

SOUP & SALAD

MISO SOUP 4

Soybean paste / tofu / scallions

SEAWEED SALAD 6

Japanese seasoned mixed seaweed

CUCUMBER SUNOMONO 6

Vinaigrette seasoned dressing / cucumbers / wakame

HIGH STREET GARDEN GREENS 12

Spring mix / radicchio / romaine lettuce / cucumber
heirloom tomatoes / parm / pomegranate miso dressing

SESAME SCALLION TUNA SALAD* 18

Searched sesame ahi tuna / butter lettuce / red onion
bell pepper / daikon / crispy glass noodle / yuzu / olive oil

SPICY SASHIMI SALAD* 19

Chef's assorted sashimi / garden mixed greens / yamagobo
cucumber / red radish / spicy citrus ponzu

SCOTTISH SALMON 29

Pan Seared Salmon / grilled asparagus / petite potatoes / dill
crispy onion / butter ponzu sauce

WAGYU BEEF TENDERLOIN 49

Searched rare tenderloin / black garlic / fresh wasabi / fleur de sel / fire roasted
green onion / chef's steak sauce

NORI'S TERIYAKI 22

Choice of protein - Steak / Chicken / Salmon
Petite potatoes / brussel sprouts / mushrooms / heirloom tomatoes /
crispy glass noodles / yaki-onigiri

CHILEAN SEA BASS 39

Oven roasted fillet / japanese pickled cucumbers / pickled hajikami
radish / wakamono peach

A LA CARTE

NORI

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COLD DISH

GARLIC BOMBER RICE 18

Pork belly / kamaboko fish cake / egg / serrano pepper / green onion / onion / garlic chips / fresh limes

CURRY UDON W/ CHICKEN KARAAGE 19

Japanese curry soup / udon rice noodle / green onion
pickled red ginger / soft poached egg / japanese fried chicken

NAGASAKI CHAMPON 19

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

NORI YAKISOBA 18

Choice of protein - Steak / Chicken / Vegetable
Japanese wheat noodles / chef's seasonal vegetables / scallions /
pickled red ginger / house yakisoba sauce

NORI YAKIUDON 18

Choice of protein - Steak / Chicken / Vegetable
Japanese rice noodles / chef's seasonal vegetables / scallions / bonito
flakes / house yakiudon sauce

WAGYU BEEF TATAKI 29

Seared wagyu beef sashimi / parmigiano reggiano / chives / garlic
chips / pickled wasabi / pink peppercorn / sashimi soy / olive oil

CRISPY RICE WITH SPICY TUNA* 12

Crispy sushi rice / spicy tuna / sliced jalapeno / eel sauce

AHI TUNA POKI* 19

Ahi tuna / avocado / seaweed salad / cilantro / red onion / poki mix /
parmigiano / crispy rice paper

SEARED ALBACORE WITH CRISPY ONION* 18

Seared albacore tuna / crispy onion strings / garlic chili ponzu

MIXED POKI BOWL* 22

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

YELLOWTAIL SERRANO* 19

Sliced yellowtail sashimi / serrano pepper / yuzu ponzu

SASHIMI SAMPLER* 24

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

RICE & NOODLES

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HOT DISH

EDAMAME 5

Japanese soybean pods / kosher salt

GARLIC CHILE EDAMAME 7

Japanese soybean pods / garlic chile sauce

TAKOYAKI 10

Octopus ball / pickled red ginger / ao-nori / Japanese mayo / takoyaki sauce/ bonito flakes

GYOZA 10

Japanese pork dumpling / citrus soy dipping sauce / togarashi

WAGYU BEEF SKEWER 19

Grained wagyu beef / real wasabi / fleur de sel / fire roasted shishito pepper / mustard teriyaki sauce

SHISHITO PEPPERS 12

Black garlic & ponzu / dried bonito flakes

CHEESE DONKATSU 17

Panko crusted pork tenderloin / white cheddar cheese / shredded green cabbage salad / heirloom cherry tomato

CRISPY LETTUCE WRAP 13

Ginger ground chicken / chopped vegetables / chives / crispy glass noodles / butter lettuce / lemon

HAMACHI KAMA 16

Grilled yellowtail collar / lemon / shiso leaf / grated daikon radish / Japanese komi sauce

SHRIMP TEMPURA 10

Crispy shrimp / tempura dipping sauce / togarashi 3pcs

VEGETABLES TEMPURA 10

Chef's choice crispy vegetables / tempura dipping sauce

CHEESE TEMPURA 12

White cheddar tempura / spicy sesame aioli

MOCHI ICE CREAM 6

Japanese rice cake ice cream / seasonal flavors

CRISPY MATCHA WAFFLE 11

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

BANANAS FOSTER CAKE 12

Caramelized banana custard / sesame olive oil cake / banana brulee / vanilla ice cream

TEMPURA ICE CREAM 9

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

DESSERT

LUNCH MENU

11:30 AM - 3:00 PM MONDAY - FRIDAY

BENTO BOX

Served with miso soup / green salad / white rice / chef's vegetables / cucumber sunomono / pork gyoza

CHICKEN TERIYAKI 15

Grilled chicken breast / teriyaki sauce

PORK KATSU 15

Panko fried pork tenderloin / katsu sauce

TEMPURA 15

Shrimp tempura / vegetable tempura / tempura dipping sauce

STEAK TERIYAKI 17

Flat iron steak / teriyaki sauce

SALMON TERIYAKI 17

Seared salmon / teriyaki sauce

SUSHI BAR

Served w/ miso soup. No substitution

*POKI BOWL 20

Mixed sashimi / sushi rice / mixed green / poki sauce

*SUSHI LUNCH 17

Tuna / yellowtail / salmon / white fish

Choice of California roll or spicy tuna roll

*NIGIRI LUNCH 19

Tuna / yellowtail / salmon / snapper / tako / shrimp / unagi

*SASHIMI CHOICE 19

Tuna / yellowtail / salmon / snapper / steamed rice

INORI

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NIGIRI & SASHIMI

NORI SASHIMI PLATTER* 100
 CHEF'S CHOICE
 DAILY FRESHEST ASSORTED
 SASHIMI

	Nigiri 2PCS	Sashimi 5PCS
TUNA BELLY - TORO*	17	35
TUNA - MAGURO*	8	16
YELLOWTAIL - HAMACHI*	8	16
YELLOWTAIL BELLY - FATTY HAMACHI*	10	20
SALMON - SAKE*	8	16
SALMON BELLY - FATTY SAKE*	10	20
HALIBUT - HIRAME*	10	20
RED SEABREAM - MADAI*	10	20
HOKKAIDO SCALLOP - HOTATEGAI*	9	18
HORSE MACKEREL - AJI*	14	28
SHRIMP - EBI*	8	18
SNOW CRAB - KANI*	12	25
SEA URCHIN - UNI*	20	40
SWEET EGG - TAMAGO*	7	15
SALMON EGG - IKURA*	8	16
ALBACORE - BINCHO MAGURO*	8	16
SMELT EGG - MASAGO*	7	14
FRESH WATER EEL - UNAGI*	13	26
OCTOPUS - TAKO*	8	16
SQUID - IKA*	8	16
MACKEREL - SABA*	8	16
SWEET SHRIMP W/ HEAD - AMA EBI*	16	32
FLYING FISH EGG - TOBIKO*	7	14

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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* 18
Snow crab / avocado / cucumber / Asparagus / salmon / wasabi citrus mayo / sliced red onion



AHI TUNA TATAKI* 18
Spicy tuna / asparagus / cucumber / seared ahi tuna / avocado / modern dressing / crispy fried onion



HAMACHI FIRE* 19
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 16
Sweet egg / pickled radish / inari / kampyo / yamagobo / cucumber / sweet fish flake



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



POKI POKI* 19
Crab mix / asparagus / cucumber / avocado / Ahi tuna poki mix



SAKANA TRIO* 19
Crab mix / avocado / cucumber / ahi tuna / Yellowtail / salmon / sweet citrus popping boba



NORI TEMPURA 17
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 22
Gochujang crab mix / avocado / cucumber / crispy lobster tempura / nori bake sauce / Eel sauce



RAINBOW* 18
Crab mix / avocado / cucumber / salmon / yellowtail / tuna / shrimp / seasonal white fish



DOUBLE DRAGON 19
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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