

# NOMU

## 飲む

4969-E WESTVIEW DR  
FREDERICK MD 21703

DINE-IN / CARRY-OUT / DELIVERY / CATERING  
WWW.SUSHINOMU.COM  
nomu@sushinomu.com

240.656.1330 | 301.835.7029

### BUSINESS HOURS

MON - THUR 11AM - 2:15PM, 4:30PM - 8:45PM  
FRI 11AM - 2:15PM, 4:30PM - 9:15PM  
SAT 12PM - 9:15PM  
SUN 12PM - 8:45PM

### Cold dish コールドディッシュ

Idako (Baby octopus)	\$11
House Salad	\$8
Seaweed Salad	\$7
Sunomono	\$11

### Hot dish ホットディッシュ

Cheesy Jalapeno	\$12
Edamame	\$6
Gyoza	\$8
Shishito Peppers	\$6.5
Shrimp Tempura	\$10
NOMU's Fries	\$6
Miso soup	\$4

## NOMUKASE 飲む-お任せ

Upcoming



Reservation required XXX per person

NOMU Truffle soup / Tuna tower

Chef's choice premium sushi,  
assorted seasonal, plus A5 Wagyu

Scallop Truffle Ramen

Dessert  
Matcha Mochi icecream  
Green Matcha cake

### 寿司・刺身セット Sushi & Sashimi set

Sashimi Sampler Tuna, Salmon, White Fish	\$13
Sashimi Deluxe Assorted fresh Fish served w/ miso soup, rice	\$39
Sushi Sampler Tuna, Salmon, White Fish, Nigiri's, California roll	\$20
Sushi Deluxe Nigiri's, California roll, Salmon Temaki served w/ miso soup	\$34

### 刺身・握り Sashimi & nigiri A La Carte

Sashimi(no rice)/Nigiri(sushi rice) 2 PCS

Bluefin Akami/Chutoro/Otoro	\$MP
Ebi (Cooked Shrimp)	\$6
Hamachi (Yellow Tail)	\$10
Hotategai (Scallop)	\$9
Ikura (Salmon Egg)	\$10
Kani (Krab stick)	\$4
Maguro (Tuna)	\$8
Masago (Capeline Egg)	\$6
Saba (Mackerel)	\$7
Sake (Salmon)	\$7
Tako (Octopus)	\$7
Tamago (Japanese Omelet)	\$6
Unagi (Eel)	\$8
Mahi Mahi	\$9
Flounder	\$9
Uni (Sea Urchin)	\$MP

## Signature Roll サイン

Crown Kani, Avocado, Cream Cheese, Top w/Krab Salad, Tortilla Chips, Eel Sauce, Spicy Mayo	\$14	NOMU Duo Kani, Tuna, Avocado, Cream Cheese, Top w/baked Seafood	\$19
Eel Lover Eel, Cucumber, Top w/Eel, Eel sauce	\$18	Poseidon Fried roll, Soft Shell Crab, Shrimp Tempura, White Fish, Masago, Cream Cheese, Asparagus, Nori breaded, Spicy Mayo, Eel sauce	\$21
CSR Shrimp Tempura, Kani, Avocado, Cream Cheese, Tempura Flake, Spicy Mayo, Eel sauce	\$16	Ring of Fire Fried roll, Tuna, Salmon, White Fish, Kani, Cream Cheese, Scallion, Top w/Mixed Seafood, Flaming sauce, Eel sauce	\$24
Lobster Lobster Tail Tempura, Avocado, Asparagus, Cream Cheese, Tobiko, Tempura Flake, Spicy Mayo	\$32	Salmon Lover Salmon, Cucumber, Top w/Salmon, Spicy Mayo	\$15
		Divergence Fried roll, Tuna, Salmon, White fish, Cream Cheese, Tempura Flake, Eel sauce	\$16

fresh ingredient from Japan

Every rolls contain Sesame seed.

## Classic Roll 標準

standard Maki

Boston Cooked Shrimp, Cucumber, Mayonnaise	\$8
California Kani, Avocado, Cucumber, Masago	\$6.5
Dragon Shrimp Tempura Roll, Asparagus, Avocado, Eel sauce	\$12
Eel Eel, Cucumber, Eel sauce	\$8
Japanese Bagel Salmon, Cream Cheese, Scallion	\$9
JB Tempura breaded, fried Tempura Mix, Eel sauce	\$10.5
Philadelphia Smoked Salmon, Cream Cheese, Cucumber	\$9
Rainbow Kani, Avocado, Cucumber, Tuna, Salmon, White fish, Masago	\$14.5
Salmon Skin Fried Salmon Skin, Scallion, Eel sauce	\$7
Spicy Krab Lump Crab, Kani, Tempura Flakes, Spicy Mayo	\$10
Spicy Tuna Tuna, Cucumber, Spicy Kimchi	\$8
Spider Soft Shell Crab, Avocado, Asparagus, Masago, Eel sauce	\$14
Shrimp Tempura Shrimp Tempura, Cucumber, Avocado, Eel sauce	\$9
Vegetable Roll Avocado, Asparagus, Cucumber, Carrot,	\$6
Volcano Kani, Avocado, Cucumber, Masago, baked Seafood	\$15

## Donburi どんぶり

rice-bowl dish

Kaisen Don Combination of Sashimi, Rice	\$25
Ten Don Shrimp Tempura, Veggie Tempura, Rice	\$15
Unagi Don Grill sliced Eel, Rice, Eel sauce	\$18
ChaShu Don Pork ChaShu, Cabbage, Scallion, Rice	\$16

## Sushi Tapas 融合

fusion small plate

Bomber Cucumber, Ginger, Salmon, Spicy Mayo, Masago, Jalapeno	\$13
Enoki Itame Enoki Mushroom, Garlic	\$8.5
Inari Tsumeta Inari, Spicy Tuna, Scallion, Rice, Tempura mix, Spicy mayo, Eel sauce	\$12
Hamachi Jalapeno Sliced Hamachi, Jalapeno, Masago, Ponzu sauce	\$15
Crab Avocado Salad Lump crab, Avocado, Krab salad mix, Spicy Mayo, Spring Mix	\$12
Spicy Tuna Salad Tuna, Masago, Scallion, Cucumber, Spicy sauce	\$14
The Tower Seaweed salad, Spicy Tuna, Tempura Flake, Salmon, Masago, Avocado, Spicy mayo	\$18
Tuna Onimochi Tuna, Spicy Mayo, Masago, Tempura Flake, Avocado, Tortilla Chip, Eel sauce	\$14

SUSHI NOMU FREDERICK すしのむ

A Gratuity of 20% Will Be Charged for Parties Over 6  
NOT ALL INGREDIENTS ARE LISTED. PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES YOU MAY HAVE OR SPECIAL DIETARY. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITION  
ALL PRICES, MENU ITEMS, INGREDIENTS IN MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

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## Riceless Roll 米なし

Sunset Salmon, Avocado, Masago, wrapped in Cucumber, Mango sauce	\$14
Rising sun Tuna, Cream Cheese, Kani, wrapped in Cucumber, Ponzu sauce	\$15
Sashimi Roll Tuna, Salmon, Hamachi, Kani, Avocado, wrapped in Nori, Ponzu sauce	\$15
Salmon Tempura Salmon, Asparagus, Kani, wrapped in Nori breaded, Fried, Eel sauce	\$12

## Ramen 拉麺

### CHEF Specialty Ramen

<b>Shoyu Truffle</b> Clear Soup, Pork ChaShu, Bamboo shoots, Spinach, Egg, Scallions, Mushroom, Nori	\$19
<b>NOMU Tokyo-Wing Classic</b> Tonkotsu Soup, Bamboo Shoots, Egg, Scallions, Spinach, Mushroom, Nori, w/ Nomu Wing	\$16
<b>Tonkotsu</b> Tonkotsu Soup, Pork ChaShu, Bamboo Shoots, Spinach, Mushroom, Corn, Egg, Scallion, Nori	\$16
<b>NOMU Tan Tan</b> Tonkotsu Soup, Pork Tan Tan, Bamboo Shoots, Spinach, Mushroom, Egg, Corn, Scallions, Nori	\$17
<b>NOMU Miso</b> Miso Tonkotsu Soup, Pork ChaShu, Bamboo Shoots, Spinach, Mushroom, Egg, Scallions, Nori	\$16
<b>NOMU Shoyu</b> Clear Soup, Pork ChaShu, Bamboo Shoots, Spinach, Mushroom, Egg, Scallions, Nori	\$16
<b>Hiyashi Chaka Ramen (Cold Ramen)</b> Ramen Noodles, Pork ChaShu, Cucumber, Carrot, Shrimp, Egg, Masago, Spinach, Kani	\$17
<b>Vegetable Ramen</b> Vegetable Soup, Tofu, Bamboo Shoots, Corn, Bok Choy, Scallions, Mushrooms, Spinach, Nori	\$13

### Ramen side dish

Pork ChaShu	\$4
Porched Egg	\$2.5
Corn	\$2
Egg Noodle	\$4
Bambooshoot	\$2.5

## Dessert デザート

<b>Mochi icecream</b> Mixed (Greentea/Strawberry/Mango)	\$7
Matcha Green tea ice cream	\$8
Hokkaido Matcha Green tea cake	\$9.5
Kyoto Redbean pudding	\$9.5

## Drinks 飲み物

<b>Japanese Soda (Ramune)</b> Lychee, Peach, Original	\$7
Hot Green tea	\$3.5
Genmaicha Hot tea	\$4
Soda	\$2.5

キティチャイ EXECUTIVE CHEF | KITTICHA I      アネチャイ SOUS CHEFS | ANEKCHAI

SUSHI NOMU  
4969-E WESTVIEW DR  
FREDERICK MD  
est. 2023

## Beer ビール

Kawaba Snow Weisen  
Echigo Koshihikari  
Orion  
Asahi  
Sapporo  
Sapporo Nama Black Label  
Kirin ichiban  
Yoho Brewing Tokyo Black

COMING

## Sake 日本酒

Bunraku  
Tamagawa  
Shimehari Tsuru  
Kubota  
KOSHI  
House SAKE  
Joto

COMING

## Wine ワイン

### WHITE

Zenato  
Pinot Grigio, Italy  
Villa Maria  
Sauvignon Blanc, New Zealand  
Patient Cottat  
Saivogmpm Blanc, France  
Muga  
Rosé, Rioja, Spain

COMING

### RED

Pavette  
Pinot Noir, California  
BlackBoard  
Merlot, Columbia Valley  
One Stone  
Cabernet Sauvignon, Paso Robles

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