

NOKU

SUSHI • K-BBQ • RAMEN



Experience Noku sushi at our two locations
Leesburg & Reston

HOT APPETIZER

GYOZA

Meat & vegetable dumplings
8

SHRIMP SHUMAI

Fried or steamed shrimp
dumplings
9

SHISHITO PEPPER

Pan-fried w/butter
9

TAKOYAKI

Deep fried octopus balls w/
Japanese mayo & bonito flakes
10

CHICKEN KARAAGE

Bite-sized Japanese
fried chicken
12

SHRIMP & VEGETABLE TEMPURA

Lightly battered and deep fried
w/tempura sauce
15

CRUNCHY SPIDER

Crunchy soft shell crab
w/ponzu sauce
15

JAPANESE GRILLED SQUID

Japanese style grilled squid
20

FISH APPETIZER

MINI AVOCADO BOMB*

Rice balls topped w/spicy
tuna & avocado
12

CRUNCHY GARLIC SASHIMI*

Assorted diced fish
w/spicy crunchy garlic aioli
15

TUNA OR SALMON TARTARE*

Finely diced, seasoned tuna
or salmon, served on a bed of
creamy avocado
17

SASHIMI TRIO* (6PCS)

Chef's choice catch of the day
18

TUNA TATAKI*

Seared tuna w/black pepper
& garlic butter
18

SEARED SALMON BELLY*

5 pcs of seared fatty salmon
w/wasabi vinaigrette
19

SEA SCALLOP CARPACCIO*

Thinly sliced raw scallops
w/sweet yuzu sauce
20

FRESH YELLOWTAIL & JALAPEÑO*

Sliced yellowtail sashimi &
jalapeño w/wasabi vinaigrette
20

COLD APPETIZER

SEAWEED SALAD

Japanese seaweed salad
6

EDAMAME

Steamed soybeans
w/natural sea salt
6

SPICY EDAMAME

Edamame w/spicy garlic chili
7

TSUKEMONO

Japanese pickles
w/shiitake mushroom
9

ANKIMO

Monkfish liver w/wasabi
& yuzu vinaigrette
12

SUNOMONO SU

Tako, ebi, kani & pickles
w/vinegar dressing
14

CUCUMBER RAINBOW*

Tuna, salmon, kani, avocado
& tamago rolled w/cucumber
w/ponzu sauce
14

SPICY SASHIMI SALAD*

Assorted sashimi w/Korean
red chili paste
15

LUNCH SPECIAL

MON - FRI 11:30 - 3:00 (Except Holidays)

BENTO BOX

SERVED WITH MISO SOUP, SALAD,
SHRIMP & VEGETABLE TEMPURA,
GYOZA, CALIFORNIA ROLL
AND WHITE RICE

NO SUBSTITUTIONS PLEASE!

TERIYAKI CHICKEN	20
SPICY GRILLED CHICKEN	21
BBQ EEL	22
BULGOGI	22
MARINATED PORK RIB	22
TERIYAKI SALMON	22
TERIYAKI SHRIMP	22
LA GALBI	26

MAKE YOUR OWN ROLL COMBO 17

SERVED WITH MISO SOUP

Select two rolls from the Classic Roll section
on the next page

SUSHI & SASHIMI

SERVED WITH MISO SOUP

SUSHI LUNCH*	26
6 pcs sushi & california roll or spicy tuna roll	
SASHIMI LUNCH*	28
8 pcs sashimi of chef's selection w/sushi rice	
TUNA LUNCH*	27
3 pcs sushi, 3 pcs sashimi & tuna roll or spicy tuna roll	
SALMON LUNCH*	27
3 pcs sushi, 3 pcs sashimi & salmon roll or spicy salmon roll	
POKE BOWL LUNCH*	23
Choice of tuna or salmon tossed in poke sauce served over rice garnished w/edamame, seaweed salad & tsukemono	

RAMEN

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

GARLIC MISO RAMEN	19	BLACK GARLIC CHICKEN RAMEN	19
Miso flavored pork broth w/garlic oil & chashu		Chicken broth w/black garlic aioli & marinated chicken	
BLACK GARLIC TONKOTSU RAMEN	19	SPICY MALA RAMEN	19
Pork bone marrow broth w/black garlic aioli & chashu		Pork bone marrow broth w/spicy mala oil & chashu	
GARLIC SHOYU RAMEN	19	SPICY CREAMY VEGAN RAMEN	18
Soy sauce flavored pork broth w/garlic oil & chashu		Vegetable broth w/spicy garlic oil & tofu	

EXTRA • CHICKEN OR PORK TOPPING \$4 • BLACK GARLIC AIOLI \$1 • GARLIC OIL \$1 • SPICY OIL \$1 • EGG \$2

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

SUSHI & SASHIMI A La Carte

Sushi/2 pcs per order • Sashimi/3 pcs per order (Add \$3)

*Sake/Salmon	8.00	*Salmon Tataki	8.00
*Maguro/Bluefin tuna	9.00	*Ama Ebi/Sweet shrimp	8.00
*Hamachi/Fresh yellowtail	9.00	*Masago/Smelt roe	7.50
*Branzino/Sea bass	8.00	*Hotate/Sea scallop	11.00
Unagi/Fresh water eel	8.00	*Sake Belly/Fatty salmon	9.00
*Tobiko/Flying fish roe	9.00	*Ikura/Salmon roe	10.00
*Tuna Tataki/Seared tuna	9.00	*Kanpachi/Amberjack	10.00
Inari/Bean curd	6.00	*Hamachi Belly/ Fatty yellowtail	10.00
Tamago/Omelette egg	6.00	*Tsubugai/ Baby giant clam	8.00
Kani Kama/Crab stick	6.00	*Botan Ebi/ Large sweet shrimp w/head	14.00
Ebi/Shrimp	6.50	*Wagyu	MP
*Saba/Mackerel	6.75	*Toro/Fatty tuna	MP
*Hokigai/Red clam	6.50	*Uni (Japanese)/Sea urchin	MP
*White Tuna	6.75	*Quail Egg	2.00
*Ika/Squid	6.75		
Tako/Octopus	7.00		
Smoked Salmon	8.00		

CLASSIC ROLL

California Roll	6.50	Rock & Roll	8.50
Cucumber, avocado, crab		Eel, cucumber, avocado	
*California Roll	7.00	*Boston Roll	8.00
Masago, avocado, crab		Salmon, avocado, cucumber	
Kappa Roll/Cucumber	6.00	Salmon Skin Roll	7.00
Asparagus Roll	6.00	*Tuna & Avocado	8.50
Avocado Roll	6.00	*Salmon & Avocado	8.00
Avocado & cucumber	6.00	Eel & Cucumber Roll	8.00
*Sake Roll/Salmon	7.00	*Hamachi & Jalapeno	8.00
*Tekka Roll/Tuna	7.50	*Negi Hamachi Roll	8.00
*Spicy Tuna Roll	8.00	Yellowtail, scallions	
*Spicy Salmon Roll	8.00	Futo Maki	10.00
*Spicy Yellowtail Roll	8.00	Crunchy Veggie Roll	12.00
Spicy California Roll	8.00	IN: Vegetable tempura, onion, zucchini, sweet potato crunch, cream cheese OUT: Crunch	
Spicy Crab Roll	7.00	Chicken Tempura Roll	11.00
Sweet Potato Roll	7.50	IN: Chicken tempura, onion, cucumber OUT: Crunch	
Philly Roll	8.00	Shrimp Tempura Roll	13.00
Smoked salmon, avocado, cream cheese		IN: Shrimp tempura, avocado, cucumber OUT: Crunch	
Creamy California Roll	8.00		
Creamy crab, cucumber			

SIGNATURE ROLL

*Vegas Roll	15.00	*White Dragon Roll	16.75	*Commanders Roll	17.50
IN: Eel, salmon, avocado, crab, masago, cream cheese OUT: Deep fried		IN: Shrimp tempura, spicy salmon OUT: Seared white tuna, avocado		IN: Shrimp tempura, cucumber OUT: Seared yellowtail, jalapeno	
*Spider Roll	16.00	*Volcano Roll	16.95	*Cherry Blossom Roll	17.50
IN: Soft shell crab, avocado OUT: Masago		IN: avocado, crab, cream cheese OUT: Salmon, spicy tuna, baked		IN: Shrimp tempura, spicy tuna OUT: Tuna, avocado	
Tex-Mex Crunchy Roll	16.25	*Rainbow Roll	16.95	*Spicy Dragon Roll	17.95
IN: Shrimp tempura, spicy crab, avocado, jalapeno, cilantro OUT: Crunch (Spicy mayo)		IN: Creamy crab, avocado, masago OUT: Tuna, salmon, ebi, white fish		IN: Spicy crab, avocado, crunch OUT: Spicy tuna, eel	
*Sushi Tots	15.75	*Fire Crunchy Roll	17.25	*Chesapeake Roll	18.25
Deep fried sushi rice loaded with spicy tuna or spicy salmon		IN: Spicy tuna, cucumber OUT: Salmon, spicy crab, crunch		IN: Lump crab, cucumber, crunch OUT: Salmon, avocado	
*King Alaskan Roll	15.95	*Orange Blossom Roll	17.50	Super Philly Roll	17.95
IN: Salmon, crab, cream cheese, deep fried OUT: Spicy tuna, jalapeno		IN: Shrimp tempura, spicy tuna OUT: Salmon, avocado		IN: Shrimp tempura, avocado, cream cheese OUT: Smoked salmon, avocado	
*Trio Amigo Roll	16.25	*Kenny Roll	16.95	Green Dragon Roll	18.25
IN: Spicy tuna, salmon, yellowtail, creamy crab, cucumber OUT: crunch		IN: Tuna, salmon, creamy crab OUT: Avocado, masago		IN: Shrimp tempura, cucumber OUT: Unagi, avocado	
Caterpillar Roll	16.50	*Phoenix Roll	16.95	*Wagyu Roll	25.00
IN: Eel, creamy crab, cucumber OUT: Avocado, sweet potato crunch		IN: Shrimp tempura, cucumber OUT: Spicy tuna, sweet potato crunch		IN: Creamy crab, avocado, cucumber OUT: Seared wagyu	
		Tiger Roll	17.25		
		IN: Shrimp tempura, creamy crab, crunch OUT: Ebi, avocado			

Please notify allergies to your server.

SUSHI & SASHIMI

SERVED WITH MISO SOUP

VEGETABLE ROLL SET	20
Avocado & cucumber roll, 2 pcs inari (sweet bean curd) sushi & futo maki	
SPICY ROLL COMBO*	22
Spicy tuna roll, spicy salmon roll & spicy california roll	
ROLL COMBO*	25
California roll, shrimp tempura roll & spicy tuna roll	
SUSHI A*	28
6 pcs chef's selection of sushi & california roll or spicy tuna roll	
SUSHI B*	38
9 pcs chef's selection of sushi	
SASHIMI SET*	36
10 pcs chef's selection of sashimi & sushi rice	
SUSHI & SASHIMI SET*	43
6 pcs chef's selection of sushi & 6 pcs of sashimi	
TUNA SET*	32
4 pcs sushi, 3 pcs sashimi & spicy tuna roll or tuna avocado roll	
SALMON SET*	32
4 pcs sushi, 3pcs sashimi & spicy salmon roll or salmon avocado roll	
TUNA OR SALMON DON*	34
Tuna or salmon sashimi on a bed of seasoned rice	
UNAGI DON	34
Grilled fresh water eel on a bed of seasoned rice	
POKE BOWL*	28
Choice of tuna or salmon tossed in poke sauce served over rice garnished w/edamame, seaweed salad & tsukemono	
CHIRASHI*	34
Various sashimi & vegetables over a bed of seasoned rice	
WAGYU PLATE*	40
3 pcs wagyu sushi	
NOKU SPECIAL*	105
Assortment of 12 pcs sushi, 12 pcs sashimi, fire crunchy roll & shrimp tempura roll	

KOREAN BBQ

SERVED WITH CORN CHEESE, SSAMJANG (SPICY SOYBEAN PASTE), KOREAN SOY SAUCE PICKLES (JALAPEÑO & ONION) AND WHITE RICE

SPICY CHICKEN (매운 닭구이)	30
Chicken marinated in a spicy sauce	
BULGOGI (불고기)	32
Thinly sliced ribeye marinated in bulgogi sauce	
PORK BELLY (생 삼겹살)	32
Kurobuta pork belly	
SPICY PORK BELLY (고추장 삼겹살)	32
Kurobuta pork belly marinated in a spicy sauce	
MARINATED PORK RIB (양념 돼지갈비)	32
Kurobuta pork rib marinated in a savory sauce	
LA GALBI (LA 갈비)	36
Beef short ribs cut thinly across the bone, marinated in a galbi sauce	

KATSU & MORE

SHRIMP YAKISOBA	20
Stir-fried noodles with shrimp & vegetables	
TEMPURA UDON	20
Udon noodle soup with shrimp & vegetable tempura	
SEAFOOD YAKI UDON	25
Stir-fried udon noodle with shrimp & squid	
WAGYU FRIED RICE	25
Fried rice with wagyu beef, egg & vegetables	
KATSU CURRY (Chicken or Pork)	27
Panko-breaded and fried to perfection. Served with Japanese curry & white rice	
HAMACHI KAMA	29
Broiled yellowtail collar with ponzu sauce. Served with sauteed vegetables & white rice	
TERIYAKI SALMON	30
Marinated in a sweet & savory teriyaki sauce. Served with sauteed vegetables & white rice	
SPICY KOREAN CHIRASHI*	32
Various sashimi & vegetables over a bed of rice with spicy sauce	

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DRINKS

SAKE

HOT SAKE

HAKUSHIKA (Large) 12
Smooth, gently warmed junmai sake with a rich, comforting flavor

JUNMAI DAIGINJO

DASSAI 45 300 ml 38
Light, fruity (melon/pear) slightly sweet and very smooth with a clean finish

WAKATAKE 300 ml 42
Light, crisp, slightly fruity (melon/green apple) with a clean, dry finish

JUNMAI GINJO

KIKUSUI 300 ml 25
Light, slightly fruity (melon/citrus) with a clean, crisp finish

BUNRAKU 300 ml 37
Light, fruity (pear/melon/green apple) with a clean, easy drinking finish

NIGORI

JOTO 300 ml 25
Creamy mildly tropical with coconut/tropical fruit notes and a slightly earthy balance

SPARKLING

CHOYA PLUM WINE 187 ml 10
Light, fizzy with gentle bubbles and a sweet-tart plum flavor with a smooth, slightly sweet finish

CHORYO SAWA SAWA 250 ml 20
Sparkling nigori. Light, slightly sweet with fruity citrus and rice notes, gentle bubbles and a refreshing, crisp finish

WHITE WINE

BARONE FINI 10 35
Pinot Grigio, Italy
Crisp and refreshing with notes of apple, honeydew and citrus

THE CROSSINGS 10 35
Sauvignon Blanc, New Zealand
Enticing bouquet of flowering herbs, tropical fruits and citrus. Fresh acidity and mineral finish

CAVE de LUGNY 15 55
Chardonnay, French
Vibrant and fresh in the mouth with layers of green apple, pear and honey flavors

RED WINE

JOSH 15 55
Pinot Noir, California
Lush cherry and strawberry notes with hints of toasted oak, plum and apricot

CLOS de LOS SIETE 16 59
Malbec, Argentina
Full-bodied, rich with blackberry, plum, vanilla, cocoa and earthy notes, balanced by refined tannins and a long finish

THE CALLING 20 75
Cabernet Sauvignon, California
Bold flavors with notes of cherry pie, coffee and a rich warm and spicy oak finish

BEER

ASAHI SUPER DRY 12 oz 7
KIRIN LIGHT 12 oz 8
SAPPORO 22 oz 12
KIRIN ICHIBAN 19 oz 12
TERRA Large 10
Korean pale lager beer

JAPANESE WHISKY

TOKI SUNTORY 1.5 oz 11
NIKKA COFFEY MALT 1.5 oz 21
HIBIKI HARMONY 1.5 oz 22

KOREAN SOJU

CHUM-CHURUM 17
CHAMISUL FRESH 17
FLAVORED SOJU 17

NON-ALCOHOLIC BEVERAGES

COKE/COKE ZERO/SPRITE
ICED GREEN TEA
HOT GREEN TEA
SPARKLING WATER
RAMUNE

DESSERT

MOCHI ICE CREAM 6
Please ask your server for flavor options
BAKED YUZU CHEESE CAKE 10
BAKED GREEN TEA CHEESE CAKE 10