



Enoki & Shimeji Tempura • 940
crisp coating, togarashi garlic butter

Gluten-Free Tamarind Glazed Potato Skins • 840
asian style basil & garlic vegetable filling

Crispy Corn Pebbles • 840
tossed in sweet-spicy mayo

Shanghai Style Stir-Fried Vegetables • 860
lantern chilli, elephant garlic

Wasabi Grilled Asparagus • 940
gratiné – panko, parmesan, almonds, wasabi mayo

Crispy Kuromame Tofu • 880
fermented black bean, garlic, scallions, dried chilli

Nomad Flatbreads
vegetable Nin'ku Noha • 880

spicy sichimi chicken, house aioli • 920

House Tostadas
home-baked crisps with ceviche style filling
avocado cucumber, jalapeno, wasabi mayo • 880

baby spinach sesame dressing, tofu, edamame • 880

spicy tuna togarashi, kewpie, tobikko • 920

citrus salmon fresh chilli, mint, soy, sesame • 920

Korean Inspired Crispy Chicken Wings • 940
chilli & garlic marinade, gochujang aioli

Wok-tossed Chicken with Oyster Sauce & Chilli • 1015

Nomad Chicken Sambal • 1015
house tamarind sauce, curry leaf, chilli

Vietnamese Soo Ra Crispy Prawn • 1575
wok fried with garlic, red chilli & sriracha

Pan-seared Lamb with Soy • 1245
slow-cooked lamb shoulder, pickled cucumber

Salted Caramel Chocolate Tart • 575

Our Cheesecake • 675

