

Nori Appetizers

	Edamame Steamed Japanese Soy Bean, Sprinkled Lightly with Salt.	5.00
	Nori Tempura <i>(2 Shrimps 6 Vegetables)</i> Deep Fried Shrimps and Assorted Vegetables; A Quintessentially Japanese Appetizer.	9.50
	Gyoza <i>(5 pieces)</i> Pan Fried Japanese Chicken Dumpling.	6.50
	Age-Dashi Tofu A creamy soft tofu, sliced thin and quick fried for crispiness, served in a hot broth with ginger and garnished with green onion.	6.50
	Calamari Honey wasabi Our chef's special deep fried calamari, coated with Tempura flour, served with honey wasabi mayo.	7.95
	Crab Rangoon <i>(6 Pieces)</i> Soft Cream Cheese, Crab Stick, Celery, Water Chestnut and Carrots; Wrapped in Crispy Spring Roll Skin. Served with Sweet&Sour Sauce.	6.50
	Egg Rolls <i>(4 Pieces)</i> Homemade Crispy Roll Filled with Carrot, Cabbage and Bean Thread Noodles, Served with Sweet & Sour Sauce.	5.50
	Summer Rolls <i>(vegan)</i> Fried Tofu, Mixed Greens and Carrots Wrapped in a Thin Rice Sheet, Served with House Special Dipping Sauce and Sesame Seeds.	8.00
	Japanese Chicken Wings <i>(6 Pieces)</i> Fried Chicken Wings Mixed with Teriyaki Sauce and Sesame Seeds, Served with Cucumber Salad.	7.50
	Takoyaki <i>(6 Pieces)</i> Crispy Octopus Puffs Topped with Fish Bonito, Seaweed, Mayo, Sweet Brown Sauce and Sesame Seeds.	7.50
	Japanese Taco <i>(2 Pieces)</i> Choice of spicy tuna or spicy shrimp. Avocado, cilantro, chili oil, jalapeno and lime.	9.95
	Beef Nori Grilled 6 oz. rib-eye steak, serve with homemade spicy sauce and mixed green salad.	8.95
	Spicy Tuna Tempura Our tasty spicy tuna, masago, cream cheese, wrapped with seaweed and deep fried. Topped with red tobiko, served with ponzu sauce.	10.00
	Kimchi Fries Potato fries, topped with creamy kimchi, onion, mayo, spicy sauce, sesame seeds and nori	8.00
	Kyoto Fries Potato fries, topped with spicy kanikama, spicy mayo and masago	9.00

Nori Salads

Some of our dishes may contains sesame seeds and seaweed.

Mixed Greens Salad Mixed Greens, Carrots, Cucumbers and Tomatoes. Served With Japanese Style Ginger Dressing Or Creamy Homemade Dressing.	6.00
Sunomono Moriawase <i>(Japanese Seafood Salad)</i> Crab meat, Ebi, Crab Stick, Tako, Seaweed and Cucumber Served with Sunomono dressing.	9.00
Tuna Avocado Mixed greens Topped with Sliced fresh Tuna and Avocado Served with Homemade Dressing.	9.00
Wakame Salad Japanese seaweed salad and Mixed Greens in Sunomono dressing.	6.00
Kimchi Salad Korean pickled cabbage and onion	6.00

Nori Soups

Miso Soy bean Broth with Soft tofu, Scallions, and Seaweed.	2.50
Spicy Miso Spicy soy bean broth with Soft tofu, Scallions, Jalapenos, and Seaweed.	3.00
Gyoza soup Deep Fried Chicken Dumpling, Soft tofu, Scallions, and Seaweed in Soy Bean Broth.	3.50
Tom Kha Soup <i>(Chicken Or Tofu)</i> Coconut Broth with Mushroom, Tomato, Onion, Galangal, Lemongrass and Cilantro. <i>(Shrimp 6.95)</i>	5.95
Tom Yum Soup <i>(Chicken Or Tofu) (Shrimp 6.95)</i> Signature Thai Hot and Sour Soup: Chili Sour Broth with Lemongrass, Galangal, Mushroom, Tomato, Lime Leaf, Onion and Cilantro	5.95
Dubin Soup Jumbo Shrimp, Chicken, White Fish, Shitake and Scallions in Clear Broth.	7.00

Nori Noodle Soups

Some of our dishes may contains sesame seeds, seaweed, and fish cake.

	Tonkotsu Ramen Japanese Egg Noodles, Pork Broth, Pork Chashu, Marinated Bamboo Shoots, Quail Eggs, Spinach, Japanese Prepared Vegetables, Bean Sprouts and Sesame Seeds. Topped with Green Onion, Fish Cake and Seaweed Sheet.	12.95
	Miso Ramen <i>(Can make spicy)</i> Japanese Egg Noodles, Pork Chashu, Marinated Bamboo Shoots, Quail Eggs, Spinach, Japanese Prepared Vegetables and Sesame Seeds Topped with Green Onion, Fish Cake and Seaweed Sheet in a Special Miso Based Broth.	12.95

Shoyu Ramen Japanese Egg Noodles, Soy Sauce Pork Broth, Pork Chashu, Marinated Bamboo Shoots, Quail Eggs, Spinach, Japanese Prepared Vegetables and Sesame Seeds. Topped with Green Onion, Fish Cake and Seaweed Sheet.	12.95
Chicken Katsu Ramen Japanese Egg Noodles, Marinated Bamboo Shoots, Quail Eggs, Spinach, Japanese Prepared Vegetables and Sesame Seeds. Topped with Breaded Deep Fried Chicken Green Onion, Fish Cake and Seaweed Sheet in a Special Miso Based Broth.	12.95
Rib Eye Ramen Japanese Egg Noodles, Soy Sauce Pork Broth, Marinated Bamboo Shoots, Quail Eggs, Spinach, Japanese Prepared Vegetables and Sesame Seeds. Topped with Rib Eye Steak, Green Onion, Fish Cake, Seaweed Sheet and Togarachi	14.95
Tom Yum Koong Ramen Japanese Egg Noodles in Thai Hot and Sour Soup with Shrimp, Lemongrass and Chili Paste, Topped with Bean Sprouts and Cilantro.	12.95
Tempura Ramen <i>(can do with Udon)</i> Thick Wheat Japanese Noodles Soup Served with Shrimp, Vegetables Tempura, Shitake, Fish Cake and Green Onion.	12.95
Kizune Ramen <i>(can do with Udon)</i> Sweet Tofu, Tempura Crumbs, Light Soy Sauce Soup, Japanese Vegetable, Green Onion, Shitake, Spinach and Sesame	11.95
Soy Ramen Fried Garlic, Soy Milk, Pork Broth, Pork Chashu, Quail Eggs, Spinach, Japanese Egg Noodles, Marinated Bamboo Shoots, Green Onion, Fish Cake, Japanese Prepared Vegetables and Sesame	13.95

Nori Noodles

Choice of Chicken, Beef, Tofu or Veggie / Add \$2.50 For Shrimp
Some of our dishes may contains sesame seeds, seaweed, and fish cake.

Veggie Bowl Udon Noodles Seasoned with Sweet Garlic Sauce, topped with Marinated Tofu, Fresh Spring Greens, Bean Sprouts, Carrots, Green Onions, Cilantro, Ground Peanuts and Slices Of Lime.	10.95
Panang Noodles <i>(Also Available with rice)</i> Pan-Seared Japanese Udon noodles with our delicious Panang Curry Sauce and Mixed Vegetables.	10.95
Spicy Udon Noodles The Chef's Recommendation: Stir-Fried Thick Wheat Japanese Noodles with egg, Basil, Carrots, Bean Sprouts, Mushrooms and Bell Peppers with Spicy House Sauce.	11.95
Yakisoba Noodles Stir-Fried Japanese Soba Noodles with Mixed Vegetables in Special Soy Sauce Topped with Kizami Nori and Fish Bonito.	9.95
Spicy Crispy Noodles Stir-Fried Carrots, Green Onion, Basil Leaf, Fresh Ginger and Green Onion in Homemade Chilli Sauce. served over Crispy Ramen Noodles.	10.95




Nori Kitchen Entrees

Served with Miso Soup, Salad and Rice (add \$1 for spicy miso soup)
Some of our dishes may contains sesame seeds and seaweed.

Shrimps & Vegetables Tempura Dinner Deep Fried Shrimps and Vegetables Tempura with Tempura Sauce.	13.95
Chicken Katsu Breaded Deep-Fried Chicken Served with Our Chef's Signature Sauce.	13.95
Nori Teriyaki <i>(Chicken, Beef or Tofu)</i> <i>(Shrimp, Salmon Or Ribeye 6 oz)</i> Grilled Meat, Mushrooms, Asparagus, Broccoli, Carrot and Teriyaki Sauce.	11.95 14.95
Japanese Garlic Fried Rice <i>(Chicken, Beef, or Tofu)</i> <i>(Salmon, Shrimp, Crab Meat, Rib Eye Steak)</i> Stir- Fried Jasmine Rice with Egg, Garlic, Carrots, Bean Sprout, and Green onion.	10.95 14.95
Signature Panang Curry Choice of Salmon or Rib Eye Steak with Kefir Lime Leaf, Bell Pepper, Green Beans Peas, Carrots and Asparagus in Coconut Milk and Panang Curry.	14.95
Thai Katsu Curry Breaded Deep-Fried Chicken with Kefir Lime Leaf, Bell Pepper, Green Beans Peas, Carrots and Asparagus in Coconut Milk and Panang Curry over Rice.	13.95

Nori Rice Bowl

Served with Miso Soup

	Chicken Rice Bowl Chicken, Mushroom, Onion, Kizami Nori, Boil Egg, Sesame and Spring Mix	9.95
	Spicy Beef Bowl Beef, Jalapeno, Pickle Ginger, Onion, Carrot, Boil Egg, Sesame, Spring Mix, Spicy Yakiniku Sauce	10.95
	Chashu Bowl Japanese Marinated Pork, Green Onion, Onion, Ginger, Cabbage, Egg, Sesame, Spring Mix, Yakiniku Sauce	11.95

Sushi


Nigiri (Sliced fish on a bed of rice 1 pc/ order)
Sashimi (Sliced fish) (2 pcs./ order) add \$2.00

Botan Ebi <i>sweet shrimp with fried head</i>	3.50
Ebi <i>boiled shrimp</i>	2.50
Escolar <i>super white tuna</i>	3.50
Hamachi <i>yellow tail</i>	3.50
Ika <i>squid</i>	3.00
Izumi-Dai <i>tilapia</i>	2.50
Ikura <i>salmon caviar</i>	3.50
Inari <i>sweet tofu</i>	2.25
Kani <i>crab meat</i>	3.50
Kani Kama <i>imitation crab meat</i>	2.25
Maguro <i>tuna</i>	4.00
Salmon	3.50
Smoked Salmon	3.50
Suzuki <i>seabass</i>	3.00
Tako <i>octopus</i>	3.00
Tamago <i>sweet omelet</i>	2.50
Tobiko <i>flying fish roe (red, green, black)</i>	3.00
Masago <i>smelt roe</i>	3.00
Unagi <i>grilled fresh water eel</i>	4.00

Nori Sushi & Sashimi Platters

Served with miso soup (add \$1 for spicy miso soup)
(Please No Substitutions)

Nori Sushi Ume 5 pieces of assorted sushi (chef's choice) and 1 California maki	15.00
Nori Sushi Matsu 9 pieces of assorted sushi (chef's choice) and 1 Spicy tuna maki	20.00
Nori Sashimi Ume 12 pieces of assorted fresh fish (chef's choice)	21.00
Nori Sashimi Matsu 15 pieces of assorted fresh fish (chef's choice)	24.00
Nori Sushi & Sashimi Combo 8 pieces of assorted fresh fish and 5 pieces of assorted sushi (chef's choice)	22.00



Vegetable Maki




Contains Sesame Seeds (add \$1 for soy paper)
Some of Our Maki Can Be Made in Hand Roll Style.

Avocado Maki Avocado.	4.00
Avocado Tempura Maki Avocado tempura with spicy mayo.	6.00
Asparagus Maki Steamed asparagus.	4.00
Asparagus Tempura Maki Asparagus tempura with sweet sauce.	5.50
Kampyo Maki Marinated sweet gourd.	4.00
Kappa Maki Cucumber.	4.00
Oshinko Maki Japanese pickled radish.	4.00
Shitake Maki Marinated Japanese mushroom.	4.00
Spinach Maki Steamed Baby Spinach.	4.00
Veggie Combo Maki Avocado, cucumber, sweet gourd and asparagus.	8.00
Veggie Tempura Combo Maki Avocado tempura, asparagus tempura and sweet potato tempura with sweet sauce.	9.00



Nori Entrees

from the Sushi Bar
Served with miso soup, edamame, and seaweed salad (add \$1 for spicy miso soup)

	Chirashi Don Chef selected assortment of sashimi and vegetables over sushi rice. <i>(Please No Substitutions)</i>	25.00
	Hamachi Don Fresh yellow tail and vegetables over sushi rice	25.00
	Sake Don Fresh salmon, salmon roe and vegetables over sushi rice	25.00
	Tekka Don Fresh tuna and vegetables over sushi rice	25.00
	Unagi Don Grilled fresh water eel and vegetables over sushi rice	25.00

