

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 mixed / radicchio / romaine lettuce / cucumber / heirloom tomatoes / parmigiana reggiano

SESAME SCALLION TUNA SALAD* 18

Seared sesame ahi tuna / butter lettuce / red onion / roasted bell pepper / daikon / wonton crisps / charred scallion vinaigrette

SPICY SASHIMI SALAD* 19

Chef's assorted sashimi / garden mixed greens / spicy citrus ponzu

SCOTTISH SALMON 29

Green asparagus / mini sweet bell pepper / baby potato / dill / fried scallion / butter ponzu sauce

WAGYU BEEF TENDERLOIN 49

Tokyo negi / mini sweet bell pepper / black garlic / fresh wasabi / fleur de sel / chef's steak sauce / watercress sauce

NORI'S TERIYAKI 22

Choice of protein - Steak / Chicken or Salmon.

Baby potato / mini sweet bell pepper / baby carrot / chives / yaki-onigiri / grilled rice ball

LAMB CHOP 39

Wasabi mashed potato / baby carrot / pink peppercorn / arima sanssho sauce / pommery mustard / watercress sauce

HAKKAISAN CHILEAN SEA BASS 39

Marinated in Hakkaisan sweet sake / Japanese eggplant / haccho miso / pickled Japanese cucumbers / pickled daikon radish / wakamomo

A LA CARTE

NORI

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.

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 noodle / onsen tamago / Japanese chicken nugget

NAGASAKI CHAMPON 19

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

NORI YAKISOBA 18

Japanese yakisoba noodle / green cabbage / carrot / shimeji mushroom / zucchini / bean sprouts / scallion

NORI YAKIUDON 18

Japanese udon noodle / green cabbage / carrot / shimeji mushroom / zucchini / bean sprouts / scallion / bonito flakes

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* 10

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

AHI TUNA POKI* 17

Ahi tuna / avocado / poki mix / taro crisp

SEARED ALBACORE WITH CRISPY ONION* 17

Seared albacore tuna / crispy onion strings / garlic chili ponzu

MIXED POKI BOWL* 19

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 / stakoyaki sauce / bonito flakes

GYOZA 10

Japanese pork dumpling / citrus soy dipping sauce

WAGYU BEEF SKEWER 19

Grained wagyu beef / honey wasabi / mustard teriyaki / Julienne / green onion

SHISHITO PEPPERS 12

Black garlic & ponzu / dried bonito flakes

CHEESE DONKATSU 17

Fresh panko crusted pork tenderloin / mozzarella cheese / shredded green cabbage salad

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 15

Mixed sashimi / sushi rice / mixed green / poki sauce

*SUSHI LUNCH 15

Tuna / yellowtail / salmon / white fish

Choice of California roll or spicy tuna roll

*NIGIRI LUNCH 17

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

*SASHIMI CHOICE 17

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	15
YELLOWTAIL - HAMACHI*	8	15
YELLOWTAIL BELLY - FATTY HAMACHI*	9	18
SALMON - SAKE*	8	15
SALMON BELLY - FATTY SAKE*	9	18
HALIBUT - HIRAME*	10	19
RED SEABREAM - MADAI*	10	19
HOKKAIDO SCALLOP - HOTATEGAI*	8	15
HORSE MACKEREL - AJI*	12	24
SHRIMP - EBI*	8	18
SNOW CRAB - KANI*	12	25
SEA URCHIN - UNI*	15	29
SWEET EGG - TAMAGO*	7	15
SALMON EGG - IKURA*	7	14
ALBACORE - BINCHO MAGURO*	8	15
SMELT EGG - MASAGO*	7	14
FRESH WATER EEL - UNAGI*	12	25
OCTOPUS - TAKO*	8	15
SQUID - IKA*	8	15
MACKEREL - SABA*	8	15
SWEET SHRIMP W/ HEAD - AMA EBI*	14	28
FLYING FISH EGG - TOBIKO*	7	14

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NORI SIGNATURE MAKI



VEGI VEGI 13
Cucumber wrap / spring mix / Yamagobo / asparagus / avocado / Julienned radish / pickled radish



NORI CRUNCHY 15
Spicy crab mix / shrimp tempura / cucumber / nori crunchy mix / spicy mayo / eel sauce



CATERPILLAR 16
Crab mix / fresh water eel / cucumber / avocado / eel sauce



SAKE KANI* 17
Snow crab / avocado / cucumber / Asparagus / salmon / wasabi citrus mayo / sliced red onion



AHI TUNA TATAKI* 16
Spicy tuna / asparagus / cucumber / seared ahi tuna / avocado / modern dressing / crispy fried onion



HAMACHI FIRE* 18
Spicy crab mix / asparagus / cucumber / yellowtail / sliced jalapeño / gochujang Chili sauce



SOFT SHELL CRAB 15
Fried soft shell crab / crab mix / cucumber / asparagus / avocado



FUTOMAKI 15
Sweet egg / pickled radish / inari / kampyo / yamagobo / cucumber / sweet fish flake



SHRIMP TEMPURA 14
Crab mix / shrimp tempura / Cucumber / asparagus / avocado



POKI POKI* 17
Crab mix / asparagus / cucumber / avocado / Ahi tuna poki mix



SAKANA TRIO* 17
Crab mix / avocado / cucumber / ahi tuna / Yellowtail / salmon / sweet citrus popping boba



NORI TEMPURA 15
Spicy tuna / shrimp tempura / asparagus / yamagobo / jalapeño / crispy panko fried / sweet miso / sriracha / eel sauce



LOLLIPOP* 18
Cucumber wrap / ahi tuna / yellowtail / salmon / shrimp / snow crab / avocado / ponzu sauce



BAKED LOBSTER TEMPURA 20
Gochujang crab mix / avocado / cucumber / crispy lobster tempura / nori bake sauce / Eel sauce



RAINBOW* 16
Crab mix / avocado / cucumber / salmon / yellowtail / tuna / shrimp / seasonal white fish



DOUBLE DRAGON 17
Crab mix / fresh water eel / tempura eel / Asparagus / cucumber / avocado / Tobiko / eel sauce



LAS VEGAS* 14
Salmon / crab mix / cream cheese / avocado / tempura fried / eel sauce



BIG EYE DIVER* 17
Spicy scallop mix / cucumber / ahi tuna / Cilantro jalapeño mix / poki sauce

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