



Happy Hour

4pm – 12am Every Wednesday

Wine By The Glass 125ml

Canaletto Pinot	25
Grigio	
JP Chenet Syrah	25

Beer

Corona 330ml	25
Carlsberg 330ml	25

Spirits

All spirits include mixers except Redbull

Stolichnaya	25
Gordons	25
Dewars White Label	25
Bacardi Blanca	25
Tenampa Tequila	25

Sake Shot 2 per serving

Orange	25
Melon	25
Yuzu	25
Wild Berry	25
Passion fruit	25



Cocktails

Strawberry Daiquiri	Bacardi rum blended frozen with strawberries	35
Ju Manga	Absolute Mango with mango and vanilla infused syrups and citrus fruits	35
Umeboshi	Hakutsuru and plum sake with passion fruit and lemon juice	35
Ginjiro	Gordons gin with blue curacao and chilled	35
Saketini	Dry Hakusturu served with floral Lilet Blanc	35
Caribbean Mojito	Koko Kanu infused rum mojito	35
	Nippon Sangria Serves 4 -5 guests	
Tokyo Blanc	Chardonnay based sangria with yuzu fruit, shiso leaf and lychee syrup topped with soda	200
Tokyo Rouge	Cabernet Syrah mixed with kumquats, mandarins, raspberry puree and topped with lemonade	200



Happy Hour Light Bites

4pm till 11pm Every Wednesday

Tori Kare Age	Thyme marinated chicken pieces with yuzu koshu mayonnaise	45
Kari Kari Squid	Tempura style squid with shichimi pepper	55
Edamame	Served with Maldon Sea Salt	25
Edamame Spicy	Served with spiced kimchi dressing	25
Nozomi Sliders	Grilled USDA Beef sliders served with yuzu koshu mayonnaise, onion marmalade and homemade brioche	80
Rock Shrimp Tempura	Tempura rock shrimp served with NOZOMI signature sauce	97



Sushi Counter

Maki Rolls

Sake Maki	Scottish salmon traditional maki roll	40
California	Served with king crab and wasabiko	40
Sake Avocado	Served with Scottish salmon and Hass Avocado	40
Suzuki Nigiri	Two pieces of local sourced Suzuki finger sushi	30
Sake California	Scottish Salmon rolled with red tobiko and avocado	40
Khaliji Maki	Teriyaki chicken with pickled cucumber, spring onion and chilli garlic sauce	40
Yasai Maki	Vegetarian maki roll with apple mint salsa and crispy potato	30
Marinated Sake	Served with pineapple and chili ginger relish	40
Marinated Akami	Served with pickled shallots, garlic chips and a rich orange ponzu and sesame dressing	40



Light Bites

Sweets

Served 4pm till 11pm every Wednesday

Churros Bites	Bowl of bite sized churros with chocolate dipping sauce	25
Profiteroles	Served with white miso and raspberry cream	25