

NOA

Sushi Menu

SPECIAL SUSHI ROLLS

NOA Wagyu Roll Seared wagyu picanha, shitake mushrooms, tuna and black truffle	32
King Crab Wild king crab, avocado, black lime mayonnaise topped with salmon caviar	29
Salmon Avocado Salmon and avocado with sesame seeds	13
Spicy Tuna Chopped tuna with red chilli, spring onion, spicy mayo and rice crackers	15
Yellowtail Truffle Chopped yellowtail with homemade truffle mayonnaise	15
California Snowcrab and avocado with japanese mayo, sliced mango and flying fish roe	15
Aburi Toro Truffle Pickled cucumber, spring onion, topped with chopped torched fatty tuna and truffled teriyaki sauce	22
Eel and Shitake Shitake mushroom roll, with wakame seaweed topped with bbq eel	14
Crunchy Seafood Roll Tempura tiger prawn, celery and cream cheese roll topped with torched salmon served with kabayaki sauce	14
Veggie Special Mixed vegetables and basil pesto roll topped with avocado	12
Sweet Potato & Avocado Sweet potato cooked with sweet soy and avocado roll	12

SINGLE INGREDIENT THIN ROLLS (seaweed outside)

Salmon	10
Tuna	10
Avocado	8
Cucumber	8

NIGIRI

Fatty Tuna, black lime Aioli	14
Picanha, Wagyu, Chimichurri	13
Nigiri of the Day	

noa

Menu

D I P S & O L I V E S

Dips & Crispbreads - Selection of homemade dips 5
Olives Kalamata, Tsakistes and small Black olives 7

C O L D & R A W

Gillardeau Oysters no.2 7 each
On ice with mignonette

Tuna Tartare 16
Finely chopped chilli, lime, spring onion, cucumber brunnoise served on avocado foam

Sea Bream & Prawn Ceviche 14
Marinated in Leche de Tigre served with julienne red onion and blanched cherry tomatoes

S A L A D S

Buratta & Confit Cherry Tomato Salad 16
Fresh buratta, mixed cherry tomatoes confit and chilli jam

Greek Salad 14
Cucumber and tomato salad with onions, peppers, feta and barley rusk

Spicy Tuna & Quinoa Salad 18
Pan seared tuna, julienne vegetables, avocado, wakame and asian dressing

NOA Green Salad with Zaatar 14
Mixed baby leaves, baby spinach, salicornia, cucumbers, green beans, 1/2 avocado, lemon-oil and pomegranate molasses dressing

S H A R I N G S

Wagyu Short Ribs cross cut Korean style grilled over charcoal 35

Grilled Octopus on fava puree, black eyed beans, oregano and lemon sauce 19

Zucchini Fritters with feta cream 11

Chicken Leg grilled and marinated in lime chilli and pomegranate molasses 12

Calamari gently coated in corn flour homemade sweet potato aioli 14

Spicy Crab and Cod Cakes served with orange chilli dip 15

USDA Black Angus Beef Skewers with celeriac puree and pickled onions 18

Grilled Calamari Skewers with parsley sauce 14

Chargrilled Tiger Prawns marinated in parsley oil 18

Flambeed Clams chilli, ginger, lemongrass and coco cream 18

B U R G E R S & W R A P S

NOA Beefburger & Fries (served medium) 20
100% Black Angus beef, brioche bun, salad, tomato, homemade pickles and bacon mayo sauce (add cheese / bacon 1 ea)

Wholewheat Chicken Salad Wrap 10
Marinated chicken with salad and homemade mayo in a wholewheat wrap

Vegan Beetroot Falafel and Tahini Wrap 10
Homemade beetroot falafels in a lemony tahini dressing

HLC 8
Halloumi, lountza & cucumber in Country Bread

Brioche Toast 8
with spanish Ham & Cheddar Cheese

Add homemade French Fries 3

P L A T T E R S

Cheese and Charcuterie Platter Selection of cheeses and cold cuts 17

Fruit Platter Selection of Seasonal fruits 14