

# NOKU

Since 2007  
at Leesburg



SUSHI • HIBACHI • RAMEN

# Lunch Special

Monday - Saturday 11:30 - 3:00 (Except Holidays)

## SUSHI

SERVED WITH MISO SOUP & SALAD

Make your own  
ROLL COMBO

\$16

From the A La Carte menu, choose any two rolls from the ROLL SUSHI or SPICY ROLL SECTION (Except MD crab and shrimp tempura roll)

- SUSHI LUNCH\*** 19  
5 pcs sushi & spicy tuna roll
- SALMON SPECIAL\*** 20  
2 pcs sushi, 3 pcs sashimi & spicy salmon roll
- TUNA SPECIAL\*** 22  
2 pcs sushi, 3 pcs sashimi & spicy tuna roll
- SASHIMI LUNCH\*** 23  
9 pcs sashimi of chef's choice
- CHIRASHI\*** 24  
Assortment of various sashimi & vegetables over sushi rice

## BENTO BOX

SERVED WITH MISO SOUP, SALAD, GYOZA, SPRING ROLL, 3 PCS CALIFORNIA ROLL AND WHITE RICE (NO SUBSTITUTIONS PLEASE!)

- CHICKEN** 19
- CHICKEN & SHRIMP** 20
- BULGOGI** 20  
Grilled marinated beef
- SALMON** 20  
Grilled to perfection
- TOFU** 17  
Steamed or tempura style
- SUSHI\*** 21  
5 pcs of chef's choice
- SASHIMI\*** 22  
6 pcs of chef's choice

## POKE BOWL

CUBED SUSHI GRADE FISH, TOPPED WITH VEGETABLES, MIXED WITH POKE SAUCE OVER CHOICE OF RICE OR MIXED GREENS

- TUNA POKE\*** 20  
With fresh tuna
- SPICY TUNA POKE\*** 18  
Spicy tuna mix w/spicy mayo
- SPICY SALMON POKE\*** 18  
Spicy salmon mix w/spicy mayo
- SALMON POKE\*** 19  
With fresh salmon
- SHRIMP POKE** 18  
With cooked shrimp
- TAKO POKE** 19  
With cooked octopus
- TOFU POKE** 16  
Lightly battered deep fried tofu
- TUNA & SALMON POKE\*** 20

## RAMEN & UDON

TOPPED W/CHASHU (BRAISED PORK BELLY), VEGETABLES & AJITSUKE TAMAGO (MARINATED SOFT BOILED EGG)

EXTRA CHICKEN OR PORK TOPPING \$3.00

- MISO RAMEN** 17  
Pork broth flavored w/miso paste
- TONKOTSU RAMEN** 17  
Pork-based bone marrow broth
- SHOYU RAMEN** 17  
A simple, light & mild soy sauce flavor  
ADD 2 PCS SHRIMP TEMPURA FOR \$3.00
- VEGETABLE RAMEN** 15  
Veggie broth w/fried bean curd & vegetables
- CREAMY CHICKEN RAMEN** 18  
With chicken broth
- TEMPURA UDON** 18  
With shrimp & vegetable tempura

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# Starter

## FROM KITCHEN

### EDAMAME

Soybean in the pod w/natural sea salt

### SHRIMP SHUMAI

Fried or steamed shrimp dumplings

### GYOZA

Beef & vegetable dumplings

### AGE DASHI TOFU

Fried tofu w/tempura sauce & bonito flakes

### SHRIMP & VEGETABLE TEMPURA

Lightly battered and fried w/tempura sauce

### HARUMAKI

Japanese vegetable spring roll

### CRISPY CALAMARI

Lightly battered & deep fried w/sweet chili

### SOFT SHELL CRAB

Deep fried w/ponzu sauce

### TAKOYAKI

Octopus fried in a light & crispy batter w/Japanese mayo & bonito flakes

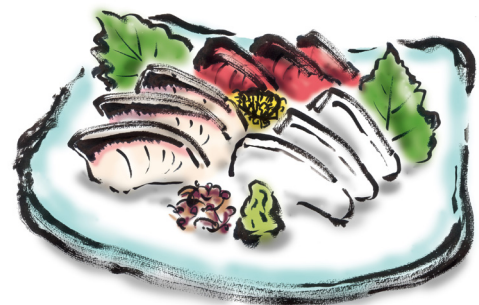
### CHICKEN KARAAGE

Bite-sized Japanese fried chicken



## FROM SUSHI BAR

7	<b>TUNA TARTARE*</b>	17
	Fresh tuna seasoned with chef's special sauce	
9	<b>CRUNCHY GARLIC SASHIMI*</b>	16
	Assorted diced fish w/crunchy garlic aioli	
9	<b>MINI AVOCADO BOMB*</b>	14
	Rice balls topped w/spicy tuna & avocado	
9	<b>NEW STYLE YELLOWTAIL SASHIMI*</b>	20
	Chef's creation of fresh yellowtail	
15	<b>SALMON OR TUNA TATAKI*</b>	18
	Seared & topped w/jalapenos, cilantro & citrus ponzu	
9		
14	<b>SUSHI SAMPLER*</b>	17
	5 pcs of chef's choice	
17	<b>SASHIMI SAMPLER*</b>	18
	6 pcs of chef's choice	
14	<b>SUNUMONO SU</b>	15
	Octopus, shrimp, crab & cucumber w/vinegar dressing	
14	<b>JALAPENO TUNA POPPERS*</b>	14
	Stuffed w/spicy tuna & cream cheese then deep fried w/sweet soy glaze	



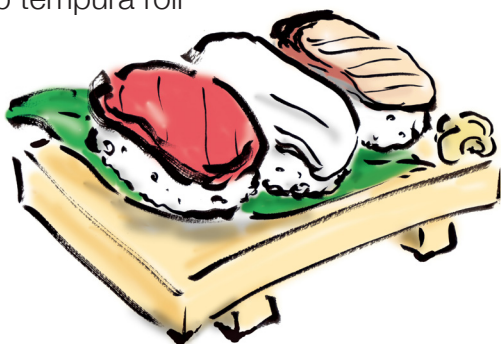
## SALAD

	<b>SEAWEED SALAD</b>	8
	<b>JAPANESE CUCUMBER SALAD</b>	6
	<b>AVOCADO SALAD</b>	11
	Mixed greens w/sesame dressing	
	<b>KANI SALAD</b>	12
	With cucumber & Japanese mayo	

# Sushi

SERVED WITH MISO SOUP & SALAD

<b>VEGETARIAN PLATTER</b>	<b>19</b>
Avocado, cucumber, asparagus rolls w/inari sushi	
<b>ROLL PLATTER*</b>	<b>23</b>
Spicy tuna, shrimp tempura & salmon avocado rolls	
<b>SPICY ROLL PLATTER*</b>	<b>24</b>
Spicy tuna, spicy salmon & spicy california rolls	
<b>SUSHI A*</b>	<b>25</b>
Assortment of 8 pcs sushi & california roll	
<b>SUSHI B*</b>	<b>30</b>
10 pcs of chef's special sushi & spicy tuna roll	
<b>SASHIMI PLATTER*</b>	<b>40</b>
Assortment of 15 pcs of chef's special sashimi	
<b>SUSHI &amp; SASHIMI PLATTER*</b>	<b>35</b>
Assortment of 6 pcs of sushi, 6 pcs of sashimi & california roll	
<b>CHIRASHI*</b>	<b>30</b>
Assortment of various sashimi & vegetables over sushi rice	
<b>TUNA DON*</b>	<b>33</b>
Fresh tuna sashimi over rice & vegetables	
<b>SALMON DON*</b>	<b>30</b>
Fresh salmon sashimi over rice & vegetables	
<b>UNA DON</b>	<b>33</b>
Grilled fresh water eel over rice & vegetables	
<b>TUNA LOVER SET*</b>	<b>31</b>
3 pcs sushi, 3 pcs sashimi, spicy tuna roll & tekka maki	
<b>SALMON LOVER SET*</b>	<b>29</b>
3 pcs sushi, 3 pcs sashimi, spicy salmon roll & sake maki	
<b>NOKU SPECIAL*</b>	<b>95</b>
Assortment of 15 pcs sashimi, 20 pcs sushi & shrimp tempura roll	



# Hibachi

SERVED WITH MISO SOUP, SALAD, STIR FRIED VEGETABLES & WHITE OR BROWN RICE (CHOICE OF YUM YUM OR TERIYAKI SAUCE)

**ADDITIONAL \$3.00 FOR FRIED RICE**

<b>CHICKEN</b>	<b>22</b>
<b>STEAK</b>	<b>28</b>
<b>SHRIMP</b>	<b>26</b>
<b>SALMON</b>	<b>26</b>
<b>CHICKEN &amp; SHRIMP</b>	<b>27</b>
<b>CHICKEN &amp; STEAK</b>	<b>28</b>
<b>STEAK &amp; SHRIMP</b>	<b>28</b>
<b>CHICKEN, STEAK &amp; SHRIMP</b>	<b>32</b>

# Poke Bowl

CUBED SUSHI GRADE FISH, TOPPED WITH VEGETABLES, MIXED WITH POKE SAUCE OVER CHOICE OF RICE OR MIXED GREENS

<b>TUNA POKE*</b>	<b>20</b>
With fresh tuna	
<b>SPICY TUNA POKE*</b>	<b>18</b>
Spicy tuna mix w/spicy mayo	
<b>SPICY SALMON POKE*</b>	<b>18</b>
Spicy salmon mix w/spicy mayo	
<b>SALMON POKE*</b>	<b>19</b>
With fresh salmon	
<b>SHRIMP POKE</b>	<b>18</b>
With cooked shrimp	
<b>TAKO POKE</b>	<b>19</b>
With cooked octopus	
<b>TOFU POKE</b>	<b>16</b>
Lightly battered deep fried tofu	
<b>TUNA &amp; SALMON POKE*</b>	<b>20</b>

# Noku Favorites

SERVED WITH MISO SOUP & SALAD

- CHICKEN or PORK KATSU** 23  
Breaded with panko, fried to perfection
- BULGOGI** 23  
Grilled marinated beef
- KIMCHI FRIED RICE** 18  
A popular Korean dish with spam & fried egg on top
- CHICKEN YAKISOBA** 18  
Stir fried thin noodles with chicken & vegetables
- SPICY KOREAN CHIRASHI\*** 28  
Raw fish with rice & vegetables w/spicy sauce
- SEAFOOD TEMPURA** 25  
Lightly battered & deep fried tuna, salmon, white fish, shrimp & vegetables

# Ramen & Udon

TOPPED W/CHASHU (BRAISED PORK BELLY),  
VEGETABLES & AJITSUKE TAMAGO (MARINATED  
SOFT BOILED EGG)

**EXTRA CHICKEN OR PORK TOPPING \$3.00**

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# Drinks

## SAKE

<b>HAKUSHIKA YAMADANISHIKI</b> House hot sake	(S) 9 (L) 14
<b>SAWA SAWA SPARKLING</b> Sparkling Junmai Nigori-Sake	18
<b>TAISETSU "ICE DOME"</b> Clean, dry and sharp with a refreshing finish	25
<b>DASSAI 45 "OTTER FEST"</b> Balanced and clear with a very light aroma	26
<b>BUNRAKU</b> Super dry and rich, clean with fruit overtones and a pleasing finish	26
<b>DASSAI 45 NIGORI</b> Very creamy, aromatic with a perfect balance of sweetness and dryness	29
<b>WAKATAKE ONIKOROSHI JUNMAI DAIGINJO</b> Clear with a delicate aroma of ripe fruit and finishes on a sharp, crisp note	33
<b>NARUTOTAI NAMA GENSHU</b> Very rich, beautifully textured sake with refreshing, fruit-driven aromas. Served chilled	720ML 65
<b>HAKKAISAN YUKIMURO SNOW AGED (3 YEARS)</b> Nestled and chilled in tanks within mounds of snow, it develops into a round and smooth sake with a subtle and fine aroma and mellow, dry finish	720ML 95
<b>CHOYA SPARKLING PLUM WINE</b> Great balance, bright and lively with a touch of sweetness	11



## WINE

	Glass	Bottle
<b>THE CAB</b> COSENTINO WINERY, CALIFORNIA 2019	10	32
<b>FINCA EL ORIGEN RESERVA MALBEC</b> MENDOZA, ARGENTINA 2019	8	27
<b>JOE PINOT NOIR</b> OREGON, US 2017	13	41
<b>RAIMAT WHITE WINE</b> ALBARINO, SPAIN 2020	11	36
<b>JOSEPH CARR CHARDONNAY</b> CARNEROS, CALIFORNIA 2018	12	40
<b>FERRARI CARANO PINOT GRIGIO</b> SONOMA COUNTY, CALIFORNIA 2020	10	31
<b>KINSEN PLUM WINE</b> JAPAN	9	26

## BEER

	12oz	22oz
<b>KIRIN ICHIBAN</b>	—	12
<b>SAPPORO</b>	6	12
<b>KIRIN LIGHT</b>	6	—
<b>ORION</b>	—	13
<b>KYOTO MATCHA IPA</b>	12	—
<b>LUCKY DOG</b>	9	—

## NON-ALCOHOLIC BEVERAGES

FOUNTAIN SODA  
 SPARKLING BOTTLE WATER  
 APPLE JUICE  
 ICED GREEN TEA  
 RAMUNE  
 HOT GREEN TEA

## Dessert

<b>MOCHI ICE CREAM</b> Please ask your server for different flavors	6
<b>TEMPURA ICE CREAM</b>	10