cabbage, cheese and pico de gallo

PEKING DUCK 5.95

hoisin sauce, cucumber and scallion

NEMO' SASHIMI

with yuzu-soy dressing, cucumber

daikon sprout and kimchee mayo

YELLOW TAIL SNAPPER* 8.95

SALMON* 7.75

TUNA* 10.95

SEARED DIVER SCALLOPS* 9.95

SEARED BEEF TATAKI* 9.95

VEGETARIAN DINNER

Miso glazed firm tofu with sushi rice and Asian stir-fry

edamame and tamarind-soy reduction 14.95



HOUSE SALADS

ASIAN 6.25

spring mix and crispy vegetable, ginger and soy-yuzu dressing

CARIBBEAN 6.25

spring mix and fresh fruits, almond tamarind and mango dressing

CAESAR* 6.25

romaine lettuce, Parmesan caper- dijon mustard dressing

TOMATO AND BLUE CHEESE 6.50

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

SEAWEED 6.50

wakame, cucumber and hijiki rice vinegar and sesame oil dressing

SPINACH AND CREAMY MISO 6.50

with beans sprout, endive orange and sunflower seeds

BLUE CHEESE AND APPLE 7.95

spring mix and pecan nut honey and tarragon dressing

GOAT CHEESE AND PEARS 8.95

spring mix and caramelized nut, honey and tarragon dressing

FIVE SPICES DUCK CONFIT SALAD 9.95

chopped spring mix, endive, mung beans sprout with a miso-orange vinaigrette

DINNER SALAD COMPOSITION

ASIAN MARINATED BEEF 16.95

Napa cabbage, beans sprout, lettuce, cucumber tomato,shiitake and a tangy ginger and hoisin dressing

TUNA TATAKI SALAD 21.95

spinach, orange, cucumber, smoked eel, edamame cherry tomato 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 fennel and olives, oregano red wine vinegar dressing

★★★NEMO'S GRILLED CHICKEN 14.95

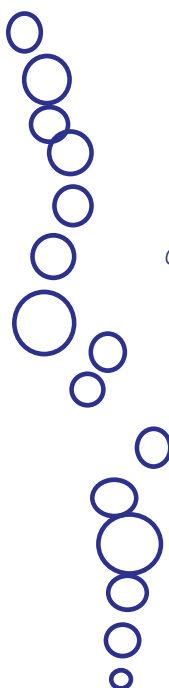
chopped spinach, mung bean sprouts, orange, endive haricot with a creamy miso dressing

SAUTEED SHRIMP 17.95

baby lettuces, cashew nut, beans sprout orange and hoisin-lime 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