



SUPPORT YOUR LOCAL NOJO



ALOHA & WELCOME. WE ARE AN ARTISANAL NOODLE, NABE AND SMALL PLATE CONCEPT FROM JAPAN. "NOJO" MEANS FARMER IN JAPANESE AND WE PROUDLY SOURCE AS MANY INGREDIENTS AS WE CAN LOCALLY. WE PRIDE OURSELVES ON THE FRESHNESS OF OUR FOODS AND CURATING THEM FROM THE BOUNTY THE HAWAIIAN ISLANDS HAVE TO OFFER.

TANOSHINDE!

Current list of farmer's helping to keep our kitchen fresh:

Aloun, Fukuyama, Kahuku, Maui Farmers Exchange, Green Growers, Honolulu Poi Co, Kamswan, Pacific Produce, Kaneshiro, Maui Pine Co, Sugar Land, Herb co, Wong's, Island Green, Kunia Country.



#NOJOHAWAII /// @NOJOHAWAII

DRINKS

SIGNATURE COCKTAILS

- Nojo HI-Ball 10
Oolong Infused Kikori Japanese Whiskey, Yuzu, Housemade Sweet n Sour, Shiso Leaf, Club Soda.
Tsukada Nojo's signature hi-ball, featuring Oolong tea-infused Kikori Japanese whiskey, Yuzu citrus, a housemade sour, muddled shiso and club soda—finished with wasabi salt
- Hyuganatsu Sour 9
Hyuganatsu, lichiko, Club Soda.
Featuring the unique Hyuganatsu citrus fruit imported directly from the Miyazaki prefecture directly to Tsukada Nojo—blended with lichiko shochu and club soda to create a refreshing sour
- North Shore Sunset 11
Sauza Hornitos Silver Tequila, Disaronno, Aperol Drizzle, Passion Fruit, Housemade Sweet n Sour
Like being in Haleiwa town, a taste of the islands with Sauza Hornitos Silver Tequila, Disaronno, Aperol, lilikoi puree and housemade sour—rimmed with local red alae salt
- Just a Fling 11
Ty Ku Silver Sake, Vodka, St Germain Elderflower, Shiso leaf, Housemade Sweet n Sour, Club Soda.
The perfect way to start, with Ty Ku Silver Junmai Sake, Effen Cucumber Vodka, St Germain Elderflower liqueur, muddled shiso and fresh citrus, topped with club soda
- Miyazaki Mango Mojito 9
Miyazaki Mango, Rum, Club soda, Mint
Known for their year-round season, Miyazaki mangoes are flown in to create this unique mojito with freshly muddled mint, citrus and rum
- Tsukada Lemon Chu-Hi 9.5
Refill Tsukada Lemon Chu Hi \$5.5 Vodka, lichiko, Lemon, Club Soda
Simple, clean and refreshing, a mix of lichiko shochu fortified with vodka and garnished with frozen lemons, topped with club soda

CLASSIC COCKTAILS

- Mai Tai, Blue Hawaii, Chi Chi, Lava Flow, Mojito, Margaritas 9.5
- Well Drink 4

BEER

- Maui Brewing Co. Bikini Blonde 6.5
- Maui Brewing Co. Big Swell IPA 6.5
- Heineken Light 7
- Suntory Premium 8
- Coors Light 6
- Kale Beer 6.5

SAKE

- Dassai 50 Junmai Daiginjo 300ml 32
- Hakkaisan Honjozo 300ml 36
- Amabuki Junmai Ginjo Namai 300ml 30

SHOCHU

- lichiko 50 bottle / 5.5 per 2oz
- Tomi No Hozan 85 bottle / 7.5 per 2oz

SOFT DRINKS

- Signature Soda (Hyuganatsu, or Miyazaki Miyaki Mango) 4.5
- Soda (Coke, Coke Zero, Sprite, Ginger Ale, Fruit Punch) 3
- Juice (Orange, Apple, Cranberry, Pineapple, Grapefruit, Guava, Tomato) 3.5
- Oolong Tea 3.5
- Coffee (French Press) 4
- Hot Tea 2
- Perrier 5

WINES BY THE GLASS

Bokisch Vineyards Albarino, 2015	10
<i>This wine is made from the classic Spanish grape varietal Albarino. A perfect alternative to Sauvignon Blanc or Pinot Grigio, it displays bright flavors of White Nectarine, White Peach, Pear and Green Apple.</i>	
Quivira Vineyards Sauvignon Blanc, 2015	9.5
<i>This signature wine showcases ripe Grapefruit, Passion Fruit, Guava, Lemon, Lime, Melon and Kiwi flavors backed with bright, zesty acidity.</i>	
Bishop's Peak by Talley Vineyards Chardonnay, 2015	10
<i>Made in a classic French inspired Chablis-style, the wine is stainless steel tank fermented and sees very light oak aging. Bright apple, pear and citrus fruit are complimented with subtle mineral and floral notes.</i>	
Bonny Doon Vin Gris de Cigare (Dry Rose), 2015	9.5
<i>This exquisite wine pays homage to classic dry Rosé made in France's Provence region. Its wild strawberry, white cherry and blood orange flavors give way to crisp, mouthwatering finish.</i>	
Bonny Doon Grenaché Clos de Gilroy, 2015	9
<i>Clos de Gilroy is an ode to the quaffable red table wines of southern France's Rhone Valley and is also a wonderful alternative to Pinot Noir.</i>	
Bokisch Vineyards Tempranillo, 2013	11.5
<i>This full-bodied, rich Tempranillo is aged over 3 years at the winery before release. It reveals layers of rich black cherry and dark plum flavors that mingle with earth and exotic spice.</i>	
Quivira Vineyards Zinfandel, 2013	11
<i>Sourced from organically farmed vineyards, this signature Zinfandel boasts robust jammy flavors of blueberry, black raspberry and boysenberry with peppery spice.</i>	
Carmel Road Pinot Drews Blend, 2013	12
<i>Lush and vibrant highlighting fresh red fruit aromas and flavors with hints of spice and tobacco. It's a very pretty wine and has lots of subtle aromas and nuances.</i>	
Ancient Peaks Cabernet Sauvignon	10
<i>Multidimensional aromas of plum, raspberry, tobacco and toasted oak. Rounded flavors of black cherry and black currant are interwoven with earthier hints of olive, mint, black tea and spice. Chewy tannins set the tone for a full, rich finish.</i>	
UmeShu (Plum Wine) 2oz	5

WINES BY THE BOTTLE

Opus One, 2013	482.5
<i>The greatest Opus ever. Terrific aromas of crushed black currants, blueberries and flowers with hints of sweet tobacco.</i>	
Kenzo Estate Rindo, 2013	243.5
<i>A charming wine, having both depth and a delicate smoothness.</i>	
Kenzo Estate Asatsuyu, 2015	175
<i>Translated as "Morning Dew", Asatsuyu is the only Sauvignon Blanc made by Heidi Barrett and the only white wine from Kenzo Estate.</i>	
Veuve Clicquot Yellow Label Brut	122
<i>Bright and lightly toasty, this elegant Champagne layers flavors of cassis, crushed hazelnut and lemon meringue pie on the creamy bead.</i>	
Sommariva Prosecco Brut	40
<i>From the hills of Conegliano and Valdobbiadene, Sommariva is just as light and fun as any other Prosecco.</i>	
Talley Estate Vineyards Chardonnay, 2014	47
<i>On the nose, vibrant aromas of pear and stone fruits are followed by a hint of subtle toasted oak.</i>	
Farm Napa Valley Chardonnay (SC), 2013	60
<i>An old-style Chardonnay in that it is explosively rich, with plenty of tropical fruit and peach marmalade.</i>	
Archery Summit Vireton Pinot Gris, 2014	38
<i>The bouquet exhibits enticing aromas of ripe papaya, lime oil, lemongrass and flint.</i>	
Bishop's Peak by Talley Vineyards Pinot Noir	42
<i>This fruit-forward Pinot Noir balances fresh fruity aromas of black cherry and raspberry, with savory hints of clove.</i>	
Luna Vineyards Merlot, 2012	45
<i>Aromas of cassis, baking spices, black tea with the acidity of plum and red raspberry with a hint of dark cocoa.</i>	
Farm Napa Valley Cabernet Sauvignon, 2014	95
<i>This is an elegant, Bordeaux style of Cabernet Sauvignon, with notes of black and red currants, some kirsch, spice box, and cedar in a relatively evolved, finesse style.</i>	
Ancient Peaks Zinfandel	39
<i>Aromas of raspberry, blueberry, tobacco and white pepper.</i>	

SHABU SHABU

All Shabu Shabu comes with choice of either Zosui, Udon or Ramen

1. CHOICE OF SOUP BASE:



鶏白湯 (美人鍋)
PAITAN SOUP



昆布
KOMBU SOUP



すきやき
SUKIYAKI SOUP



辛味噌
SPICY MISO SOUP

2. CHOICE OF MEAT OR SEAFOOD:

ベジタリアン

VEGETABLE 17.5

豚

PORK BELLY 17.5

黒豚 (肩ロース)

KUROBUTA PORK SHOULDER 19.5

黒豚 (バラ)



KUROBUTA PORK BELLY 19.5

US牛 (チョイス トップサーロイン)

USDA CHOICE TOP SIRLOIN 20.5

US牛 (プライム 肩ロース)

USDA PRIME CHUCK 28

US牛 (プライム リブアイ)



USDA PRIME RIB EYE 29



PAITAN SOUP AND WAGYU CHUCK

和牛 (肩ロース)

WAGYU CHUCK 35

和牛 (ランプ)

WAGYU RAMP 35

海鮮 (シーフード)

SEAFOOD 32

3. CHOICE OF ZOSUI, UDON OR RAMEN

4. SHABU SHABU ADD-ONS:

Organic Chicken 8	Wagyu Rib Eye 25	King Oyster	Salmon 7	Harusame Noodle 3
Pork Belly 6	Extra Soup 2.5	Mushroom 3	Shrimp 8	Gyoza 5
Kurobuta Pork Belly 8	Tsukune Chicken	Mushroom Mix 8	Snow Crab 12	Ramen 3
Kurobuta Pork Loin 8	Meatball 4	Cabbage 3	Mussels 5	Udon 3
USDA Prime 13	Tofu 2	Chinese Cabbage 3	Sea Food Mix 20	Rice w/Egg 3
USDA Prime 14	Maitake Mushroom 4	Lettuce 3	Dashi Egg 2	
Wagyu Chuck 21	Enoki Mushroom 3	Vegetable Mix 8	Sausage 5	



NOJO FAVORITES

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BIJIN NABE

Bijin Nabe comes with choice of either Zosui, Udon or Ramen. Each order serves one person.



Our signature Golden Collagen chicken stock featured in our Bijin Nabe Hot Pot. Stewed more than 8 hours until the chicken bones are fully dissolved. Eventually, chicken stock turns into a smooth and silky collagen pudding.

The Bijin Nabe is a combination of the freshest vegetables, seafood and chicken cooked in our Golden Collagen Chicken Stock. We ensure that collagen will be the key of your beautiful skin and health.



美人鍋

BIJIN NABE

40

chicken-based collagen soup with zucchini, watermelon radish, tofu, romaine lettuce, chinese cabbage, enoki mushroom, abura-age, green onion, watercress, and tsukune meat ball

HOT POTS

All Hot Pots come with choice of either Zosui, Udon or Ramen. Each order serves 2-3 people.



美人辛鍋

SPICY BIJIN NABE

35

spicy miso-based soup, cabbage, enoki mushroom, tofu, pork, chives, burdock, red pepper



美人トマト鍋

BIJIN TOMATO NABE

38

tomato-based soup, chinese cabbage, watermelon radish, red and yellow bell pepper, enoki mushroom, maitake mushroom, cherry tomato, zucchini, and chicken



美人レモンパクチー鍋

BIJIN LEMON CILANTRO NABE WITH SALMON

35

lemon-based soup with cilantro, lemon, chinese cabbage, enoki mushroom, maitake mushroom, bell peppers, cherry tomato zucchini, and chicken

4. SHABU SHABU ADD-ONS:

Organic Chicken	8	Wagyu Rib Eye	25	King Oyster		Salmon	7	Harusame Noodle	3
Pork Belly	6	Extra Soup	2.5	Mushroom	3	Shrimp	8	Gyoza	5
Kurobuta Pork Belly	8	Tsukune Chicken		Mushroom Mix	8	Snow Crab	12	Ramen	3
Kurobuta Pork Loin	8	Meatball	4	Cabbage	3	Mussels	5	Udon	3
USDA Prime	13	Tofu	2	Chinese Cabbage	3	Sea Food Mix	20	Rice w/Egg	3
USDA Prime	14	Maitake Mushroom	4	Lettuce	3	Dashi Egg	2		
Wagyu Chuck	21	Enoki Mushroom	3	Vegetable Mix	8	Sausage	5		



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APPETIZERS

枝豆

EDAMAME 5
with rock salt

旨味ピクルス

UMAMI PICKLES 5
seasonal vegetables pickled with dashi

ゆかりフレンチフライ

FRENCH FRY WITH YUKARI 5
Yukari dip (Dry red base) with ketchup

海苔アボガド



NORI AVOCADO 6
seasoned seaweed paste, horseradish, shredded nori

窯出し玉子焼き



GRILLED SKILLET EGG 6
plain omelet

窯出し玉子焼き

GRILLED SKILLET EGG WITH UNAGI & CREAM CHEESE 8
unagi and cream cheese omelet

チキンベジタコス

CHICKEN VEGGIE TACOS 7
three curry chicken, tomato, red onion, and cilantro wrapped with sliced radish

つくピー

TSUKUNE BELL PEPPER 7
poblano pepper with tsukune meatball tossed with curry-flavored teriyaki sauce

旨味七味 手羽先の唐揚げ

UMAMI SHICHIMI CHICKEN WINGS 7
deep fried chicken wings with shichimi teriyaki sauce

ごまサーモン



SESAME SALMON 8
salmon dressed with sesame soy sauce



CHICKEN VEGGIE TACOS

明太ささみ春巻き

CHICKEN MENTAI SPRING ROLLS 8
chicken and cod roe wrapped together for a unique taste sensation!

肉巻きおにぎり

NIKUMAKI RICE BALL 3.5
W/ CHEESE +1 W/ SPICY GARLIC CHILI +1
miyazaki region's comfort food: a pork belly-wrapped rice ball in sweet soy ginger sauce, served on green leaf lettuce, served with teriyaki sauce

アボカド西京

SAIKYO-MISO AVOCADO 9
avocado marinated in saikyo-miso

ハマチハラペーニョ

HAMACHI JALAPEÑO 9
yellowtail sashimi, green onion, and jalapeño, served with sweet chili ponzu sauce

海苔塩えのき

SALTED NORI ENOKI MUSHROOM 9
deep-fried enoki mushroom sprinkled with salt, nori powder, and shichimi



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SUSHI ROLLS

All Sushi Rolls contain rice, vinegar & seaweed

カリフォルニアロール

CALIFORNIA ROLL

imitation crab, tobiko, avocado, cucumber & mayo

8

スパイシーツナロール

SPICY TUNA ROLL

chunky tuna with original hot sauce, tobiko, avocado, green onion

8.5

キャタピラーロール

CATERPILLAR ROLL

unagi, cucumber, avocado, unagi sauce

10

フィラデルフィアロール

PHILADELPHIA ROLL

salmon, cream cheese and cucumber

10

うなぎカリフォルニアロール

UNAGI CALIFORNIA ROLL

eel, unagi sauce, imitation crab, cucumber, avocado, mayo

12

NOJO ロール (チキン南蛮)



NOJO ROLL

chicken nanban, gobo, carrot, lettuce, onion, jalapeno, avocado

12



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SALADS

農場サラダ



NOJO SALAD

9

mixed greens, cherry tomato, almonds, and a veggie-based garlic anchovy dressing on the side (vegan soy milk dressing available)

ケールとスモークチキンのシーザーサラダ



KALE & SMOKED CHICKEN CAESAR

9

kale, chinese cabbage, smoked chicken, and caesar dressing

うなぎ チョップサラダ

UNAGI

CHOPPED SALAD 15 / 8 HALF

mixed greens, corn, cream cheese, unagi, cucumber, and kabayaki dressing

ペジナッツ チョップサラダ

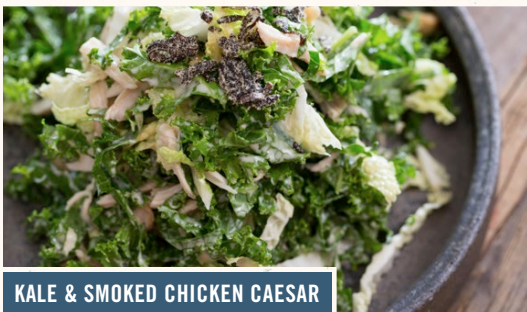
NUT & VEGGIE

CHOPPED SALAD 13 / 7 HALF

mixed greens, avocado, tomato, corn, grains, cilantro, almonds, macadamia nuts, walnuts, and vegan dressing



NOJO SALAD



KALE & SMOKED CHICKEN CAESAR



UNAGI CHOPPED SALAD

KIDS

キッズメニュー

KEIKI NOJO COMBO

7

chicken nanban, corn, edamame, and choice of rice or french fries



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ENTRÉES & RAMEN BOWLS



SPICY CHICKEN NANBAN



CHICKEN PAITAN SHOYU RAMEN

鶏もも焼き



NOJO GRILLED CHICKEN

11

dry rubbed spiced chicken leg with garlic and seasonal locally farmed vegetables

うなぎ フライドライス

UNAGI KABAYAKI FRIED RICE

12

rice stir-fried with kabayaki sauce and sansho pepper, topped with chopped fresh water eel

チキン南蛮



NOJO CHICKEN NANBAN

12

miyazaki-style chicken fritters dipped in a soy vinaigrette, topped with house tartar sauce

スパイシーチキン南蛮

SPICY CHICKEN NANBAN

12.5

chicken nanban with house spicy tartar sauce

鶏白湯ラーメン



CHICKEN PAITAN RAMEN

12

chicken tsukune meatballs, daikon sprouts, bamboo shoots, scallions, ginger, yuzu

鶏白湯醤油ラーメン

CHICKEN PAITAN SHOYU RAMEN

15

slow-braised whole chicken leg, black garlic oil, chives, dashi egg, red onion, scallions, bonito seasoning, gobo chips

鶏白湯担々麺

CHICKEN PAITAN TAN TAN SPICY MISO RAMEN

14

spicy ground chicken, toasted sesame, cilantro, scallion, fried gobo (burdock root), spice bomb

ベジ味噌ラーメン

VEGGIE MISO RAMEN

13

miso flavor, great for veggie lovers. miso-seasoned ground soybean, fresh corn, green onion, garlic oil, butter

鶏白湯トマトラーメン

CHICKEN PAITAN TOMATO RAMEN

14

shredded chicken tenders, blackened garlic oil, cilantro, grana padano, tomato, fried garlic, scallion, lemon



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DESSERT



YELLOW BEAR

抹茶ティラミス



MATCHA BERRY TIRAMISU

matcha biscuit, fruit, cream, and matcha powder

6

しろくま かき氷



POLAR BEAR

shaved ice with mixed fruits, mochi, black bean, milk syrup, and vanilla ice cream

8.5

黄色くま かき氷

YELLOW BEAR

shave ice with mixed fruits, mochi, black bean, mango sauce, and vanilla ice cream

9

アイス最中

MONAKA ICE CREAM SANDWICH

choice of: matcha, black sesame, mango, or lilikoi

5



MATCHA BERRY TIRAMISU



POLAR BEAR



MONAKA ICE CREAM SANDWICH



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FARMER'S HOURS

Enjoy Nightly Specials from 9pm to close.

枝豆

EDAMAME 3
with rock salt

肉巻きおにぎり

NIKUMAKI RICE BALL 3
W/ CHEESE +1 W/ SPICY GARLIC CHILI +1
miyazaki region's comfort food: a pork belly-wrapped rice ball in sweet soy ginger sauce, served on green leaf lettuce, served with teriyaki sauce

旨味七味 手羽先の唐揚げ

UMAMI SHICHIMI CHICKEN WINGS 6
deep fried chicken wings with shichimi teriyaki sauce

農場サラダ

NOJO SALAD (HALF) 5
mixed greens, cherry tomato, almonds, and a veggie-based garlic anchovy dressing on the side
(vegan soy milk dressing available)

ごまサーモン

SESAME SALMON 6
salmon dressed with sesame soy sauce

ゆかりフレンチフライ

FRENCH FRY WITH YUKARI 4
Yukari dip (Dry red base) with ketchup

カリフォルニアロール

CALIFORNIA ROLL (4 CUT) 4
imitation crab, tobiko, avocado, cucumber & mayo

スパイシーツナロール

SPICY TUNA ROLL (4 CUT) 5
chunky tuna with shiracha mayo, tobiko, avocado, green onion

フィラデルフィアロール

PHILADELPHIA ROLL (4 CUT) 5
salmon, cream cheese and cucumber

DRAFT BEERS

Maui Brewing Co. Bikini Blonde, Maui Brewing Co. Big Swell IPA

16oz / 4

22oz / 5

BOTTLED BEERS

Heineken Light, Coors Light

3.5

KALE BEER

cold-pressed kale juice + Maui Brewing Co. Bikini Blonde

3

\$2 DISCOUNT ON ALL SIGNATURE COCKTAILS

Nojo HI-Ball 8

Oolong Infused Kikori Japanese Whiskey, Yuzu, Housemade Sweet n Sour, Shiso Leaf, Club Soda.

Tsukada Nojo's signature hi-ball, featuring Oolong tea-infused Kikori Japanese whiskey, Yuzu citrus, a housemade sour, muddled shiso and club soda—finished with wasabi salt

Hyuganatsu Sour 7

Hyuganatsu, lichiko, Club Soda.

Featuring the unique Hyuganatsu citrus fruit imported directly from the Miyazaki prefecture directly to Tsukada Nojo—blended with lichiko shochu and club soda to create a refreshing sour

North Shore Sunset 9

Sauza Hornitos Silver Tequila, Disaronno, Aperol Drizzle, Passion Fruit, Housemade Sweet n Sour

Like being in Haleiwa town, a taste of the islands with Sauza Hornitos Silver Tequila, Disaronno, Aperol, lilikoi puree and housemade sour—rimmed with local red alae salt

Just a Fling 9

Ty Ku Silver Sake, Vodka, St Germain Elderflower, Shiso leaf, Housemade Sweet n Sour, Club Soda.

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Miyazaki Mango Mojito 7

Miyazaki Mango, Rum, Club soda, Mint

Known for their year-round season, Miyazaki mangoes are flown in to create this unique mojito with freshly muddled mint, citrus and rum

Tsukada Lemon Chu-Hi 7.5

Refill Tsukada Lemon Chu Hi \$5.5

Vodka, lichiko, Lemon, Club Soda

Simple, clean and refreshing, a mix of lichiko shochu fortified with vodka and garnished with frozen lemons, topped with club soda

Shots 4

Patron Silver, Crown Royal, Santory Toki, Green Tea

(Green Tea = Jameson, Peacheschnapp, Sweet & Sour)



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ゆかりフレンチフライ

FRENCH FRY WITH YUKARI 4
Yukari dip (Dry red base) with ketchup

カリフォルニアロール

CALIFORNIA ROLL (4 CUT) 4
imitation crab, tobiko, avocado, cucumber & mayo

スパイシーツナロール

SPICY TUNA ROLL (4 CUT) 5
chunky tuna with shiracha mayo, tobiko, avocado, green onion

フィラデルフィアロール

PHILADELPHIA ROLL (4 CUT) 5
salmon, cream cheese and cucumber

DRAFT BEERS

16oz / 4 22oz / 5

Maui Brewing Co. Bikini Blonde, Maui Brewing Co. Big Swell IPA

BOTTLED BEERS

3.5

Heineken Light, Coors Light

KALE BEER

3

cold-pressed kale juice + Maui Brewing Co. Bikini Blonde

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Miyazaki Mango Mojito 7
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Tsukada Lemon Chu-Hi 7.5
Refill Tsukada Lemon Chu Hi \$5.5 Vodka, lichiko, Lemon, Club Soda

Simple, clean and refreshing, a mix of lichiko shochu fortified with vodka and garnished with frozen lemons, topped with club soda

SHOTS

Patron Silver 4

Crown Royal 4

Santory Toki 4

Green Tea 4

Jameson, Peacheschnapp, Sweet & Sour



* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.