

# NOKU

Since 2007  
at Leesburg



SUSHI • HIBACHI • RAMEN

# Starters

## FROM THE KITCHEN

### EDAMAME

Steamed soybeans w/natural sea salt

### SHRIMP SHUMAI

Fried or steamed shrimp dumplings

### GYOZA

Meat & vegetable dumplings

### TAKOYAKI

Deep fried octopus balls w/Japanese mayo & bonito flakes

### SHRIMP POPS

Deep fried shrimp chips on stick w/sweet chili

### CHICKEN KARAAGE

Bite-sized Japanese fried chicken

### CRISPY CALAMARI

Lightly battered & deep fried w/sweet chili

### JALAPENO POPPERS\*

Choice of tuna or salmon w/cream cheese

### SHRIMP TEMPURA

Lightly battered and fried w/tempura sauce

### SOFT SHELL CRAB

Deep fried w/ponzu sauce

### HAMACHI KAMA

Grilled yellowtail collar w/ponzu sauce

## SOUP & SALAD

### MISO SOUP

### HOUSE SALAD

### JAPANESE CUCUMBER SALAD

### SEAWEED SALAD

### AVOCADO SALAD

Mixed greens w/sesame dressing

### KANI SALAD

With cucumber & Japanese mayo

## FROM THE SUSHI BAR

6	<b>MINI AVOCADO BOMB*</b>	12
	Rice balls topped w/spicy tuna & avocado	
9	<b>UNI CREAM CROQUETTE</b>	12
	Creamy sea urchin croquette	
9	<b>SUNUMONO SU</b>	13
	Tako, ebi, kani & cucumber w/vinegar dressing	
10	<b>NARUTO MAKI*</b>	14
	Tuna, salmon, kani, avocado & tamago rolled w/cucumber w/ponzu sauce	
10	<b>CRUNCHY GARLIC SASHIMI*</b>	15
	Assorted diced fish w/crunchy garlic aioli	
12	<b>CRISPY NORI*</b>	15
	Choice of spicy tuna or spicy salmon w/crispy seaweed	
14	<b>TUNA TOWER*</b>	15
	Tuna, kani salad & avocado topped w/rice	
14	<b>SALMON BELLY SASHIMI*</b>	16
	5 pcs of seared fatty salmon w/wasabi vinaigrette	
15	<b>NEW STYLE YELLOWTAIL SASHIMI*</b>	20
	Chef's creation of fresh yellowtail	

15

15

**TOPPED W/BEAN SPROUTS, CORN, GREEN ONION, CRISPY FRIED ONION AND A MARINATED SOFT BOILED EGG**

**GARLIC MISO RAMEN** 18

Pork broth flavored w/miso paste w/chashu

**BLACK GARLIC TONKOTSU RAMEN** 18

Pork-based bone marrow broth w/black garlic aioli w/chashu

**GARLIC SHOYU RAMEN** 18

Pork broth soy sauce flavor w/garlic oil w/chashu

**SPICY CHICKEN RAMEN** 18

Chicken broth w/spicy garlic oil w/marinated chicken

**SPICY CREAMY VEGAN RAMEN** 17

Vegetable broth w/tofu w/black garlic aioli

+ CHICKEN OR PORK TOPPING \$4

+ BLACK GARLIC AIOLI \$1

+ GARLIC OIL \$1



# RAMEN

# Lunch Special

MONDAY - SATURDAY 11:30 - 3:00 (Except Holidays)

## MAKE YOUR OWN ROLL COMBO \$17

Select two rolls of your choice

SERVED WITH MISO SOUP & SALAD

- Cucumber Roll
- Asparagus Roll
- Avocado Roll
- Tuna Roll\*
- Salmon Roll\*
- Yellowtail Roll\*
- Salmon Skin Roll
- Tuna & Avocado Roll\*
- Salmon & Avocado Roll\*
- Yellowtail & Jalapeno Roll\*
- Eel Roll  
Eel, cucumber
- Sweet Potato Roll  
W/Cream cheese
- California Roll  
Cucumber, avocado, crab
- Creamy California Roll  
W/Cucumber
- AAC Roll  
Asparagus, avocado, cucumber
- Philly Roll  
Smoked salmon, cream cheese, avocado
- Crazy Philly Roll\*  
Salmon, cream cheese & deep fried
- Boston Roll\*  
Salmon, avocado, cucumber
- Rock & Roll  
Eel, cucumber, avocado
- Spicy California Roll
- Spicy Tuna Roll\*
- Spicy Salmon Roll\*
- Spicy Crab Roll
- Spicy Yellowtail Roll\*
- Futo Maki

+ MASAGO (SMELT EGG) \$2

## BENTO BOX

SERVED WITH MISO SOUP, SALAD, GYOZA,  
SHRIMP TEMPURA, 3 PCS CALIFORNIA ROLL  
AND WHITE RICE

(NO SUBSTITUTIONS PLEASE!)

- CHICKEN TERIYAKI 18
- STEAK TERIYAKI 19
- SHRIMP TERYAKI 19
- SALMON TERIYAKI 19
- BULGOGI 19
- SUSHI\* 19  
5 pcs of chef's choice
- SASHIMI\* 20  
6 pcs of chef's choice



## SUSHI & SASHIMI

SERVED WITH MISO SOUP & SALAD

- SUSHI LUNCH\* 19  
5 pcs sushi & california roll
- SASHIMI LUNCH\* 23  
8 pcs sashimi of chef's choice w/sushi rice
- TUNA LUNCH\* 22  
2 pcs sashimi, 3 pcs sushi & tuna roll  
or spicy tuna roll
- SALMON LUNCH\* 22  
2 pcs sashimi, 3 pcs sushi & salmon roll  
or spicy salmon roll
- CHIRASHI\* 25  
Various sashimi & vegetables over sushi rice

# Sushi & Sashimi

SERVED WITH MISO SOUP & SALAD

<b>VEGETARIAN PLATTER</b>	20
Avocado, cucumber, kanpyo rolls	
<b>ROLL PLATTER*</b>	23
Salmon avocado, california, tuna avocado rolls	
<b>SPICY ROLL PLATTER*</b>	25
Spicy tuna, spicy salmon, spicy california rolls	
<b>SUSHI A*</b>	28
8 pcs chef's choice of sushi & california roll	
<b>SUSHI B*</b>	34
10 pcs chef's choice of sushi & spicy tuna roll	
<b>SASHIMI PLATTER*</b>	38
12 pcs chef's choice of sashimi & sushi rice	
<b>SUSHI &amp; SASHIMI PLATTER*</b>	42
8 pcs chef's choice of sushi & 8 pcs of sashimi	
<b>CHIRASHI*</b>	33
Various sashimi & vegetables over sushi rice	
<b>TUNA LOVER SET*</b>	32
4 pcs sushi, 4 pcs sashimi & spicy tuna roll or tuna avocado roll	
<b>SALMON LOVER SET*</b>	32
4 pcs sushi, 4 pcs sashimi & spicy salmon roll or spicy salmon avocado roll	
<b>TUNA DON*</b>	33
Fresh tuna sashimi over rice & vegetables	
<b>SALMON DON*</b>	33
Fresh salmon sashimi over rice & vegetables	
<b>UNAGI DON</b>	33
Grilled fresh water eel over rice & vegetables	
<b>NOKU SPECIAL*</b>	90
Assortment of 12 pcs of sashimi, 12 pcs of sushi, rainbow roll & shrimp tempura roll	



# Hibachi

SERVED WITH MISO SOUP, SALAD, STIR FRIED VEGETABLES & WHITE RICE WITH YUM YUM SAUCE

<b>CHICKEN</b>	23
<b>STEAK</b>	29
<b>SHRIMP</b>	28
<b>SALMON</b>	28
<b>CHICKEN &amp; SHRIMP</b>	29
<b>STEAK &amp; CHICKEN</b>	30
<b>STEAK &amp; SHRIMP</b>	32
+ FRIED RICE \$3	

# Poke Bowl

SERVED WITH MISO SOUP OR SALAD

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

<b>TUNA*</b>	20
<b>SALMON*</b>	20
<b>SPICY TUNA*</b>	18
W/spicy mayo	
<b>SPICY SALMON*</b>	18
W/spicy mayo	
<b>TUNA &amp; SALMON*</b>	20

# Katsu & More

<b>CHICKEN or PORK KATSU</b>	23
Breaded with panko, fried to perfection	
<b>BULGOGI</b>	25
Marinated thinly sliced ribeye	
<b>CHICKEN YAKISOBA</b>	17
Stir fried thin noodles with chicken & vegetables	
<b>SHRIMP YAKISOBA</b>	20
Stir fried thin noodles with chicken & vegetables	
<b>TEMPURA UDON</b>	19
With shrimp & vegetable tempura	

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

# Drinks

## SAKE

<b>HAKUSHIKA YAMADANISHIKI</b> House hot sake	12
<b>SAWA SAWA SPARKLING</b> Sparkling Junmai Nigori-Sake	20
<b>TAISETSU "ICE DOME" JUNMAI GINJO</b> Clean, dry and sharp with a refreshing finish	25
<b>DASSAI 45 "OTTER FEST" JUNMAI DAIGINJO</b> Balanced and clear with a very light aroma	27
<b>BUNRAKU YAMAHAI JUNMAI</b> Super dry and rich, clean with fruit overtones and a pleasing finish	30
<b>WAKATAKE ONIKOROSHI JUNMAI DAIGINJO</b> Clear with a delicate aroma of ripe fruit and finishes on a sharp, crisp note	40
<b>CHOYA SPARKLING PLUM WINE</b> Great balance, bright and lively with a touch of sweetness	10

## WINE

	Glass	Bottle
<b>THE CAB</b> COSENTINO WINERY, CALIFORNIA 2019	8	27
<b>JOE PINOT NOIR</b> OREGON, US 2017	10	35
<b>RAIMAT WHITE WINE</b> ALBARINO, SPAIN 2020	8	26
<b>FERRARI CARANO PINOT GRIGIO</b> SONOMA COUNTY, CALIFORNIA 2020	8	26
<b>KINSEN PLUM WINE</b> JAPAN	7	24

## BEER

<b>KIRIN ICHIBAN</b>	12oz 6	25oz can 12
<b>SAPPORO</b>	12oz 6	22oz can 11
<b>ASAHI</b>	12oz 6	
<b>KIRIN LIGHT</b>	12oz 6	
<b>HEINEKEN</b>	12oz 6	



## NON-ALCOHOLIC BEVERAGES

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

## Dessert

<b>MOCHI ICE CREAM</b> Please ask your server for flavor options	5
<b>TEMPURA ICE CREAM</b>	10
<b>ICE CREAM</b> Please ask your server for flavor options	6