

SALAD

CRISPY RICE* 10

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

AHI TUNA POKI* 14

Ahi tuna, avocado, poki mix, sesame wonton chips, seaweed salad

ALBACORE + CRISPY ONION* 17

Seared albacore, crispy onion strings, garlic chili ponzu

MIXED POKI BOWL* 16

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

YELLOWTAIL SERRANO* 17

Sliced yellowtail, serrano, cilantro, yuzu ponzu

SMOKY SHRIMP AND AVOCADO* 16

Smoked tomato gazpacho, avocado & grape salsa, taro chips

RED SNAPPER* 17

Avocado, grapefruit, pine nut puree, sunflower chutes

SASHIMI SAMPLER* 21

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

SEAWEED SALAD 5

Japanese seasoned seaweed salad

IKA SALAD 5

Japanese seasoned squid salad

CUCUMBER SUNOMONO 5

Japanese vinaigrette seasoned cucumber salad

HOUSE KIMCHI 6

Spicy house kimchi with soft egg

HIGH STREET GARDEN GREENS 11

Chef's greens mix, blistered tomato, avocado, grapefruit, toasted cashews, pomegranate miso vinaigrette

SESAME SCALLION TUNA SALAD* 15

Sesame seared ahi tuna, butter lettuce, red onion, roasted bell peppers, daikon, wonton crisps, charred scallion vinaigrette

SPICY SASHIMI NIHAIZU* 15

Chef's assorted sashimi, garden greens, spicy ponzu nihaizu, cucumber, yamagobo, radish, masago

COLD DISH

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.

HOT DISH

MISO SOUP 4

Japanese soybean paste soup

EDAMAME

Japanese soy beans

W/ Kosher salt 5 W/ Garlic chili sauce 6

PORK GYOZA 9

Crispy pork dumpling 5 pc with citrus soy dipping sauce

SHISHITO PEPPERS 10

Black garlic & miso vinaigrette, toasted sesame seed, bonito flake

PORK BELLY 15

Sweet corn puree, smoked cherry tomato, cucumber salad

CRISPY LETTUCE WRAPS 10

Water chestnut, napa cabbage, mushrooms, carrots, corn, pickled radish, cilantro, ponzu. Add pork or chicken + 5

KOREAN PULLED PORK 14

Pulled pork, house kimchi, cucumber, cilantro, scallion pancake, eel sauce

HOUSE TERIYAKI 18

Choice of chicken, steak, or salmon, chef's vegetables, white rice, teriyaki sauce.

NORI FRIED CHICKEN 17

Smashed potato, kurobuta pork sausage, bok choy, spicy chili glaze

BONE IN RIB EYE Mkt

Truffle mash potato, bok choy, wasabi butter, bone marrow mushroom demi

MISOYAKI BLACK COD 32

Spicy mustard butter, pickled radish, blistered tomato, sticky rice, fried garlic

HAMACHI KAMA 13

Chicharrone, House Kimchi, Pickled Radish, Kewpie & Lime Aioli

BUTTER CORN SALMON 28

Pan seared salmon wasabi mashed potato, chef's vegetable, butter corn sauce

SHORT RIB CURRY 26

Braised short rib, carrot potato curry, crispy onion, coconut milk

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.

NOODLES

VEGETABLE TEMPURA 8

Chef's Vegetable 5pc Tempura dipping sauce

SHRIMP TEMPURA 8

Crispy shrimp, 3pcs, tempura dipping sauce

MIXED TEMPURA 14

3pcs shrimp tempura, 3pcs vegetable tempura, tempura dipping sauce

CHEESE TEMPURA 12

White cheddar tempura. Spicy esame aioli

TEMPURA PICKLES 8

Crispy dill pickle spear 8pc. Spicy sesame aioli

IKA TEMPURA 10

Grilled lime, agave pomegranate sauce

DESSERT

HOUSE YAKISOBA 18

Choice of chicken, steak, vegetable or seafood. Stir fried Yakisoba noodles. Chef's vetable. Soy Worcestershire sauce

CHICKEN UDON 14

Udon noodle, pulled chicken, chef's vegetables, miso chicken broth

NAGASAKI CHAMPION 17

Mixed seafood, ramen noodle, chef's vegetables, seafood broth

PORK PHO 16

Rice noodles, soft egg, napa cabbage, roasted jalapeno, radish & bean sprouts, cilantro, grilled lime

SPICY CRAB SOBA 16

Chilled soba, shiitake mushroom, cucumber, bok choy & birds eye pepper, mushroom, eel sauce

PORK BELLY RAMEN 16

Tender pork belly, house kimchi, roasted corn, shiitake mushroom, soft egg, green onion, sunflower chute, cilantro

TEMPURA

MOCHI ICE CREAM 5

Japanese rice cake ice cream
Choice of vanilla / mango / green tea

TEMPURA ICE CREAM 6

Pound cake dipped Ice cream, fresh fruits

BANANAS FOSTER CAKE 9

Caramelized banana custard, sesame olive oil cake, brulee bananas, vanilla ice cream

CRISPY GREEN TEA WAFFLE 7

Crispy sweet Belgian waffle, fresh fruits
Choice of green tea or vanilla ice cream

INORI

*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.

LUNCH MENU

11:00 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 13

Grilled chicken breast, sweet soy teriyaki glaze

STEAK TERIYAKI 15

Flat iron steak, sweet soy teriyaki glaze

SALMON TERIYAKI 14

Seared salmon, sweet soy teriyaki glaze

PORK KATSU 13

Panko fried pork tenderloin, katsu sauce

TEMPURA 13

Shrimp tempura 3pcs, vegetable tempura 2pcs, tempura dipping 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, shrimp. Choice of California roll or spicy tuna roll

*NIGIRI LUNCH 17

Tuna, yellowtail, salmon, snapper, tako, shrimp and unagi

*SASHIMI CHOICE 17

Tuna, yellowtail, salmon, snapper - 2pcs each. Served with steamed rice

INORI

*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.

NIGIRI & SASHIMI

NORI SASHIMI PLATTER* 100

Chef's choice
daily freshest assorted Sashimi

CALIFORNIA ROLL Crab mix / avocado / cucumber / rice outside	8
SPICY TUNA ROLL* Spicy Ahi tuna mix / cucumber / rice outside	9
EEL CUCUMBER ROLL Fresh water eel / cucumber / eel sauce / rice outside	9
SALMON SKIN ROLL Crispy cooked salmon skin / cucumber / yamagobo / seaweed outside	9
TEKKA MAKI * Tuna roll	8
NEGIHAMA MAKI Yellowtail w/ scallion	8
KAPPA MAKI Cucumber roll	6

	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*	9	18
RED SEABREAM - Madai*	10	19
HOKKAIDO SCALLOP - Hotategai*	8	15
HORSE MACKEREL - Aji*	12	24
SHRIMP - Ebi*	8	18
SNOW CRAB - Kani*	10	20
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 - Ama Ebi*	12	25
FLYING FISH EGG - Tobiko*	7	14

MAKI

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.

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 15
Crab Mix / Fresh Water Eel / Cucumber / Avocado / Eel Sauce



SAKE KANI* 15
Snow Crab / Avocado / Cucumber / Asparagus / Salmon / Wasabi Citrus Mayo / Sliced Red Onion



AHI TUNA TATAKI* 15
Spicy Tuna / Asparagus / Cucumber / Seared Ahi Tuna / Avocado / Modern Dressing / Crispy Fried Onion



HAMACHI FIRE* 15
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 13
Sweet Egg / Pickled Radish / Inari / Kampyo / Yamagobo / Cucumber / Sweet Fish Flake



SHRIMP TEMPURA 13
Crab Mix / Shrimp Tempura / Cucumber / Asparagus / Avocado



POKI POKI* 15
Crab Mix / Ahi Tuna Poki Mix / Asparagus / Cucumber / Avocado



SAKANA TRIO* 16
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 / Spicy Mayo / Eel Sauce



LOLLIPOP* 18
Cucumber Wrap / Ahi Tuna / Yellowtail / Salmon / Shrimp / Snow Crab / Avocado / Ponzu Sauce



BAKED LOBSTER TEMPURA 18
Gochujang Crab Mix / Avocado / Cucumber / Crispy Lobster Tempura / NORI Bake sauce / Eel Sauce



RAINBOW* 15
Crab Mix / Avocado / Cucumber / Topped With Fresh Salmon / Yellowtail / Tuna / Shrimp / Seasonal White Fish



DOUBLE DRAGON 16
Crab Mix / Fresh Water Eel / Tempura Eel / Asparagus / Cucumber / Avocado / Tobiko / Eel Sauce



LAS VEGAS* 12
Salmon / Crab Mix / Cream Cheese / Asparagus / Tempura Fried / Eel Sauce



BIG EYE DIVER* 15
Spicy Scallop Mix / Cucumber / Ahi Tuna / Cilantro Jalapeño Mix / Poki Sauce

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.