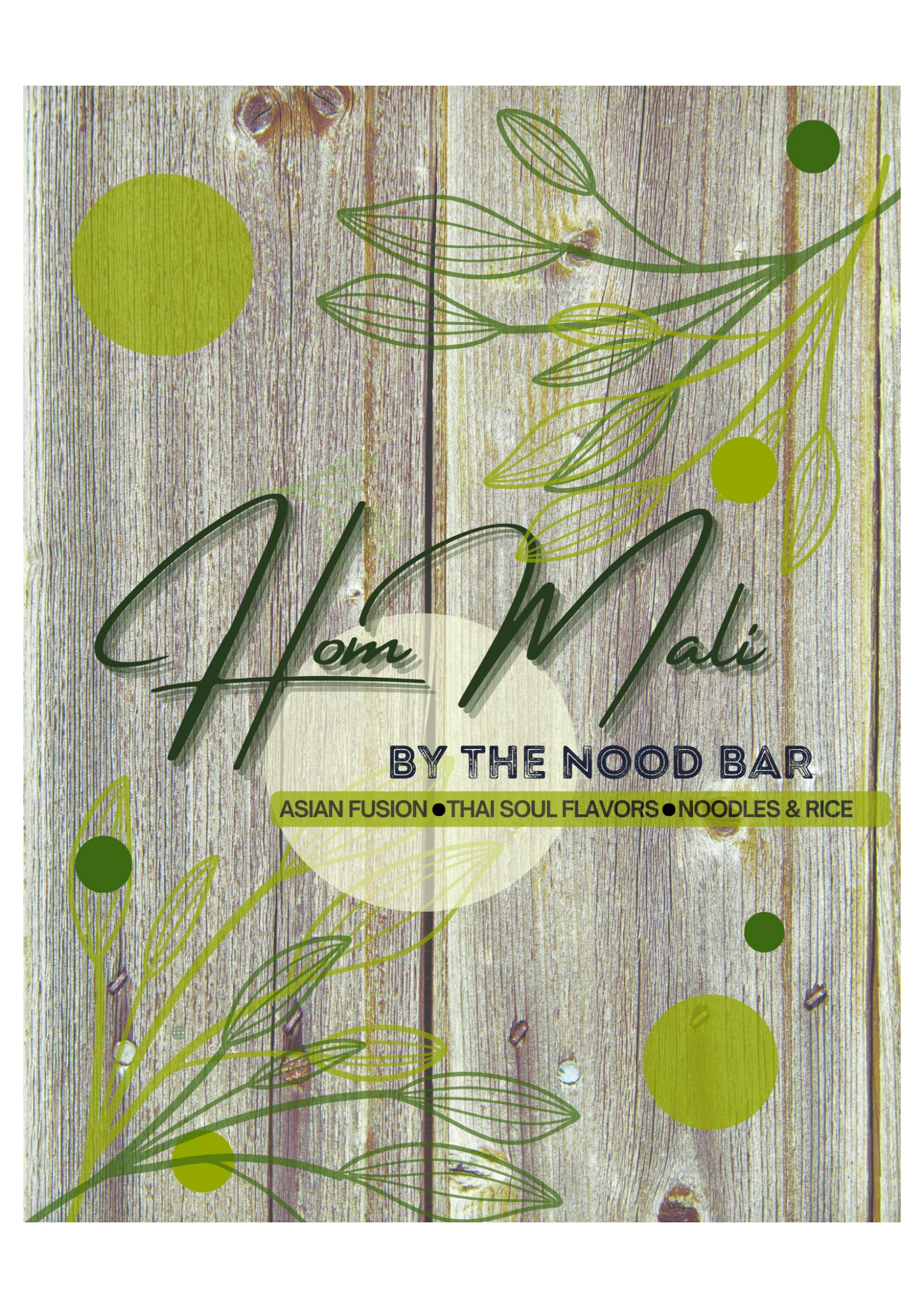


The background is a vertical wood grain texture. Overlaid on this are several stylized green leaves of various sizes and orientations, some with thin black outlines and others with solid green fills. There are also several solid green circles of different diameters scattered across the composition. A large, light beige circle is positioned behind the main text.

Hom Mali

BY THE NOOD BAR

ASIAN FUSION • THAI SOUL FLAVORS • NOODLES & RICE

Our Stories

Welcome to Hom Mali **BY THE NOOD BAR**

ASIAN FUSION • THAI SOUL FLAVORS • NOODLES & RICE

The Nood Bar has always been our family's brand — playful, bold, and inspired by our father's Chinese-Asian roots. It's the creative spirit behind the noodles and fusion dishes many of you already love.

Hom Mali is the warm heart added to that story.

While the name means "fragrant jasmine," it also refers to Thai jasmine rice — a beloved grain known worldwide for its gentle aroma and comforting warmth. It represents home, softness, and the flavors we learned from our mother's cooking. Many of these dishes come directly from her kitchen, the meals that shaped our childhood and made us fall in love with food.

Together, these two sides become one table.

Hom Mali brings the cozy comfort of Thai home-cooked dishes, while The Nood Bar continues to offer favorite noodles and Asian fusion classics. Side by side, they create a fuller, more heartfelt experience.

For noodle lovers, OODLES by The Nood Bar in La Mesa continues to share that same playful fusion spirit.

Every dish here is crafted with honesty, warmth, and the hope that you feel a little bit at home — just like we thought in our mother's kitchen.

With Love,

The Nood Bar Family

Follow us : @ThenoodbarSD



www.Ordernoodbar.com

Email: Noodbarasianeatery@gmail.com

Tag us in your photos! | #Thenoodbarsd |

BUSINESS HOUR

MON - THUR : 12:00 PM - 3:30 PM
4:30 PM - 9:30 PM

FRIDAY : 12:00 PM - 3:30 PM
4:30 PM - 10:00 PM

SAT - SUN : 12:00 PM - 10:00 PM



SOULFUL STORIES

Scan the QR code to explore our Instagram — where we share the heart, heritage, and inspiration behind each dish.

CALL : (619) - 269 - 2117

Hom Mali

BY THE NOOD BAR

Let's Start

(V) = Vegetarian
(GF) = Gluten-Free
(🌶️) = Spicy



\$22

Hom Mali Soul Sampler

Five classic appetizers inspired by flavors from home
2 crispy spring rolls, 2 satay chicken skewers, 3 cream cheese avocado wontons, 3 Shu mai, 4 fresh salad rolls. Served with a homemade plum sauce, sweet & savory peanut sauce, and refreshing cucumber salad topped with a sweet vinegar dressing



\$8.5

Shu Mai & Memories

Steamed dumplings with pork, shrimp, and chicken, garnished with fried garlic. Served with homemade sweet vinegar soy sauce and sriracha



\$9.5

Crispy Spring Roll

Golden fried spring rolls with seasoned minced chicken, cabbage, carrots, elephant ear mushrooms, and glass noodles. Served with homemade plum sauce



\$11.5

Beer Buddy Fried Chicken

Golden-fried breaded chicken cutlet, juicy inside, crunchy outside. Served with homemade sweet and savory peanut sauce



\$12.5

Oppa Wings 🌶️

Golden chicken wings, deep-fried and topped with fried garlic and green onion. Served with sweet chili sauce

** Images shown are for advertising purposes only. Actual dishes may vary

Hom Mali

BY THE NOOD BAR



Let's Start

Dirty Wings \$12.5

Golden fried chicken wings with homemade spicy & tangy dry rub, garnished with green onion. Served with sweet chili sauce

After School Dumpling \$ 8.95

Steamed dumplings with pork, vegetables, green onion, and glass noodles, garnished with fried garlic, green onion, and toasted sesame seeds. Served with soy sauce vinegar dipping sauce 5pcs

Cream Cheese Avocado Wonton \$9.95

Deep-fried wontons with cream cheese and mashed avocado. Served with homemade plum sauce 5pcs

Satay Chicken \$12.5

Grilled chicken skewers marinated in coconut milk with herbs and spices. Served with sweet and savory peanut sauce and cucumber salad with a sweet vinegar dressing 4 skewers

Lady Finger \$12.5

Whole shrimp wrapped in wonton skin, fried until golden and crispy. Served with homemade plum sauce 5 pcs

Oppa Wings \$12.5

Korean Style Golden Fried chicken wings, coated in Sweet Honey & Spicy Gochujang Sauce, Finished with a sprinkle of toasted sesame and Green onions. (5pcs)

Garlic Chicken Wings \$12.5

Golden chicken wings, deep-fried and topped with fried garlic and green onion. Served with sweet chili sauce

Choice of Protein

TOFU	7.5	VEGGIES	7.5
CHICKEN	7.5	SHRIMP	9.5
MIXED SEAFOOD			11.5
fish, Shrimp, Squid, Mussels			

20 OZ.

SOUP stories

Tom Yum Soup

A classic Thai hot and sour soup with fresh herbs, lemongrass, galangal, kaffir lime leaves, mushrooms, and tomatoes, with your choice of protein in a chili-lime broth

Tom Kha Soup

A comforting Thai creamy coconut soup with galangal, lemongrass, kaffir lime leaves, and your choice of protein, in a light, chili-lime broth

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() = Spicy



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Garden Mood

Fresh Salad Rolls

Green leaf lettuce, cucumber, carrots, purple cabbage, tofu, and Thai basil wrapped in rice paper. Served with sweet and savory peanut sauce

\$11.95

GF

V

Zucchini Noodles Salad

Crisp zucchini noodles tossed with shrimp and minced chicken, carrots, red onion Bird's - eye chili in a sweet & zesty coconut dressing. Topped with crispy fried shallots and toasted cashew nuts

\$15.95

GF

\$16

Floral Glass Noodles Salad

Natural purple & blue - tinted glass noodles from butterfly pea flower, mixed with minced chicken, shrimp, and squid in a zesty chili - lime dressing with fresh herbs

GF

Green Papaya Salad GF \$11.95, Shrimp \$13.95

Shredded green papaya, green beans, grape tomatoes, carrots, ground peanuts, garlic, and crushed bird's-eye chili. Tossed in tangy tamarind and lime dressing

Larb Chicken GF

\$13.95

Minced chicken tossed with fresh red onion, green onion, mint, cilantro, ground toasted sweet rice and herbs, dried chili flakes, lime dressing. A zesty and refreshing Thai salad

Lemongrass Sizzle Shrimps GF

\$14.95

Grilled jumbo shrimp with red onion, lemongrass, cilantro, mint, and crushed bird's-eye chili, in a sweet and zesty chili-lime dressing. Garnished with crispy fried shallots. Served on crisp salad greens with crispy sesame rice crackers

Spicy Thai beef Salad

\$15.95

Grilled marinated flap steak, cucumber, grapes tomatoes, red onions, carrots, cilantro. Tossed in spicy lime dressing



SOULFUL STORIES

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house chef selection



(V) = Vegetarian
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(🌶️) = Spicy



GF

Lychee Duck Curry 🌶️

Roasted duck in creamy red curry with coconut milk, lychee, grape tomatoes, bell peppers and Thai basil

\$26



GF

Tiger Prawn Tamarind Glaze

Lightly battered and fried jumbo shrimp with shell, topped with house-made tamarind sauce, garnished with crispy shallots, dried chili, and cilantro. Served with steamed broccoli and carrots

\$24



Every Day Hero (Kraprow Kai) 🌶️

A beloved Thai street comfort dish with stir-fried minced chicken, green beans, bell pepper, garlic, bird's-eye chili, and Thai basil in a bold, savory, spicy sauce. Served with a fried egg on top of jasmine rice

\$21



\$22

Thai Roasted Chili Seafood 🌶️

Stir-fried mixed seafood (shrimp, squid, mussels, and fish) with onion, bell pepper, garlic, bird's-eye chili, and Thai basil in a sweet and savory creamy Thai roasted chili sauce (contains dairy)

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house chef selection

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\$22

\$24



Backyard BBQ Platter

Grilled tender lemongrass-marinated pork shoulder served with green papaya salad and warm sticky rice (contains peanuts)

GF

Tropical Flavors Fish

Lightly battered and fried sole fish fillet topped with a bold blend of savory, sweet, and sour tamarind sauce with tropical notes, a gentle touch of heat, and vibrant flavor

\$26



Hom Mali Grilled Flap Steak

Tender and juicy Thai-style grilled flap meat steak served with green papaya salad and Jasmine Sticky Rice (contains peanuts).

\$19.5

Golden Chicken Curry

Golden breaded chicken cutlet in Thai yellow coconut curry with carrots, potato, and onion, finished with green onion and toasted sesame seeds — your choice of **jasmine rice** or **udon noodles**



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fried rice favorites

Old School Fried Rice

Fried jasmine rice with egg, your choice of protein, Chinese broccoli, tomatoes, onion, and green onion, seasoned with a special blend of sweet and salty dark soy sauce for a deep, rich flavor

Spicy Basil Fried Rice

Fried jasmine rice with egg, your choice of protein, carrots, bell peppers, onion, green onion, garlic, bird's-eye chili, and Thai basil with a bold aroma of Thai herbs

Thai Chili Jam Fried Rice

Fried jasmine rice with your choice of protein, egg, carrots, bell pepper, cabbage, onions, green onion, garlic, bird's-eye chili, kaffir lime leaves, and Thai basil

Classic Fried Rice

Fried jasmine rice with egg, your choice of protein, carrots, bell pepper, onion, green onion, curry powder, cilantro, and crispy shallots

Hong Kong Fried Rice

\$19.5

Jasmine Rice, Egg, Chicken, Chinese Sausage, Carrots, White Onion, Bean Sprout, Green Onion.



\$21.5

Pineapple Fried Rice

Jasmine Rice, Egg, Chicken, Shrimp, Chinese Sausage, Pineapple Chunks, Carrots, Green Onion, Raisins, Toasted Cashew Nuts, Curry Powder, Cilantro

Choice of Protein

TOFU	16.95	VEGGIES	15.95
CHICKEN	16.95	PORK	16.95
BEEF	17.95	SHRIMP	17.95

COMBINATION (CH+PK+BF) 19.95

MIX SEAFOOD (Shrimp+Squid+Fish+Mussel) 21.95

CURRY collection

Panang Curry GF

Rich, creamy, and slightly sweet with coconut milk, Panang curry paste, bell peppers, and kaffir lime leaves. Served with jasmine rice.

Red Curry GF

Aromatic and balanced with coconut milk, red curry paste, bell peppers, zucchini, bamboo shoots, carrots, and Thai basil. Served with jasmine rice.

Green Curry GF

Fragrant and spicy with coconut milk, green curry paste, bamboo shoots, bell peppers, carrots, zucchini, and Thai basil. Served with jasmine rice.

Yellow Curry GF

Mild and comforting with coconut milk, yellow curry paste, carrots, potatoes, and onions. Served with jasmine rice.

Pineapple Curry GF

Tangy and sweet red curry with coconut milk, pineapple, bell peppers, and kaffir lime leaves. Served with jasmine rice.

The Wok Creation

Cashew

Stir-fried carrots, zucchini, bell pepper, onion, green onion, and crunchy cashew nuts in a bold sweet-savory sauce. Served with jasmine rice

Ginger

Stir-fried fresh ginger, carrots, zucchini, shiitake mushrooms, bell peppers, celery, onion, green onion, and garlic in a savory bold brown sauce. Served with jasmine rice

Pepper Lover

Stir-fried sliced jalapeno, onion, and garlic in a savory bold brown sauce. Served with jasmine rice

Basil Eggplant

Stir-fried Chinese eggplant, carrots, bell peppers, onion, garlic, and Thai basil in a savory, slightly sweet, soybean paste sauce. Served with jasmine rice

Garden Delight

A combination of mixed vegetables, shiitake mushroom, and garlic in a savory, bold brown sauce. Served with jasmine rice

Sweet and Sour

Stir-fried pineapple, tomatoes, onion, zucchini, and bell peppers in a tangy and slightly sweet Thai sauce. Served with jasmine rice

noodles playground



\$21.5

Black Magic Noodles

Rice vermicelli noodles tossed in our chef's dark soy sauce blend, fried garlic, garlic oil, and crisp bean sprouts. Topped with a tender, juicy, grilled marinated flap meat steak



GF

\$19.5

That Pink Noodles

Stir-fried rice vermicelli noodles, shrimp, tofu with Thailand's signature Yentafo sauce (made from aged tofu with a bold, sweet, tangy flavor and beautifully pink), green onion, bean sprouts. Topped with thinly-sliced omelet strips



\$21.5

Lunar Silken Noodles

Stir-fried glass noodles with shrimp, cabbage, bamboo shoots, shiitake mushrooms, celery, and green onion in our house-made brown sauce

Choice of Protein

TOFU	16.95	VEGGIES	15.95
CHICKEN	16.95	PORK	16.95
BEEF	17.95	SHRIMP	17.95
COMBINATION (CH+PK+BF)		19.95	
MIX SEAFOOD (Shrimp+Squid+Fish+Mussel)		21.95	

Pad Thai GF

Thai stir-fried noodles with a bold tamarind sauce, rice noodles, egg, shallots, radish, green onion, and bean sprouts. Served with peanut and lime

Drunken Noodles

Spicy and fragrant Thai stir-fry with wide rice noodles, tomatoes, carrots, onion, green onion, garlic, bird's-eye chili, and Thai basil

Pad See Ew

Stir-fried wide rice noodles with egg and Chinese broccoli in a balanced soy sauce blend

Chow Mein

Home Style Stir-Fried Soba Noodles with Carrots, Cabbage, Shitake Mushroom, White onions, Green Onions, Sesame Oil.

Rad Nah

A Classic Simple Thai-Chinese Street Food Dish, Pan-Fried Flat Rice Noodles and Chinese Broccoli. Topped with Savory Thai Gravy sauce

Oldies Favorite



Gochujang Udon Noodles

Japanese Udon Noodles, Spicy Korean Chili Paste, Carrots, Cabbage, White onions, Green Onions, Soy Sauce, Sesame Oil. (Select Your choice of Protein)

** Images shown are for advertising purposes only. Actual dishes may vary

oldies favorite



\$17.95 Dan Dan Noodles

Freshly Boiled Soba Noodles, Savory Szechuan Chili Soy Sauce, White Sesame Paste, Ground Pork, Cha Shu Pork, Steamed Bok Choy, Cucumber, Carrots, Green onions, Crushed peanuts.



\$18.95 Jungle Noodles

Stir-fried soba noodles with chicken, shrimp, cabbage, carrots, bell peppers, finger roots, kaffir lime leaves, garlic, bird's-eye chili, and Thai basil. Herbal, aromatic, and fiery flavor inspired by rustic Thai cooking

Sumo Rice

Japanese Style Braised Pork Belly, Jasmine Rice, Soy sauce boiled egg, Braising Juice, Bok Choy, Pickled ginger, Chopped green onions, Sesame Seeds

\$17.95



Choice of Protein

TOFU	16.95	VEGGIES	15.95
CHICKEN	16.95	PORK	16.95
BEEF	17.95	SHRIMP	17.95
COMBINATION (CH+PK+BF)	19.95		

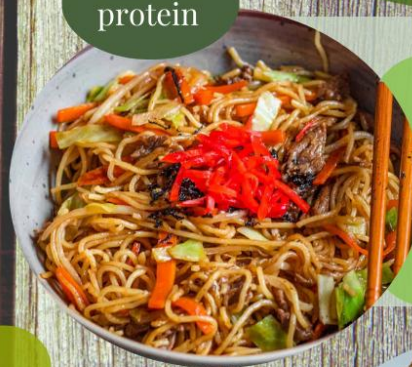
Choice of protein



\$17.95

Thai Grilled Chicken Over Rice

Grilled Turmeric Coconut marinated Chicken Breast, Steamed White Jasmine Rice, Green Mixed Salad, Dressing, Peanut Dipping Sauce.



YAKISOBA

Japanese Home Style Stir-Fried Soba Noodles With Carrots, Cabbage, White onions, Green Onions, Dried Seaweed Strips, Pickled Ginger, Toasted Sesame Seeds (Select Your choice of Protein)

Mi Goreng

Indonesian-style stir-fried soba noodles with chicken, shrimp, Chinese sausage, cabbage, carrots, onion, bok choy, green onion, and bean sprouts in a sweet-savory soy sauce blend. A Nood bar all-time favorite

\$18.95



\$20.95

Garlic Butter Noodles

Grilled lemongrass-marinated pork shoulder served over steamed soba noodles tossed with soy sauce, fried garlic, garlic oil, and butter, alongside steamed bok choy. Finished with cilantro and a side of plum sauce

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\$19

Yen Ta Fo Noodles Soup

A colorful Thai favorite with rice noodles in a tangy-sweet pink broth made from aged tofu paste, topped with shrimp, squid, tofu, bok choy, fried garlic, and crispy wontons



\$18

Roasted Duck Leg Noodle Soup

Egg noodles in a fragrant five-spice broth, topped with tender braised duck leg, bean sprouts, celery, fried garlic, and cilantro

Sen Lek Chicken Noodle Soup \$16

A warm and comforting bowl of thin rice noodles in a clear, aromatic chicken broth, topped with tender chicken breast, crisp bean sprouts, fried garlic, green onion and cilantro



SOULFUL STORIES

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Noodles Soup

Bowl of Comfort

\$19



Sab Yum Talay Noodles Soup

A vibrant mix of spicy, sour, salty, and slightly sweet flavors. Thin rice noodles in a spicy, zesty broth with minced chicken, shrimp, squid, bean sprouts, fried garlic, toasted chili flakes, green onion, cilantro, and crushed peanuts

Add On to Your Dish

Mixed vegetable.....	3.00
Chicken/ pork/ beef/ Tofu.....	4.00
Shrimps (3 pcs.).....	5.00
Cha Sui Pork 3 pcs.....	4.00

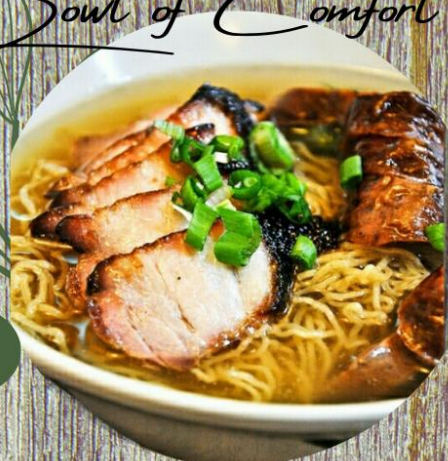
Side Order

Plum sauce.....	2.50
Sweet vinegar soy sauce.....	3.00
Peanut sauce.....	3.00
White rice.....	2.00
Brown rice.....	3.00
Sticky rice.....	3.00
Soft boiled egg.....	2.50
Fried egg.....	3.00

Spicy level : 1 to 5

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Bowl of Comfort



\$17.95

Hong Kong Style Noodles Soup

Egg Noodles, Cha Shu Pork, Cantonese -Style Broth, Garlic Oil, Bok Choy, Green onions.



Laksa Curry Noodles Soup

\$21

Thin Rice Noodles, Chicken, Shrimp, Fried Tofu, Soft Boiled Egg, Bean Sprouts, Fried Shallots, Cilantro, Coconut Curry Broth, Lime Wedge

Add On to Your Dish

Mixed vegetable.....	3.00
Chicken/ pork/ beef/ Tofu.....	4.00
Shrimps (3 pcs.).....	5.00
Cha Sui Pork 3 pcs	4.00



SOULFUL STORIES

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Noodles Soup

Dumpling Soup \$14.95

Pork Dumpling, Slow Cooked Pork Belly, Char siu, Bok Choy, Carrots, Green Onions, Cantonese style Broth, Fried Garlic.

Miso Noodles Soup \$17.95

Ramen Or Udon Noodles, Tofu 6 pcs, Bok Choy, Miso Broth, Fried Garlic, Green Onions

Spicy Miso Noodles Soup \$17.95

Ramen Or Udon Noodles, Cha Shu Pork 2 pcs, Bok Choy, Spicy Miso Broth, Slow Cooked Pork Belly, Bok Choy, Carrots, Fried Garlic, Green Onions 

Pork Broth Noodles Soup \$17.95

Ramen or Udon Noodles, Cha Shu Pork 2 pcs, Bok Choy, Milky Pork Bone Broth, Slow Cooked Pork Belly, Bok Choy, Fried Garlic, Green Onions

Creamy Tom Yum Noodles Soup \$17.95

Egg Noodle, Cha Shu Pork 2 pcs, Bok Choy, Carrots, Tomatoes, Cilantro, Creamy Herbal Lime Broth

Side Order

Plum sauce.....	2.50
Sweet vinegar soy sauce.....	3.00
Peanut sauce.....	3.00
White rice.....	2.00
Brown rice.....	3.00
Sticky rice.....	3.00
Soft boiled egg.....	2.50
Fried egg.....	3.00

Spicy level : 1 to 5

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Hom Mali

BY THE NOOD BAR

beverage

cold milk tea

THAI ICE TEA	5.95
THAI ICE COFFEE	5.95

iced tea refresher

UNSWEETENED ICED TEA (REFILLABLE)	3.75
LEMONADE	4.95
ARNOLD PALMER ICED TEA	5.95
MANGO ICED TEA	5.95
LYCHEE ICED TEA	5.95
RED GUAVA ICED TEA	5.95
PINEAPPLE ICED TEA	5.95
HIBISCUS (JAMAICA) ICED TEA	5.95
POMEGRANATE ICED TEA	5.95

* NON-REFILLABLE FOR FLAVORED TEA *



tropical fizz



LEMON MINT FIZZ 6.95

Refreshing Lemon syrup with a splash of Fresh Lime, Mint leaves, and fizzy soda- a crisp, herbal cooler from the tropics.

MANGO SUNSET 6.95

A Tropical Mango syrup and fresh orange juice, topped with soda and a splash of Lime - Like a golden sunset in a glass.

GUAVA CHILL 6.95

Sweet and mellow red guava Syrup, chilled with Fresh Lemon, a smooth and tropical escape

PINEAPPLE BREEZE 6.95

Pineapple Syrup with a hint of lemon, fizzy and refreshing like a Thai beach breeze.

LYCHEE BLOOM 6.95

Fragrant lychee Syrup, brightened with Lime and topped with soda - a floral, refreshing twist.



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* NON-REFILLABLE FOR FLAVORED SODA *

Hom Mali beverage

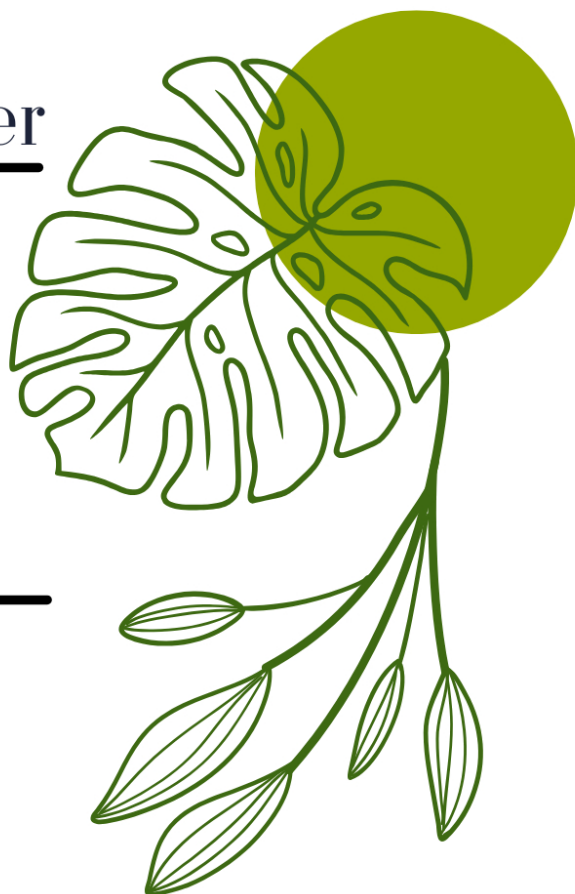
BY THE NOOD BAR

soda & sparkling water

COCA-COLA	2.95
COKE ZERO	2.95
SPRITE	2.95
CLUB SODA	2.95
PERRIER MINERAL SPARKLING WATER	4.95

hot tea

JASMINE TEA	2.95
GREEN TEA	2.95
LEMONGRASS TEA	3.95
CHRYSANTHEMUM HONEY TEA	3.95
GINGER HONEY DRINK	3.95



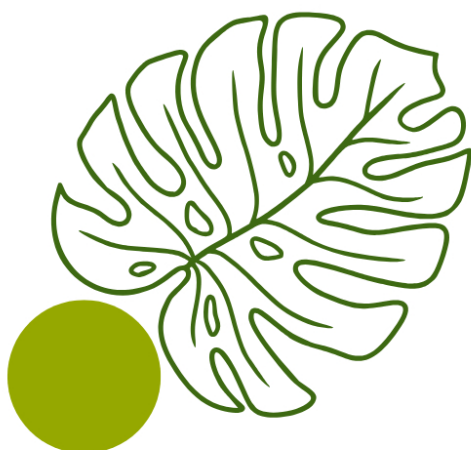
sweet tooth

SINGLE SCOOP OF MANGO ICE CREAM	4.95
SINGLE SCOOP OF COCONUT ICE CREAM	4.95
FLY ME TO THE MOON	10.95

mango ice cream, sweet sticky rice infused with butterfly pea flower, coconut milk, whipped cream, crushed peanuts

* PLEASE CHECK AVAILABILITY WITH THE SERVERS *

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Hom Mali

BY THE NOOD BAR



beer on tap

Sips & Spirits

KIRIN ICHIBAN PREMIUM JAPANESE LAGER

STONE DELICIOUS, IPA

GUAVA POINT CONCEPTION FRUITED IPA

FALL BREWING TROPICAL IPA

PIZZA PORT CHRONIC ALE, AMERICAN AMBER ALE

HARLAND BREWING HAZY IPA

* PLEASE CHECK AVAILABILITY WITH THE SERVERS *

far east bottles

SINGHA PREMIUM LAGER, THAILAND 5% ABV

BEER LAO DARK LAGER, LAOS 6 % ABV

TOM YUM BEER 5%ABV AMERICAN WHEAT BEER

TOM KHA BEER 5%ABV AMERICAN WHEAT BEER

MANGO STICKY RICE 5%ABV KÖLSCH-STYLE ALE

MANGO STICKY RICE 5%ABV KÖLSCH-STYLE ALE



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7

8

8

8

8

8

6

6

7.5

7.5

7.5

7.5

botanical cocktails

Handcrafted highballs made with Japanese chu-hi Korean soju, botanical accents of tropical fruits herbs, and floral notes. Refreshingly soulful only Hom Mali by The Nood Bar

JUNGLE SPRITZ

12.5

Fresh lemon juice, soju, Chu-Hi, mint, honey
Garnished with a lime slice

A refreshing herbaceous twist with bright citrus and a touch of honey – wild, balanced, and perfect for sipping in the shade.

SUNSET CLIFF

12.5

Peach Chu-Hi, mango syrup, soju, fresh lemon juice

Garnished with an orange slice & mint, A sunset-hued tropical fizz with notes of peach and mango, kissed with citrus and garden mint.

PARADISE ISLAND

12.5

Fuji apple Chu-Hi, pineapple syrup, coconut milk, soju, and fresh lime juice. Garnished with pineapple chunks & mint

A creamy island blend with juicy apple, tropical pineapple, and coconut – smooth and dreamy.

WAKE ME UP GENTLY

12.5

Soju, brewed coffee, brown sugar, milk

A bold and silky coffee cocktail, lightly sweetened with brown sugar and mellowed with milk. For those who like their caffeine with a little kick.

TROPICAL GARDEN

12.5

Apple Chu-Hi, guava syrup, soju, fresh lemon juice

Garnished with lime & kaffir lime leaf, This Sweet and zesty blend features guava and apple notes, like a stroll through a Thai garden.

FULL MOON PARTY

13.5

Lemon Chu-Hi, fresh lemon juice, soju, lychee syrup, butterfly pea flower, garnished with fresh lychee & mint

A vibrant blue cocktail full of floral and lychee tones — bright, playful, and perfect for long nights under the moon.

Hom Mali

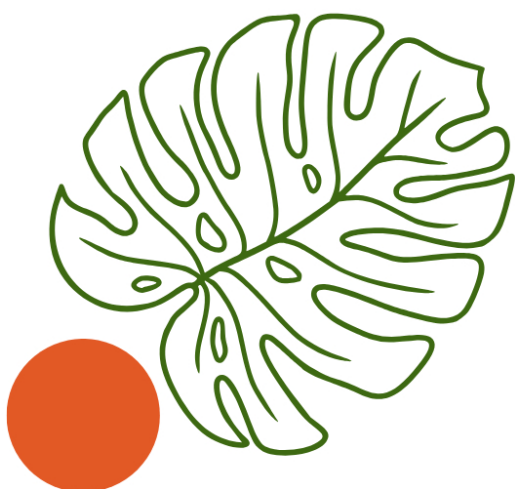
BY THE NOOD BAR

white wine

CHARDONNAY, SEAGLASS, CENTRAL COAST 2022	8 / 32
ROSE, JOSH CELLARS, CALIFORNIA	8 / 32
SAUVIGNON BLANC, KIM CRAWFORD, MARLBOROUGH	9 / 36
MOSCATO D' ASTI (375 ML), ITALY	12

red wine

PINOT NOIR, JOEL GOTT, CALIFORNIA 2022	8 / 32
CABERNET SAUVIGNON, BONANZA, CALIFORNIA	8 / 32
SYRAH QUPE, CENTRAL COAST	9 / 36
RED BLEND TAKEN, NAPA VALLEY CALIFORNIA	10 / 40



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sake

BY THE BOTTLE

JUNMAI SHU SAKE, GEKKEIKAN NAMA DRAFT SAKE, 300ML	12.95
NIGORI UNFILTERED SAKE, SHO CHIKU BAI 300ML.	12.95
SHO CHIKU BAI HOT SAKE	12.95

soju

BY THE BOTTLE

JINRO CHAMISUL FRESH SOJU 12% ABV 375 ML.	12.95
JINRO CHAMISUL GRAPEFRUIT 12% ABV 375 ML.	12.95
JINRO CHAMISUL GREEN GRAPE 12% ABV 375 ML.	12.95