

## SOUP & SALAD

### MISO SOUP 4

Japanese soybean soup, tofu, wakame seaweed, scallion

### SEAWEED SALAD 6

Japanese seasoned seaweed, radish, sesame seed

### CUCUMBER SUNOMONO 6

Japanese vinaigrette seasoned cucumbers, radish

### HIGH STREET GARDEN GREENS 12

Spring mixed, radicchio, romaine lettuce, black kale, cucumber, heirloom tomatoes, radish, parmigiano reggiano, miso lime vinaigrette

### BABY ARUGULA SALAD 11

Pine nuts, radish, baby heirloom tomato, cucumber, parmigiano reggiano, soy vinaigrette

### 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\* 18

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

### 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 san-sho 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



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## COLD DISH

### POACHED VEGETABLE STICKS 12

Japanese cucumber, celery, green asparagus, tri color carrots  
creamy wasabi mascarpone, mentaiko mayo dip

### WAGYU BEEF TATAKI 29

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

### DUCK BREAST 16

Watercress, yuzu pickled daikon radish, wakamomo, pommery mustard

### CRISPY RICE WITH SPICY TUNA\* 10

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

### AHI TUNA POKI\* 14

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

### SEARED ALBACORE WITH 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

### GARLIC BOMBER RICE 18

Pork belly, kamaboko fish cake, egg, serrano pepper, Tokyo negi, onion,  
garlic chips, chives, cilantro, fresh lime

### CARBONARA UDON 18

Smoked bacon, egg, Japanese mushrooms, Tokyo negi, chives, p  
armigiano reggiano, black pepper

### YAKISOBA 18

Thin buckwheat noodle, green cabbage, carrot, wood ear mushroom,  
zucchini, bean sprout, scallion, pickled red ginger, ao-nori seaweed

### DASHI YAKIUDON 18

Thick wheat flour noodle, green cabbage, carrot, wood ear mushroom,  
zucchini, bean sprout, scallion, bonito flake, ao-nori seaweed

### NAGASAKI CHAMPON 19

Mixed seafood, cabbage, carrot, wood ear mushroom, pork belly,  
kamaboko-fish cake, Tokyo negi, pickled red ginger, chef's special broth

### SHOYU TONKOTSU RAMEN 18

Pork belly, bamboo shoot, naruto fish cake, soft egg, spinach, onion,  
Tokyo negi, chef's soy broth

## RICE & NOODLES



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## HOT DISH

### **EDAMAME** 5 / 6

Japanese soybean pods. W/ sea salt 5 W/ garlic chili sauce 6

### **TAKOYAKI** 10

Japanese street food, octopus ball made from wheat flour, pickled red ginger, ao-nori, mayo, takoyaki sauce, dried bonito flakes 6 pcs

### **GYOZA** 9

Crispy Japanese pork dumpling w/ citrus soy dipping sauce 5 pcs

### **WAGYU BEEF SKEWER** 19

Julienne Tokyo negi, shaved red pepper, shishito pepper, lime, honey wasabi, fleur de sel, mustard teriyaki sauce

### **SHISHITO PEPPERS** 10

Black garlic & miso vinaigrette, toasted sesame seeds, dried bonito flakes

### **KUSHIKATSU** 14

Japanese street food, panko crusted onion-pork tenderloin skewers, baby arugula, lemon, Japanese mustard, tonkatsu sauce

### **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** 9

Crispy shrimp, tempura dipping sauce, togarashi 3pcs

### **VEGETABLES TEMPURA** 8

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 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

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## NIGIRI & SASHIMI

### NORI SASHIMI PLATTER\* 100

CHEF'S CHOICE  
DAILY FRESHEST ASSORTED  
SASHIMI

	Nigiri 2PCS	Sashimi 5PCS
<b>TUNA BELLY - TORO*</b>	17	35
<b>TUNA - MAGURO*</b>	8	15
<b>YELLOWTAIL - HAMACHI*</b>	8	15
<b>YELLOWTAIL BELLY - FATTY HAMACHI*</b>	9	18
<b>SALMON - SAKE*</b>	8	15
<b>SALMON BELLY - FATTY SAKE*</b>	9	18
<b>HALIBUT - HIRAME*</b>	9	18
<b>RED SEABREAM - MADAI*</b>	10	19
<b>HOKKAIDO SCALLOP - HOTATEGAI*</b>	8	15
<b>HORSE MACKEREL - AJI*</b>	12	24
<b>SHRIMP - EBI*</b>	8	18
<b>SNOW CRAB - KANI*</b>	10	20
<b>SEA URCHIN - UNI*</b>	15	29
<b>SWEET EGG - TAMAGO*</b>	7	15
<b>SALMON EGG - IKURA*</b>	7	14
<b>ALBACORE - BINCHO MAGURO*</b>	8	15
<b>SMELT EGG - MASAGO*</b>	7	14
<b>FRESH WATER EEL - UNAGI*</b>	12	25
<b>OCTOPUS - TAKO*</b>	8	15
<b>SQUID - IKA*</b>	8	15
<b>MACKEREL - SABA*</b>	8	15
<b>SWEET SHRIMP - AMA EBI*</b>	12	25
<b>FLYING FISH EGG - TOBIKO*</b>	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 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 / Asparagus / Cucumber / Avocado / Ahi Tuna Poki Mix



## 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 / Sriracha / 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 / Avocado / Tempura Fried / Eel Sauce



## BIG EYE DIVER\* 15

Spicy Scallop Mix / Cucumber / Ahi Tuna / Cilantro Jalapeño Mix / Poki Sauce

# MAKI

## CALIFORNIA ROLL 8

Crab mix / avocado / cucumber / rice outside

## SPICY TUNA ROLL\* 9

Spicy Ahi tuna mix / cucumber / rice outside

## TEKKA MAKI \* 8

Fresh tuna / seaweed outside

## EEL CUCUMBER ROLL 9

Fresh water eel / cucumber / eel sauce / rice outside

## NEGIHAMA MAKI\* 8

Yellowtail / scallion / seaweed outside

## SALMON SKIN ROLL 8

Crispy salmon skin / asparagus / cucumber / yamagobo / seaweed outside

## KAPPA MAKI\* 6

Cucumber roll / seaweed outside



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