

# INORI

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## SMALL BITES

### MISO SOUP 5

Soybean paste / tofu / scallions / wakame

### EDAMAME 6

Japanese soybean pods / kosher salt

### GARLIC CHILI EDAMAME 7

Japanese soybean pods / garlic chile

### CUCUMBER SUNOMONO 7

Vinaigrette seasoned dressing / Persian cucumbers / red radish / seaweed

### CRISPY TUNA\* 15

Crispy sushi rice / creamy spicy avocado tuna / serrano pepper

### GYOZA 13

Japanese pork dumpling / citrus soy dipping sauce / togarashi

### AHI TUNA POKI\* 15

Ahi tuna poki mix / crispy taro & rice paper chips / shredded parmigiana reggiano

### CALAMARI 17

Crispy tempura / arugula / wasabi mayo tartar

### HAMACHI KAMA 17

Yellowtail collar / lemon / greens / ponzu sauce

### SHRIMP TEMPURA 12

Crispy tempura shrimp / soy dipping sauce

### VEGETABLES TEMPURA 12

Chef's choice crispy vegetables / soy dipping sauces

## SALAD

### SEAWEED SALAD 6

Japanese seasoned mixed seaweed

### WAFU GREEN SALAD 13

Fresh mixed green / fried onion / furikake / soy onion dressings

### SASHIMI SALAD\* 23

Chef's assorted sashimi style of fish / garden mixed greens / chili ponzu

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## COLD DISH

### **SASHIMI SAMPLER\*** 25

Tuna / yellowtail / salmon / white fish (no substitution)

### **YELLOWTAIL SERRANO\*** 24

Sliced yellowtail sashimi / serrano pepper / yuzu ponzu

### **SEARED ALBACORE WITH CRISPY ONION\*** 22

Seared albacore tuna / crispy onion strings / garlic chili ponzu

### **MODERN SASHIMI\*** 24

Japanese sea bream / grapeseed oil / ponzu / garlic / ginger / scallion

### **POKI BOWL\*** 22

Chef's fish selection / avocado / mixed green / sushi rice / poke sauce

### **CHEF SASHIMI PLATTER \*** 150

Chef's choice of the freshest daily assorted sashimi

## HOT DISH

### **NORI'S TERIYAKI**

Chicken 23 / Salmon 27 / Steak 28

Petite potatoes / brussel sprouts / cippolini onion / shimeji mushrooms / heirloom tomatoes /  
house teriyaki sauce

### **FILET MIGNON** 37

Vegetables / balsamic teriyaki / wasabi mayo cream / Japanese sweet mash potato

### **BONE-IN TONKATSU** 32

Japanese style pork katsu / shredded cabbage / tonkatsu sauce

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## RICE & NOODLES

### **BLACK GARLIC TONKOTSU RAMEN** 23

Creamy pork broth, roasted chashu, maitake mushroom, six-minute marinated egg. scallion, pickled ginger, black garlic oil

### **NAGASAKI CHAMPON** 23

Mixed seafood / ramen noodle / onion / green onion / carrot / shimeji mushroom / tonkatsu style broth

### **GARLIC BOMBER RICE** 19

Kurobuta bacon / kamaboko fish cake / egg / serrano pepper / green onion / onion / fresh limes

### **TORI(CHICKEN) SHOYU RAMEN** 23

House made chicken broth, poached chicken breast, six-minute marinated egg, enoki mushroom, yu choy. scallion, sesame chili oil, extra toasted sesame seed, chili garlic sauce

### **YAKISOBA**

Chicken 18 / steak 23 / shrimp 23

Japanese wheat noodles / chef's seasonal vegetables / scallions / pickled red ginger / house yakisoba sauce

## DESSERT

### **CRISPY GREEN TEA WAFFLE** 13

Crispy sweet Belgian waffle / fresh fruits / choice of green tea or vanilla ice cream

### **TEMPURA ICE CREAM** 10

Pound cake wrapped ice cream / fresh fruits / green tea or vanilla ice cream

### **MOCHI ICE CREAM** 7

Japanese rice cake ice cream / seasonal flavors

### **SCOOP OF ICE CREAM** 5

Vanilla / green tea

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## NIGIRI

TUNA BELLY - TORO*	20	TUNA - MAGURO*	9
YELLOWTAIL - HAMACHI*	9	YELLOWTAIL BELLY - FATTY HAMACHI*	10
SALMON - SAKE*	9	SALMON BELLY - FATTY SAKE*	10
HALIBUT - HIRAME*	11	RED SEABREAM - MADAI*	12
HOKKAIDO SCALLOP - HOTATEGAI*	10	HORSE MACKEREL - AJI*	14
SHRIMP - EBI*	10	SNOW CRAB - KANI*	13
SEA URCHIN - UNI*	20	SWEET EGG - TAMAGO*	8
SALMON EGG - IKURA*	9	ALBACORE - BINCHO MAGURO*	9
FRESH WATER EEL - UNAGI*	13	OCTOPUS - TAKO*	9
MACKEREL - SABA*	9	SWEET SHRIMP W/ HEAD - AMA EBI*	16

## SASHIMI

TUNA BELLY - TORO*	38	TUNA - MAGURO*	19
YELLOWTAIL - HAMACHI*	19	YELLOWTAIL BELLY - FATTY HAMACHI*	20
SALMON - SAKE*	19	SALMON BELLY - FATTY SAKE*	20
HALIBUT - HIRAME*	20	RED SEABREAM - MADAI*	20
HOKKAIDO SCALLOP - HOTATEGAI*	20	HORSE MACKEREL - AJI*	28
SEA URCHIN - UNI*	40	SNOW CRAB - KANI*	25
FRESH WATER EEL - UNAGI*	26	ALBACORE - BINCHO MAGURO*	18
MACKEREL - SABA*	18	OCTOPUS - TAKO*	18
		SWEET SHRIMP W/ HEAD - AMA EBI*	32

## MAKI

CALIFORNIA	10	SPICY TUNA	13
SPICY YELLOWTAIL	13	SPICY SALMON	12
AVOCADO	8	KAPPA	9
TEKKA	12	NEGIHAMA	12
SALMON SKIN	12	NEGI-TORO	22

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\*Following items may contain raw or under cooked products. Consuming raw seafood or meat may increase your risk of food borne illness, if you have certain medical conditions.  
Parties of 6 or more, house will add 18% gratuity.

# NORI SIGNATURE MAKI



**VEGI VEGI** 15  
Cucumber wrap / spring mix / Yamagobo / asparagus / avocado / Julienned radish / pickled radish



**NORI CRUNCHY** 17  
Spicy crab mix / shrimp tempura / cucumber / nori crunchy mix / spicy mayo / eel sauce



**CATERPILLAR** 18  
Crab mix / fresh water eel / cucumber / avocado / eel sauce



**SAKE KANI\*** 19  
Snow crab / avocado / cucumber / Asparagus / salmon / wasabi citrus mayo / sliced red onion



**AHI TUNA TATAKI\*** 20  
Spicy tuna / asparagus / cucumber / seared ahi tuna / avocado / modern dressing / crispy fried onion



**HAMACHI FIRE\*** 20  
Spicy crab mix / asparagus / cucumber / yellowtail / sliced jalapeño / gochujang Chili sauce



**SOFT SHELL CRAB** 16  
Fried soft shell crab / crab mix / cucumber / asparagus / avocado



**FUTOMAKI** 17  
Sweet egg / pickled radish / inari / kampyo / yamagobo / cucumber / sweet fish flake



**SHRIMP TEMPURA** 15  
Crab mix / shrimp tempura / Cucumber / asparagus / avocado



**POKI POKI\*** 21  
Crab mix / asparagus / cucumber / avocado / Ahi tuna poki mix



**SAKANA TRIO\*** 21  
Crab mix / avocado / cucumber / ahi tuna / Yellowtail / salmon / sweet citrus popping boba



**NORI TEMPURA** 18  
Spicy tuna / shrimp tempura / asparagus / yamagobo / jalapeño / crispy panko fried / sweet miso / sriracha / eel sauce



**LOLLIPOP\*** 20  
Cucumber wrap / ahi tuna / yellowtail / salmon / shrimp / snow crab / avocado / ponzu sauce



**BAKED LOBSTER TEMPURA** 23  
Gochujang crab mix / avocado / cucumber / crispy lobster tempura / nori bake sauce / Eel sauce



**RAINBOW\*** 20  
Crab mix / avocado / cucumber / salmon / yellowtail / tuna / shrimp / seasonal white fish



**DOUBLE DRAGON** 20  
Crab mix / fresh water eel / tempura eel / Asparagus / cucumber / avocado / Tobiko / eel sauce



**LAS VEGAS\*** 16  
Salmon / crab mix / cream cheese / avocado / tempura fried / eel sauce



**BIG EYE DIVER\*** 19  
Spicy scallop mix / cucumber / ahi tuna / Cilantro jalapeño mix / poki sauce

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## LUNCH MENU

11:30 AM - 3:00 PM DAILY

Served with miso soup / house salad / steamed rice/ cucumber sunomono / goyza. It may change item daily by chef.

**CHICKEN TERIYAKI 18**

Chicken breast – house teriyaki sauce

**STEAK TERIYAKI 19**

Rib eye steak – house teriyaki sauce

**SALMON TERIYAKI 20**

Scottish salmon – house teriyaki sauce

**SHRIMP & VEGETABLE TEMPURA 18**

Japanese tempura style – shrimp & vegetable

**PORK KATSU 18**

Pork loin – tonkatsu sauce

**CHICKEN KATSU 18**

Panko chicken breast – tonkatsu sauce

**SUSHI LUNCH\* 20**

Tuna, yellowtail, salmon, shrimp with California roll or spicy tuna roll

**SASHIMI LUNCH\* 23**

Tuna - yellow tail - salmon - white fish

**POKE BOWL\* 19**

Mixed sashimi - sushi rice - mixed green - poki sauce

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