

Food

OYSTERS (3 pcs)

Spéciale Huitre Fleur	12
Dressed Oyster	13.5
Ponzu, sesame oil, salmon roe	

NOA'S FAVORITES
TEMAKI - SUSHI HANDROLLS (2 pcs)

Salmon	13
Salmon tartare, rice, edamame, green sesame	

Hamachi	15.5
Kingfish, rice, yuzu kosho	

Unagi	15
Freshwater eal, rice, glazed and torched	

Tuna	15
Spicy tuna tartare, rice, red sesame	

Otoro	20
Bluefin tuna, rice, glazed soy , wasabi	

Wagyu	21
Torched A4 quality, rice, wasabi	

Daikon	11
Pickled radish, rice, sesame	

Temaki experience (7 x 1 pcs)	50
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SASHIMI

Sashimi	29
Smokey salmon, hamachi, tuna	

Premium Sashimi	75
Wagyu, otoro, salmon, tuna tartare, caviar	

SMALL PLATES

Miso Soup	7
Tofu, wakame, scallions	

Edamame	4.5
Soy, sesame, ginger	

Hamachi Crudo	15.5
Ponzu, dried miso, herring roe	

Salmon Tartare	12.5
Edamame, sesame, nori crackers	

Tuna Tartare	16
Korean bbq, togarachi, ponzu, lime	

Beef Tartare	19.5
Bavette, panipur, mustard	

Chicken Yakitori	14.5
Ginger, coriander, mirin, scallions	

CAVIAR SERVICE	
Served with blinis, creme fraiche, egg yolk, egg white	

Asetra Caviar (30gr)	74
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Asetra Caviar (50gr)	98
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Beluga Caviar (30gr)	120
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Beluga Caviar (50gr)	185
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NOA'S SIGNATURES

Black Cod Miso	29
Caramalized miso glaze	

Lamb Katsu	29
Panko, tonkatsu sauce	

Miso Glazed Aubergine	15.5
Miso, sesame dressing, cress	

Wagyu A4 Tataki	34
Ginger, wasabi, soy glazed, crispy garlic	

Peking Duck Pancakes	27
Crispy duck, hoisin, cucumber, scallions	

Butter Poached Lobster	42.5
Dashi butter, yuzu	

Add Caviar to any dish (10gr)	25
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BUNS (2pcs)

Crispy Pork Belly Bao	11
Carrot, hoisin, coriander	

Pulled Oyster Mushroom Bao	10
Korean bbq, cucumber, chilli	

CHEF'S MENU	
can be ordered from 2 people	75 per person

Oyster, Miso soup & Edamame	
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Temaki Otoro, Hamachi & Daikon	
Salmon Tartare	

Wagyu A4 Tataki or Black Cod Miso	
Choose one per person	

Served with roasted bimi & fried rice	
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SIDE DISHES

Spicy Cucumber Salad	5.5
Sesame, chilli	

Roasted Bimi	8.5
Black garlic, crispy onion	

Spinach Salad	8
Pomegranate, edamame, avocado	

Fried Rice	6
With furikake	

DESSERT

Triple Chocolate Dessert	10
Chocolate mousse, chocolate cake, chocolate sphere	

Yuzu Dessert	10
Sesame crumble, yoghurt, white chocolate ganache	

Do you have any food allergies?
Please ask for our allergen menu.

A HIDDEN RHYTHM MOVES BENEATH
THE CITY, FELT ONLY BY THOSE WHO
DON'T FOLLOW CROWDS BUT SHAPE
THEM

HOUSE
of
NOA

