

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

Seared 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

TOKI SANSHO FILET MIGNON 55

6 oz Tenderloin, Japanese Whiskey Peppercorn Sauce, Dash Butter Risotto,
Potato, Brussels

NORI'S TERIYAKI 22

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

A LA CARTE

UMAMI BUTTER CHILEAN SEA BASS 45

8oz Sea Bass, Yuchoy, Maitake, Dashi butter Risotto, Dashi Ginger
Beurre Monte



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

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)

BLACK GARLIC TONKOTSU RAMEN 22.5

House made creamy pork broth, roasted chashu, maitake mushroom,
six-minute marinated egg, scallion, pickled ginger, black garlic oil

TORI(CHICKEN) SHOYU RAMEN 21

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

GARLIC BOMBER RICE 18

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

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

RICE & NOODLES



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HOT DISH

EDAMAME 5

Japanese soybean pods / kosher salt

GARLIC CHILI 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

SHISHITO PEPPERS 12

Black garlic & ponzu / dried bonito flakes

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

NORI'EESE PEANUTBUTTER TART 13

Chocolate Tart, Peanutbutter Cream, Chocolate Ganache

TIRAMISO 12

Marscapone cream, umami miso glaze, dark cold brew

CRISPY MATCHA WAFFLE 11

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

TEMPURA ICE CREAM 9

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

MOCHI ICE CREAM 6

Japanese rice cake ice cream / seasonal flavors

DESSERT

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

NORI

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LUNCH SPECIAL

11:30AM – 3:00PM DAILY

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

CHICKEN TRIYAKI

18

Chicken breast – house teriyaki sauce

STEAK TRIYAKI

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

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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