



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

WINES BY THE GLASS

Bokisch Vineyards Albarino, 2015	10
<i>This wine is made from the classic Spanish grape varietal Albarino. A perfect alternative to Sauvignon Blanc or Pinot Grigio, it displays bright flavors of White Nectarine, White Peach, Pear and Green Apple.</i>	
Quivira Vineyards Sauvignon Blanc, 2015	9.5
<i>This signature wine showcases ripe Grapefruit, Passion Fruit, Guava, Lemon, Lime, Melon and Kiwi flavors backed with bright, zesty acidity.</i>	
Bishop's Peak by Talley Vineyards Chardonnay, 2015	10
<i>Made in a classic French inspired Chablis-style, the wine is stainless steel tank fermented and sees very light oak aging. Bright apple, pear and citrus fruit are complimented with subtle mineral and floral notes.</i>	
Bonny Doon Vin Gris de Cigare (Dry Rose), 2015	9.5
<i>This exquisite wine pays homage to classic dry Rosé made in France's Provence region. Its wild strawberry, white cherry and blood orange flavors give way to crisp, mouthwatering finish.</i>	
Bonny Doon Grenache Clos de Gilroy, 2015	9
<i>Clos de Gilroy is an ode to the quaffable red table wines of southern France's Rhone Valley and is also a wonderful alternative to Pinot Noir.</i>	
Bokisch Vineyards Tempranillo, 2013	11.5
<i>This full-bodied, rich Tempranillo is aged over 3 years at the winery before release. It reveals layers of rich black cherry and dark plum flavors that mingle with earth and exotic spice.</i>	
Quivira Vineyards Zinfandel, 2013	11
<i>Sourced from organically farmed vineyards, this signature Zinfandel boasts robust jammy flavors of blueberry, black raspberry and boysenberry with peppery spice.</i>	
Carmel Road Pinot Drews Blend, 2013	12
<i>Lush and vibrant highlighting fresh red fruit aromas and flavors with hints of spice and tobacco. It's a very pretty wine and has lots of subtle aromas and nuances.</i>	
Ancient Peaks Cabernet Sauvignon	10
<i>Multidimensional aromas of plum, raspberry, tobacco and toasted oak. Rounded flavors of black cherry and black currant are interwoven with earthier hints of olive, mint, black tea and spice. Chewy tannins set the tone for a full, rich finish.</i>	
UmeShu (Plum Wine) 2oz	5

WINES BY THE BOTTLE

Opus One, 2013	482.5
<i>The greatest Opus ever. Terrific aromas of crushed black currants, blueberries and flowers with hints of sweet tobacco.</i>	
Kenzo Estate Rindo, 2013	243.5
<i>A charming wine, having both depth and a delicate smoothness.</i>	
Kenzo Estate Asatsuyu, 2015	175
<i>Translated as "Morning Dew", Asatsuyu is the only Sauvignon Blanc made by Heidi Barrett and the only white wine from Kenzo Estate.</i>	
Veuve Clicquot Yellow Label Brut	122
<i>Bright and lightly toasty, this elegant Champagne layers flavors of cassis, crushed hazelnut and lemon meringue pie on the creamy bead.</i>	
Sommariva Prosecco Brut	40
<i>From the hills of Conegliano and Valdobbiadene, Sommariva is just as light and fun as any other Prosecco.</i>	
Talley Estate Vineyards Chardonnay, 2014	47
<i>On the nose, vibrant aromas of pear and stone fruits are followed by a hint of subtle toasted oak.</i>	
Farm Napa Valley Chardonnay (SC), 2013	60
<i>An old-style Chardonnay in that it is explosively rich, with plenty of tropical fruit and peach marmalade.</i>	
Archery Summit Vireton Pinot Gris, 2014	38
<i>The bouquet exhibits enticing aromas of ripe papaya, lime oil, lemongrass and flint.</i>	
Bishop's Peak by Talley Vineyards Pinot Noir	42
<i>This fruit-forward Pinot Noir balances fresh fruity aromas of black cherry and raspberry, with savory hints of clove.</i>	
Luna Vineyards Merlot, 2012	45
<i>Aromas of cassis, baking spices, black tea with the acidity of plum and red raspberry with a hint of dark cocoa.</i>	
Farm Napa Valley Cabernet Sauvignon, 2014	95
<i>This is an elegant, Bordeaux style of Cabernet Sauvignon, with notes of black and red currants, some kirsch, spice box, and cedar in a relatively evolved, finesse style.</i>	
Ancient Peaks Zinfandel	39
<i>Aromas of raspberry, blueberry, tobacco and white pepper.</i>	

DRINKS

SIGNATURE COCKTAILS

Nojo HI-Ball	10	Just a Fling	11
Oolong Infused Kikori Japanese Whiskey, Yuzu, Homemade Sweet n Sour, Shiso Leaf, Club Soda.		Ty Ku Silver Sake, Vodka, St Germain Elderflower, Shiso leaf, Homemade Sweet n Sour, Club Soda.	
<i>Tsukada Nojo's signature hi-ball, featuring Oolong tea-infused Kikori Japanese whiskey, Yuzu citrus, a housemade sour, muddled shiso and club soda—finished with wasabi salt</i>		<i>The perfect way to start, with Ty Ku Silver Junmai Sake, Effen Cucumber Vodka, St Germain Elderflower liqueur, muddled shiso and fresh citrus, topped with club soda</i>	
Hyuganatsu Sour	9	Miyazaki Mango Mojito	9
Hyuganatsu, lichiko, Club Soda.		Miyazaki Mango, Rum, Club soda, Mint	
<i>Featuring the unique Hyuganatsu citrus fruit imported directly from the Miyazaki prefecture directly to Tsukada Nojo—blended with lichiko shochu and club soda to create a refreshing sour</i>		<i>Known for their year-round season, Miyazaki mangoes are flown in to create this unique mojito with freshly muddled mint, citrus and rum</i>	
North Shore Sunset	11	Tsukada Lemon Chu-Hi	9.5
Sauza Hornitos Silver Tequila, Disaronno, Aperol Drizzle, Passion Fruit, Housemade Sweet n Sour		Refill Tsukada Lemon Chu Hi \$5.5	
<i>Like being in Haleiwa town, a taste of the islands with Sauza Hornitos Silver Tequila, Disaronno, Aperol, lilikoi puree and housemade sour—rimmed with local red alae salt</i>		<i>Vodka, lichiko, Lemon, Club Soda</i>	
		<i>Simple, clean and refreshing, a mix of lichiko shochu fortified with vodka and garnished with frozen lemons, topped with club soda</i>	

CLASSIC COCKTAILS

Mai Tai, Blue Hawaii, Chi Chi, Lava Flow, Mojito, Margaritas	9.5	Well Drink	4
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BEER

Maui Brewing Co. Bikini Blonde	6.5	Suntory Premium	8
Maui Brewing Co. Big Swell IPA	6.5	Coors Light	6
Heineken Light	7	Kale Beer	6.5

SAKE

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

SHOCHU

lichiko	50 bottle / 5.5 per 2oz	Tomi No Hozan	85 bottle / 7.5 per 2oz
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SOFT DRINKS

Signature Soda (Hyuganatsu, or Miyazaki Miyaki Mango)	4.5
Soda (Coke, Coke Zero, Sprite, Ginger Ale, Fruit Punch)	3
Juice (Orange, Apple, Cranberry, Pineapple, Grapefruit, Guava, Tomato)	3.5
Oolong Tea	3.5
Coffee (French Press)	4
Hot Tea	2
Perrier	5

HOT POT SPECIALS

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

NOTE: MINIMUM ORDER 2, 4, 6



BIJIN NABE

25

CHOICES OF CHICKEN, PORK, AND BEEF (ADDITIONAL \$10)

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

45

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

17.5

WITH SALMON

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

SPICY BIJIN NABE

17.5

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

BIJIN TOMATO NABE

20

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

ADD-ONS:

Extra Soup	6	Nabe Vegetable Set	15
Tsukune	5	Chicken	15
Tofu	2	Pork Belly	15
Enoki	2	Salmon	12
Maitake	6	Sukiyaki beef (prime rib-eye)	40



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.

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

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

NIKUMAKI TOROTAMA **5/ea.**

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

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



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



KALE TONPEI-YAKI OMELET

13

omelet with kale, bacon, and cheese

PORK BELLY 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

21

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



RICE & RAMEN

UNAGI KABAYAKI FRIED RICE 12

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



NIKUMAKI RICE BALL

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

3.5

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

CHILLY TOMATO NOODLE 13.8

spicy chicken and miso chilled noodle with tomato sorbet

BLACK FRIED NOODLE 12

squid, pork belly, cabbage, mayo & top off with seaweed

ISHIYAKI CHEESE CURRY 12

rice, corn, ground chicken, curry paste, cheese (parmesan & cheddar cheese) and soft boiled egg

ISHIYAKI SHIRASU MENTAI 15

rice, spicy fish roe, shiso leaf, seaweed and baby sardine

CALIFORNIA ROLL 12

rice vinegar, seaweed, imitation crab, tobiko,, avocado, cucumber & mayo

SPICY TUNA ROLL 14

rice vinegar, seaweed, chunky tuna with sriracha mayo, tobiko, avocado and green onion

ASSORTED NOJO TEMPURA 15

chicken tender, shrimp, kisu, eggplant, long beans, watercress and ewa sweet onion



DESSERT



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



FARMER'S HOURS

Enjoy Nightly Specials from 9pm to close.

LATE NIGHT RAMEN

Our soup broth is cooked for 8 hours and contains chicken bone, wing and skin. We utilize local ingredients such as Punachicks Farm chicken from Big Island, Hawai'i.

Add Extra Noodles to any Ramen + 3



Veggie Miso Ramen 13

Miso Flavor, great for veggie lovers.

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

Chicken Paitan Ramen 13

Light Yuzu flavor, gives it a nice kick.

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



Chicken Paitan Shoyu Ramen 14.8

Our most popular ramen, a savory experience.

*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 13.8

Kick it up a notch with some spicy garlic chili.

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

FARMER'S CRAVINGS

30% off these regularly priced items. Price shown includes discount.

Sesame Salmon 10.5

salmon dressed with sesame soy sauce

Chicken Liver Shochu Patty 7

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

Nojo Fries 5.95

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



Umami Chicken Wing 7

deep fried chicken wings with shichimi teriyaki sauce



Kale & Smoked Chicken Caesar 9.1

kale, chinese cabbage, smoked chicken, and caesar dressing

Nojo Salad 6.3

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

Nikumaki Rice ball 2.45

Add Cheese or Spicy Garlic Chili for +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*

HAPPY HOUR BAR SPECIALS

Draft Beers 3

Maui Brewing Co. Bikini Blonde, Maui Brewing Co. Big Swell IPA

Bottled Beers 3.5

Sierra Nevada Otra Vez, Ballast Point Calico Amber Ale

Kale Beer 5

Cold-pressed Kale juice + Maui Brewing Co. Bikini Blonde

+ \$2 Off Signature Cocktails



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