



SUPPORT YOUR LOCAL NOJO



ALOHA & WELCOME. WE ARE AN ARTISANAL NOODLE, NABE AND SMALL PLATE CONCEPT FROM JAPAN. "NOJO" MEANS FARMER IN JAPANESE AND WE PROUDLY SOURCE AS MANY INGREDIENTS AS WE CAN LOCALLY. WE PRIDE OURSELVES ON THE FRESHNESS OF OUR FOODS AND CURATING THEM FROM THE BOUNTY THE HAWAIIAN ISLANDS HAVE TO OFFER.

TANOSHINDE!



#NOJOHAWAII /// @NOJOHAWAII

DRINKS

SIGNATURE COCKTAILS

Hyuganatsu Sour	13	Nojo HI-Ball	12
Miyazaki Mango Mojito	13.5	Just a Fling	12
Tsukada Lemon Chu-Hi	10.5	North Shore Sunset	12

CLASSIC COCKTAILS

Mai Tai, Blue Hawaii, Chi Chi, Lava Flow, Mojito, Margaritas	11	Well Drink	4
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BEER

Maui Brewing Co. Bikini Blonde	6.5	Sierra Nevada Otra Vez	9
Maui Brewing Co. Big Swell IPA	6.5	Ballast Point Calico Amber Ale	9.5
Heineken Light	8	Kale Beer	10
Suntory Premium	9	Beets Beer	10.5

SAKE

Dassai 50 Junmai Daiginjo 300ml	32	Amabuki Junmai Ginjo Namai 300ml	30
Hakkaisan Honjozo 300ml	36		

SHOCHU

Ichiko	50 bottle / 5.5 per 2oz	Tomi No Hozan	85 bottle / 7.5 per 2oz
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WINES BY GLASS

Bokisch Vineyards Albarino, 2015	10
Quivira Vineyards Sauvignon Blanc, 2015	9.5
Bishop's Peak by Talley Vineyards Chardonnay, 2015	10
Bonny Doon Vin Gris de Cigare (Dry Rose), 2015	9.5
Bonny Doon Grenache Clos de Gilroy, 2015	9
Bokisch Vineyards Tempranillo, 2013	11.5
Quivira Vineyards Zinfandel, 2013	11
Carmel Road Pinot Drews Blend, 2013	12
Ancient Peaks Cabernet Sauvignon	10

WINES BY BOTTLE

Sommariva Prosecco Brut	40
Talley Estate Vineyards Chardonnay, 2014	47
Farm Napa Valley Chardonnay (SC), 2013	60
Archery Summit Vireton Pinot Gris, 2014	38
Bishop's Peak by Talley Vineyards Pinot Noir	42
Luna Vineyards Merlot, 2012	45
Farm Napa Valley Cabernet Sauvignon, 2014	95
Ancient Peaks Zinfandel	39

SOFT DRINKS

Soda (Coke, Coke Zero, Sprite, Ginger Ale, Fruit Punch)	2.5
Juice (Orange, Apple, Cranberry, Pineapple, Grapefruit, Guava, Tomato)	3.5
Oolong Tea	3.5
Coffee (French Press)	4

HOT POT SPECIALS

SIMMERING POT OF STOCK PLACED IN THE CENTER OF THE TABLE SERVED WITH SIDE ACCOMPANIMENTS WHICH ARE COOKED IN THE BROTH

NABE CAN BE SHARED WITH 2-3 PEOPLE



BIJIN NABE (CHICKEN AND VEGETABLES)

50

chicken-based collagen soup with garland chrysanthemum, zucchini, watermelon radish, tofu, chives, enoki mushroom, maitake mushroom, abura-age, green onion, and tsukune meat ball

BIJIN SUKIYAKI NABE

90

chicken-based collagen soup with kaeshi, green onion, chives, watermelon radish, garland chrysanthemum, enoki mushroom, abura-age, tofu, tsukune meat ball, carrot, and thinly sliced rib eye

BIJIN LEMON CILANTRO NABE

35

(CHOICE OF PORK OR SALMON)

chicken-based collagen soup with cilantro, lemon, red onion, chinese cabbage, enoki mushroom, maitake mushroom, bell peppers, cherry tomato zucchini, abura-age, chicken, and pork



SPICY BIJIN NABE

35

chicken-based spicy collagen soup, cabbage, bean sprouts, enoki mushroom, tofu, pork, chives, burdock, red pepper

BIJIN TOMATO NABE

40

tomato and chicken-based collagen soup, chinese cabbage, watermelon radish, red and yellow bell pepper, enoki mushroom, maitake mushroom, cherry tomato, zucchini, bacon, and chicken



SMALL COLD PLATES

UMAMI PICKLES 8

seasonal vegetables pickled with dashi

POKE & CUCUMBER TATAKI 8.5

cucumber and salmon poke

SALTED KONBU KALE 8

kale and salted konbu tossed with sesame chili oil



CHICKEN VEGGIE TACOS 12

curry chicken, tomato, red onion, and cilantro wrapped with sliced radish

SESAME SALMON 15

salmon dressed with sesame soy sauce



HAMACHI JALAPEÑO 15

yellowtail sashimi, green onion, and jalapeño, served with sweet chili ponzu sauce

CHICKEN LIVER SHOCHU PATTY 10

chicken liver, onion, saikyo-miso and shochu patty, served with sliced baguette

GRILLED CHEESE CORN 8

grilled corn covered with mayonnaise and cheese

NORI AVOCADO 8

seasoned seaweed paste, horseradish, shredded nori



SAIKYO-MISO AVOCADO 12

avocado marinated in saikyo-miso



SMALL HOT PLATES

NOJO FRENCH FRIES 8.5

french fries with takoyaki sauce, mayonnaise, nori powder, and shichimi on top

SMOKED POTATO WEDGES 12

smoke flavored potato wedges sprinkled with nori powder

CORN FRITTER WITH SAVORY CORN ICE CREAM 13

corn fritter topped with corn flavored ice cream

NIKUMAKI TOROTAMA 10

soft-boiled egg marinated in soy sauce wrapped with pork

SALTED NORI ENOKI MUSHROOM 7.5

deep-fried enoki mushroom sprinkled with salt, nori powder, and shichimi



TSUKUNE BELL PEPPER 7.5

poblano pepper with tsukune meatball tossed with curry-flavored teriyaki sauce



CHICKEN MENTAI SPRING ROLLS 8

chicken and cod roe wrapped together for a unique taste sensation!

TORIPAN 5

curry seasoned ground chicken on baguette, sweet soy sauce glaze, black pepper

MENTAI CHEESE OYAKI BUN 10.5

brimming with mountain yam, cod roe and cheese

SHIITAKE NANBAN 8

deep fried shiitake mushrooms stuffed with minced chicken, dipped in a soy vinaigrette, and topped with a house tartar sauce

GRILLED SKILLET EGG 7

plain omelet

GRILLED SKILLET EGG WITH UNAGI & CREAM CHEESE 9.5

unagi and cream cheese omelet

GIZZARD KARAAGE 8.5

deep-fried chicken gizzard



UMAMI SHICHIMI CHICKEN WINGS 10

deep fried chicken wings with shichimi teriyaki sauce



NOJO FAVORITES

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

SALADS



NOJO SALAD

9

mixed greens, cherry tomato, almonds, and a veggie-based garlic anchovy dressing on the side (vegan soy milk dressing available)

KALE & SMOKED CHICKEN CAESAR

13

kale, chinese cabbage, smoked chicken, and caesar dressing

UNAGI CHOPPED SALAD

16 / 9 HALF

mixed greens, corn, cream cheese, unagi, cucumber, and kabayaki dressing



NUT & VEGGIE CHOPPED SALAD

14 / 8 HALF

mixed greens, avocado, tomato, corn, grains, cilantro, almonds, macadamia nuts, walnuts, and vegan dressing

SALMON & MANGO CHOPPED SALAD

15 / 8 HALF

mixed greens, avocado, almonds, salmon, tomato, and mango dressing



LARGE SHARED PLATES



NOJO CHICKEN NANBAN

12

miyazaki-style chicken fritters dipped in a soy vinaigrette, topped with house tartar sauce

SPICY CHICKEN NANBAN

12.5

chicken nanban with house spicy tartar sauce

BEEF STEAK WITH JALAPEÑO MISO

27

beef steak, with jalapeño miso on top

TOMATO HAMBURGER STEAK

18

a whole tomato wrapped inside a hamburger steak

ENOKI MUSHROOM STEAK

12

grilled enoki mushroom served with a raw egg on top



KALE TONPEI-YAKI OMELET

13

omelet with kale, bacon, and cheese

STEAK ROLL WITH KALE, SHOGAYAKI STYLE

16

kale and cabbage rolled in pork meat grilled and basted with a ginger teriyaki sauce



HALF-CUT SUAGE CHICKEN

31

organic, natural fried chicken from Big Island, Hawai'i



RICE & RAMEN

VEGGIE MISO RAMEN 17

miso-seasoned ground soybean, fresh corn, green onion, garlic oil, butter (request no butter to make it vegan)

CHICKEN PAITAN RAMEN 15

chicken tsukune meatballs, daikon sprouts, bamboo shoots, scallions, ginger, yuzu



CHICKEN PAITAN SHOYU RAMEN 18.5

slow-braised whole chicken leg, black garlic oil, chives, dashi egg, red onion, scallions, bonito seasoning, gobo chips



CHICKEN PAITAN TAN-TAN SPICY MISO RAMEN 17

spicy ground chicken, toasted sesame, cilantro, scallion, fried gobo (burdock root), spice bomb

UNAGI KABAYAKI FRIED RICE 12

rice stir-fried with kabayaki sauce and sansho pepper, topped with chopped fresh water eel



NIKUMAKI RICE BALL 3.5

(CHOICE OF: ORIGINAL, SPICY GARLIC CHILI, OR CHEESE)

W/ CHEESE +1

W/ SPICY GARLIC CHILI +1

miyazaki region's comfort food: a pork belly-wrapped rice ball in sweet soy ginger sauce, served on green leaf lettuce, served with teriyaki sauce



DESSERT

NOJO DONUT SUNDAE

8.5

purple sweet potato donuts topped with black honey, black beans, and your choice of ice cream (matcha, black sesame, mango, or lilikoi)



MONAKA ICE CREAM SANDWICH

6

choice of: matcha, black sesame, mango, or lilikoi

POLAR BEAR

9

shaved ice with mixed fruits, mochi, black bean, milk syrup, and vanilla ice cream

YELLOW BEAR

9

shave ice with mixed fruits, mochi, black bean, mango sauce, and vanilla ice cream

GOLDEN PINEAPPLE MITSUMAME

16

mixed fruits, pineapple, coconut milk jelly, mochi, black beans, drizzled with brown sugar syrup in a pineapple dish



MATCHA BERRY TIRAMISU

7.5

matcha biscuit, fruit, cream, and matcha powder

