

NOMMO
9 CROSBY STREET NYC
SUSHI

— IN ROOM DINING —

UNFORGETTABLE DINING IN AN
UNFORGETTABLE SOHO SETTING.



NoMo Kitchen offers a rustic American menu with Mediterranean influences helmed by Chef Carlos Betancourth. Serving breakfast, lunch, dinner, and a truly unique weekend brunch (if you've already attended, you know what we're talking about), our ever-changing menus showcase farm-to-fork seasonal cuisine.

HOURS
MONDAY-SUNDAY
7 A.M. – 11 P.M.

MAKE A RESERVATION: +1(646) 218-6449

DIAL EXTENSION 6441 FOR ROOMSERVICE

BREAKFAST

MONDAY - FRIDAY - 7:00 AM - 11:00 AM

SATURDAY - SUNDAY - 7:00 AM - 4:00PM

CONTINENTAL BREAKFAST \$21

Served with Juice and Choice of Drip Coffee or Tea. Select One Option Below.

Muffin Basket or **Fruit Plate** or **Breakfast Sandwich** or **Granola & Yogurt** or **French Toast**

NOMO BREAKFAST

Bagel plain, wheat or everything, cream cheese \$5 (add smoked salmon \$8) V

Bagel & Lox house made cream cheese, red onions, smoked salmon, cucumber, tomato, capers \$14

Muffin Basket, corn, red velvet, blueberry, and banana walnut \$13 V

Fruit Plate watermelon, cantaloupe, pineapple, mixed berries \$13 V, GF

Chia Seed Pudding almond milk, mixed berries, almonds \$12 V, GF

Granola & Yogurt local honey, dried cranberries \$12 V

Lemon Ricotta Pancakes mixed berries, candied pistachios, maple syrup \$18 V

French Toast nutella, bananas, macadamia nuts, creme fraiche \$18 V

Avocado Toast radishes, espelette, micro cilantro, lime \$16 (add egg \$3) V

Eggs Your Way choice of pork (or turkey) bacon, pork sausage, or ham, breakfast potatoes, toast \$17

Omelette spinach, mushrooms, local feta cheese, mixed greens \$16 V, GF

Breakfast Sandwich eggs, pork sausage, american cheese, chipotle ketchup, mixed greens \$15

SIDES \$6

Turkey Bacon | Pork Bacon | Pork Sausage | 2 Eggs | Breakfast Potatoes | Toast (\$4)

BEVERAGES

- *NoMo Kitchen uses Lavazza Coffee & Palais des Thés Teas* -

Drip Coffee Large Coffee Pot \$9 or Small Coffee Pot \$7 | **Espresso** Single \$5 or Double \$8

Cafe Classics Latte/Cappuccino/Americano \$6 | **Iced Tea** House Made \$6

Iced Coffee \$6 | **Nitro Coffee** \$7 |

Herbal Tea All Selections \$4 | **Juice** Orange, Grapefruit, Cranberry, Apple, Pineapple, Tomato \$6

Acqua Panna Still | San Pellegrino Sparkling \$8

Coke | Diet Coke | Sprite | Ginger Ale \$4

GF= GLUTEN FREE V= VEGETARIAN

\$4.00 Delivery charge and 18% gratuity are automatically added to each order. Room service is available by dialing extension [6441](#).

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may, increase your risk of food-borne illness.

ALL DAY MENU

MONDAY - FRIDAY - 11:00 AM - 11:00 PM
SATURDAY - SUNDAY - 4:00 PM - 11:00 PM

Escarole "Ceasar" parmigiano reggiano, garlic, anchovy, lemon, bread crumb \$15V
(add chicken \$5, fish or shrimp \$8)

Chopped Chicken Salad radicchio, endive, frisee, avocado, carrots, fennel, red onion, blue cheese \$18
(add fish or shrimp \$8)

Chicken Sandwich housemade ranch, honey-sriracha bacon, sweet, sour and spicy pickles, purple slaw \$19

Lobster Mac & Cheese cheddar fondue, maine lobster, black pepper, parmagiano \$21

Labne Marinated Kobe Beef butternut squash puree, shaved brussels sprouts, caramelized red onion marmalade \$55

Fish of the Day seasonal vegetables \$29

8oz Butcher Burger "short rib blend" american cheese, avocado, lettuce, tomato \$19 (add egg or bacon \$3)

Spaghetti "pomodoro" marinara, parmigiano reggiano \$19

Housemade Chicken Fingers with fries \$18

DESSERTS

Mango Flan

fresh mango, meringue, coconut crumble \$13

Macaroons

Pastry Chef's Selection \$13

Seasonal cobbler \$13

Cookies and Milk \$13

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DRINK LIST

DIAL EXTENSION 6441 FOR ROOMSERVICE

WINEBYTHEGLASS

SPARKLING

Villa Sandi "Ill Fresco" Prosecco, Veneto, Italy	14
Charles Heidsieck Champagne Reserve Brut, NV, Reims France	27
Nicolas Feuillatte Champagne, Brut Rose, NV, Chouilly France	25

ROSE

Isabel Mondavi Napa Valley, California	15
Tormaresca Rosata California, Apulia, Italy	14

WHITE

Gavi Coppo "La Rocca", Piedmonte, Italy	14
Sancerre, Domaine Jean-Paul Balland, Loire, France	17
Chardonnay, Chateau Ste. Michelle, Columbia Valley Washington	19
Gruner Veltliner, Laurenz V, "Singing", Kremstal, Austria	15

RED

Pinot Noir, Erath Vineyards, Resplendent, Oregon	15
Sangiovese Blend, Barone Ricasoli, Brolio Chianti Classico, Tuscany, Italy	15
Malbec, Ben Marco, Mendoza, Argentina	15
Cabernet Sauvignon, Spellbound, Napa Valley, California	16

BEER

DRAUGHT

"Prima Pils" 12oz Pilsner, Victory Brewing, Pennsylvania - 5.3% ABV	10
Lagunitas, 12oz IPA	10

BOTTLES & CANS

American Pale Ale 12oz, Bronx Brewery Co, NY - 6.3% ABV	10
"Victory at Sea" Porter 12oz, Ballast Point Brewing Co, CA - 10 % ABV	12
Bell's "Kalamazoo" Stout 12oz, Michigan - 6.0% ABV	12
Heineken Lager 12oz, Holland - 5% ABV	8
Brooklyn Seasonal 12oz, Unfiltered Pilsner, Brooklyn Brewery, NY- 4.3% ABV	10

WINEBYTHEBOTTLE

SPARKLING

Villa Sandi "Il Fresco" Prosecco, Veneto, Italy	60
Taittinger, Champagne Brut Prestige, France NV	99
Pierre Moncuit, Blanc de Blancs Extra Brut Grand Cru 2017, France	119
Charles Heidsieck, Champagne Reserve, NV Reims, France	110
Nicholas Feuillatte, Champagne 2006, France	95
Dom Perignon, 2006, France	360

WHITE

Gavi Coppo "La Rocca", 2017 Piedmont Italy	52
Gruner Veltliner, Laurenz V, "Singing", Kremstal, Austria	55
Sancerre, Domaine Jean-Paul Balland, Loire, France	60
Chardonnay, Chataeu Ste. Michelle Columbia Valley, Washington	51
Puligny-Montrachet 1er Cru, Les Folatières, Henri Boillot 2014, France	299

ROSE

Tormaresca Rosata Calafuria, Apulia, Italy	54
Antinori, 2017 Bolgheri, Italy	50
Miraval, 2017 Cotes De Provence	60
Chateau d'Esclans "Whispering Angel", Provence, France	58

RED

Malbec, Ben Marco, Mendoza Argentina	54
Coppo, Camp du Rouss, 2016 Piedmont Italy	55
Pinot Noir, Erath Vineyards, 2017 Resplendent Oregon	56
Sangiovese Blend, Barone Ricasoli, Brolio Chianti Classico, Tuscan Italy	58
Merlot, Oberon, 2016 Napa Valley, California	64
Brouilly, Jean-Claude, Lapalu, W 2017	72
Vall Llach, Embrouix, 2016 Priorat, Spain	75
Cabernet Sauvignon, Emblem, 2015 Napa Valley	98
Coppo, Barbera d'Asti "Pomorosso", Piedmont, Italy	99
Henri Clerc, Santenay, 1er Cru Le Beauregard 2011, Burgundy, France	105
Vino Nobile di Montepulciano Riserva, Caterina Dei, Bossona, 2011, Tuscany, Italy	129
Cabernet Sauvignon, White Rock Vineyards, 2012, Napa Valley California	139
Valpolicella, Dal Forno Romano, 2012, Veneto Italy	229
Château Brane-Cantenac, Margaux Deuxieme Cru Classe, 2001 France	280
Pommard 1er Cru les Rugiens, Henri Boillot, 2014, Burgundy France	290
Château Lynch-Bages, Pauillac Cinquième Cru Classé 2009, France	525

SPIRITS

Tequila

Casamigos	17
Casamigos Mezcal	24
Casamigos Reposado	21
Deleon Platinum	18
Don Julio Silver	19
Don Julio 1942	49
El Tesoro Blanco	19
El Tesoro Reposado	20
El Tesoro Anejo	22
Illegal Mezcal	19
Partida Blanco	19
Partida Reposado	22
Partida Anejo	24
Patron Silver	19
Patron XO	16
Patron Anejo	22
Patron Reposado	20
Volcan	16
Viva Joven	16

Gin

Beefeater	16
Bombay Sapphire	16
Brooklyn Gin	17
Citadelle	13
Cotswolds	17
Dorothy Parker	16
Ford's	15
Green Hook	15
Hendricks	18
Le Gin de Chris Drouin	16
Monkey 47	18
Old Simon Genever	14
Real Dutch Genever	14
Tanqueray	16

Rum

Appleton Reserve Blend	15
Bacardi Quatro	17
Backs 7	13
El Dorado 12 Yr.	15
Goslings	15
Hamilton Jamaican Pot Still Black	13
Hamilton Jamaican Pot Still Gold	13
Hamilton Navy Strength	13
Hamilton Pimento Dram	13
Hamilton St Lucia 2004	17
HSE Rum	13
Leblon Cachaca	14
Plantation Guatemala XO	20
Plantation Barbados	15
Plantation 3 Star	13
Plantation O.F.T.D.	14
Tanduay	12
Wray and Nephew	13
Yaguara Cachaca	16
Zacapa 23	19

Scotch

Auchantoshan T.W.	23
Benriach 10 Yr.	21
Benriach Curiositas	25
Bowmore 18 Yr.	35
Brenne	18
Compass Box Hedonism	30
Compass Box Oak Cross	26
Copper Dog Speyside	14
Glendronach 12 Yr.	20
Glenmorangie 10 Yr.	22
Glenmorangie 18 Yr.	42
Glenlivet 12 Yr.	24
Highland Park 12 Yr.	39
Highland Park 18 Yr.	69
Johnnie Walker Blue	66
Johnnie Walker Black	16
Lagavulin 16 Yr.	32
Laphroaig 10 Yr.	21
Macallan 12 Yr.	26
Macallan 18Yr.	79
Oban 14 Yr.	31
Red Breast 12 Yr.	25

Whiskey

Breckenridge	18
Buffalo Trace	16
Bulleit Bourbon	17
Bulleit Rye	17
Bushmills Black Bush	17
Blanton's Bourbon	22
Colonel E.H. Taylor, Jr.	17
Crown Royale	17
Eagle rare	16
High West Double Rye	17
High West Campfire	24
Jack Daniels	15
Jameson	15
Knob Creek	16
Michters Bourbon	16
Michters Rye	16
Noah's Mill Bourbon	18
Ragtime Rye	16
Russell's Res Bourbon	16
Seagrams	12
Sonoma Rye	15
Virgil Kane Rye	13
Whistlepig Straight Rye 10 Yr.	25
WhistlePig Old World	34
Woodford Reserve Bourbon	17

Cognac

Cardenal Mendoza	22
Frapin VSOP	20
Grand Marnier	19
Gran Duque d'Alba	20
Pierre Ferrand 1840	18
Remy Martin XO	59
Remy VSOP	20
Torres 15 Yr.	15
Torres Brandy	14

Vodka

Absolut Elyx	17
Absolut - Sweden	15
Belvedere Ginger Zest	14
Belvedere	17
Ciroc	18
Ciroc Amaretto	15
Grey Goose Cherry Neir	18
Grey Goose - France	18
Grey Goose La Poire	18
Industry Standard	15
Ketel One - Netherlands	17
Tito's - USA	16

FOR YOUR CONVENIENCE PLEASE CALL ROOM SERVICE
AT EXTENSION 6441 FOR TRAY PICK-UP

THANK YOU

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UPDATED 5.13.19