

<b>Biiru (Beer)</b>	<b>Glass</b>	<b>Bottle</b>
Lager Diabla, Devil's Canyon	\$4	
Common Lager, Linden Street	\$4	
English Bitter Mild, Dying Vines Brew	\$4	
Aprilhop, Dogfish Head		\$5
PayBack Porter, Speakeasy 22oz		\$8.50
Red Dog Ale, Napa Smith		\$4
Golden State Ale, Uncommon Brewers		\$4
IPA, AleSmith 22oz		\$10
Brother Thelonis, North Coast		\$6

### **Wain (Wine)**

Scharffenberger Brut NV	\$8.50	\$28
Albarino/Grenache Blanc, Trenza Blanco, 2009	\$8	\$30
Chenin Blanc, L'Ecole, 2009	\$7	\$25
Viognier, Shannon Ridge "Morine Ranch", 2008	\$8.50	\$30
Chardonnay, Fritz, 2008	\$8	\$32
Sangiovese Rose, Barnard Griffin, 2009	\$6	\$21
Carignan/Mourvedre Rose, Indica, Liccio, 2009	\$7	\$25
Pinot Noir, Glover Cravens, 2007	\$8.50	\$35
Zinfindel, Hawly, 2008	\$9	\$35
Cabernet Sauvignon, Ledgewood Creek, 2007	\$8	\$28

### **Sake (Sake)**

Shichi Hon Yari "Seven Spearsmen"	\$9	\$54
Yuri Masamune	\$7.50	\$30
Hoyo "Genji"	\$8	\$42
Masumi "Okuden Kantsukuri"	\$8	\$42
Housui Yamahai Jikomi "Old Mountain"	\$9.50	\$52
Dewazakura "Izumi Judan"	\$9	\$55
Dewazakura "Green Ridge"	\$9.50	\$57
Yuki no Boshu	\$9.50	\$59
Hoyo "Kura no Hana" 500ml	\$13	\$45

### **Non alcoholic**

Nojo Ice Tea	\$4	
Root Beer, Abita		\$3.50
Black Cherry, Hank's Gourmet		\$3.50
Curiosity Cola, Fentimans		\$3.50
Victorian Lemonade, Fentimans		\$3.50

## On a Stick

### Chikin (Chicken)

Breast, Wasabi Leaves & Lemon	\$5
Breast, <i>Tare</i>	\$5
Thigh, Green Onions, Sea Salt & Lemon	\$4.50
Thigh, Green Onion & <i>Tare</i>	\$4.50
Thigh, Green Garlic & Morels	\$6
Skin, Sea Salt & Lemon	\$3.50
<i>Tsukune</i> , Egg Yolk Sauce	\$5.50
Livers, <i>Ume Plum Sauce</i>	\$3.50

### Dakku (Duck)

Thigh, Ramps & Morels	\$5.50
Skin, Salt & Meyer Lemon	\$4
<i>Tsukune, Tare</i>	\$6

### Kushiyaki

Prawns, Onion & Chickweed	\$3.50
Beef Tongue	\$5
Bacon Wrapped Hoshigaki	\$5
<i>Miso Glazed Pork Belly</i>	\$5
<i>Shiitake &amp; Eryngii Mushrooms, Ponzu</i>	\$4.50
Asparagus, Sesame	\$4
Rice Ball, <i>Tare</i>	\$3.50

## Not on a Stick

Assorted Pickles	\$5
Asparagus Tempura, Spicy <i>Ponzu</i> Mayonnaise	\$8
Pickled Avocado Salad, <i>Nori &amp; Shichimi</i>	\$8.50
Grilled Asparagus, <i>Mentiko</i> Mayonnaise	\$8.50
Burdock, Spinach & Walnuts	\$6.50
Little Gems & Beets, Creamy <i>Ponzu</i> Dressing	\$9.50
Beef <i>Tartare</i> , Chiles & Sesame Crackers	\$13
<i>Chawan Mushi</i> , Dungeness Crab & Green Garlic	\$12
<i>Miso</i> Soup, Spring Vegetables & <i>Tofu</i>	\$8

Pan Fried <i>Gyousa</i> , <i>Yoko's Miso</i> & Sesame Sauce	\$9
<i>Genghis Khan</i> Griddled Lamb Riblets, Onions & Snap Peas	\$15
Seared Duck Breast, Bacon Braised Tokyo Turnips	\$19.50
Beef Cheek <i>Nikujaga</i> , Japanese Style Pot Roast	\$18.50
White <i>Miso</i> Glazed Trout, Lemon, Black Trumpet Mushrooms	\$20

Please inform us at nojo of any food allergies you may have.  
Due to the small size of our restaurant and staff, it can be difficult for us to accommodate substitutions.

An 18% gratuity will be added to parties of six or more.

Thank you for your understanding.

Enjoy!