

**NOMO**  
VALENTINE'S DAY  
**SUSHI**

**- Prix-Fixe Menu -**  
**\$55 / PER PERSON**

**- STARTER -**

**Oyster**  
champagne mignonette, caviar

**- APPETIZER -**

**Kale Caesar Salad**  
lemon, bread crumbs, parmigiano reggiano

**- ENTREE -**

(choice of)

**Salmon**  
purple barley, baby beets, oro blanco grapefruit, wild arugula

**- or -**

**Filet Mignon**  
romesco, charred scallions, smoked sea salt

**- DESSERT -**

**Red Velvet Cake**  
chocolate ice cream

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Thank you for Choosing NoMo Kitchen  
**Executive Chef Gary King**

Please Inform Us of Any Dietary Restrictions or Allergies. \*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food-Borne Illness.