Nori Appetizers



Steamed Japanese Sov Bean, Sprinkled Lightly with Salt,

5.00

8.00

Nori Tempura (2 Shrimps 6 Vegetables) 9.50 Deep Fried Shrimps and Assorted Vegatables

A Quintessentially Japanese Appetizer. Gyoza (5 pieces)

Pan Fried Japanese Chicken Dumpling. Age-Dashi Tofu

A creamy soft tofu, sliced thin and quick fried for crispiness, served in a hot broth with ginge and garnished with green onion.

Calamari Honey wasabi 7.95 Our chef's special deep fried calamari, coated w

😽 Tempura flour, served with honey wasabi mayo Crab Rangoon (6 Pieces) Soft Cream Cheese, Crab Stick, Celery, Water Chestnut and Carrots; Wrapped in Crispy Spri

Roll Skin. Served with Sweet&Sour Sauce. Egg Rolls (4 Pieces)

Homemade Crispy Roll Filled with Carrot, Cabbage and Bean Thread Noodles, Served with Sweet & Sour Sauce.

Summer Rolls (vegan)

Fried Tofu, Mixed Greens and Carrots Wrapped in a Thin Rice Sheet, Served with House Special Dipping Sauce and Sesame Seeds.

Japanese Chicken Wings (6 Pieces) 7.50 Fried Chicken Wings Mixed with Teriyaki Sauce

Takoyaki (6 Pieces) Crispy Octopus Puffs Topped with Fish Bonito,

eaweed, Mayo, Sweet Brown Sauce and Sesame Japanese Taco (2 Pieces) Choice of spicy tuna or spicy shrimp. Avocado,

cilantro, chili oil, jalapeno and lime. 8.95

Grilled 6 oz. rib-eve steak, serve with homemade spicy sauce and mixed green salad.

Spicy Tuna Tempura 10.00 Our tasty spicy tuna, masago, cream cheese, wrapped with seaweed and deep fried. Topped

with red tobiko, served with ponzu sauce. Kimchi Fries

Potato fries, topped with creamy kimchi, onion. mayo, spicy sauce, sesame seeds and nori

Kvoto Fries Potato fries, topped with spicy kanikama spicy mayo and masago

Nori Salads

Some of our dishes may contains sesame seeds and seaweed.

Mixed Greens Salad 6.00

Mixed Greens, Carrots, Cucumbers and Tomatoes. Served With Japanese Style Ginger Dressing Or Creamy Homemade Dressing

Sunomono Moriawase (Japanese Seafood Salad) 9.00 Crab meat, Ebi, Crab Stick, Tako, Seaweed and Cucumber Served with Sunomono dressing.

Tuna Avocado 9.00

Mixed greens Topped with Sliced fresh Tuna and Avocado Served with Homemade Dressing.

Wakame Salad 6.00 Japanese seaweed salad and Mixed Greens in Sunomono dressing. **Kimchi Salad** Korean pickled cabbage and onion **6.00**

Nori Soups

Sov bean Broth with Soft tofu, Scallions, and Seaweed

3.00 Spicy soy bean broth with Soft tofu, Scallions, Jalapenos, and Seaweed.

Gvoza soup

Deep Fried Chicken Dumpling, Soft tofu, Scallions, and Seaweed in Soy Bean Broth.

Tom Kha Soup (Chicken Or Tofu) 5.95

Coconut Broth with Mushroom, Tomato, Onion, Galangal, Lemongrass and Cilantro. (Shrimp 6.95)

Tom Yum Soup (Chicken Or Tofu) (Shrimp 6.95) 5.95

Signature Thai Hot and Sour Soup: Chili Sour Broth with Lemongrass, Galangal, Mushroom, Tomato, Lime Leaf, Onion and Cilantro

Dubin Soup

and Sesame Seeds, Served with Cucumber Salad. Jumbo Shrimp, Chicken, White Fish, Shitake and Scallions in Clear Broth

Nori Noodle Soups

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

Tonkotsu Ramen

7.00

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.



Miso Ramen (Can make spicy) 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.

Shovu 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.

Chicken Katsu Ramen 12.95

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.

Rib Eve 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

Tom Yum Koong Ramen 12.95 Japanese Egg Noodles in Thai Hot and Sour Soup with Shrimp,

Lemongrass and Chili Paste, Topped with Bean Sprouts and Cilantro. Tempura Ramen (can do with Udon) 12.95

Thick Wheat Japanese Noodles Soup Served with Shrimp, Vegtables Tempura, Shitake, Fish Cake and Green Onion.

Kizune Ramen (can do with Udon) 11.95

Sweet Tofu, Tempura Crumbs, Light Soy Sauce Soup, Japanese Vegetable, Green Onion, Shitake, Spinach and Sesame

Soy Ramen 13.95 Fried Garlic, Soy Milk, Pork Broth, Pork Chashu, Quail Eggs, Spinach, Japanese Egg Noodles, Marinated Bamboo Shoots, Green Onion,

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.

Fish Cake, Japanese Prepared Vegetables and Sesame

Veggie Bowl 10.95

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.

Panang Noodles (Also Available with rice)

Pan-Seared Japanese Udon noodles with our delicious Panang Curry Sauce and Mixed Vegetables.

Spicy Udon Noodles 11.95

The Chef's Recommendation: Stir-Fried Thick Wheat Japanese Noodles with egg, Basil, Carrots, Bean Sprouts, Mushrooms and Bell Peppers with Spicy House Sauce.

Yakisoba Noodles

Stir-Fried Japanese Soba Noodles with Mixed Vegeatables in Special Soy Sauce Topped with Kizami Nori and Fish Bonito.

Spicy Crispy Noodles Stir-Fried Carrots, Green Onion, Basil Leaf, Fresh Ginger and

Green Onion in Homemade Chilli Sauce, served over Crispy Ramen Noodles.

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 13.95

Deep Fried Shrimps and Vegetables Tempura with Tempura Sauce. **Chicken Katsu** 13.95 Breaded Deep-Fried Chicken Served with Our Chef's Signature Sauce.

Nori Terivaki (Chicken, Beef or Tofu) Shrimp, Salmon Or Ribeve 6 oz) Grilled Meat, Mushrooms, Asparagus, Broccoli (Chicken, Beef, or Tofu)

Carrot and Terivaki Sauce. Japanese Garlic Fried Rice 10.95

(Salmon, Shrimp, Crab Meat, Rib Eye Steak) 14.95 Stir- Fried Jasmine Rice with Egg, Garlic, Carrots, Bean Sprout, and Green onion.

11.95

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.

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.

Nori Rice Bowl

Served with Miso Soup



Chicken Rice Bowl Chicken, Mushroom, Onion, Kizami Nori, Boil Egg, Sesame and Spring Mix



Spicy Beef Bowl 10.95

Beef, Jalapeno, Pickle Ginger, Onion, Carrot, Boil Egg, Sesame, Spring Mix, Spicy Yakiniku



Chashu Bowl 11.95 Japanese Marinated Pork, Green Onion,

Onion, Ginger, Cabbage, Egg, Sesame, Spring Mix, Yakiniku Sauce

Sushi

Nori Sushi & Sashimi Platters

5 pieces of assorted sushi (chef's choice) and 1 California maki

9 pieces of assorted sushi (chef's choice) and 1 Spicy tuna maki

8 pieces of assorted fresh fish and 5 pieces of assorted sushi

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



Served with miso soup (add \$1 for spicy miso soup)

12 pieces of assorted fresh fish (chef's choice)

15 pieces of assorted fresh fish (chef's choice)

(Please No Subtitutions)

Nori Sushi Ume

Nori Sushi Matsu

Nori Sashimi Ume

Nori Sashimi Matsu

(chef's choice)

Nori Sushi & Sashimi Combo











Nori Entrees

from the Sushi Bar



Chef selected assortment of sashimi and vegetables over sushi rice. (Please No Subtitutions)

25.00



Sake Don 25.00 resh salmon, salmon roe and vegetables

Tekka Don Fresh tuna and vegetables over sushi rice

rilled fresh water eel and vegetables over



15.00

20.00

21.00

24.00

22.00



Some of Our Maki Can Be Made in Hand Roll Style. Avocado Maki Avocado. Avocado Tempura Maki

4.00

9.00

25.00

| Avocado Tempura Maki | 6.00 |
|---|------|
| Avocado tempura with spicy mayo. | |
| Asparagus Maki Steamed asparagus. | 4.00 |
| Asparagus Tempura Maki | 5.50 |
| Asparagus tempura with sweet sauce. | |
| 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 | 8.00 |

Avocado tempura, asparagus tempura and sweet potato tempura with sweet sauce.

Avocado, cucumber, sweet gourd and asparagus.

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



Fresh yellow tail and vegetables over sushi

25.00

Unagi Don 25.00

sushi rice

| Nori Maki Contains Sesame Seeds (add \$1 for s | soy paper) |
|--|--------------|
| Some of Our Maki Can Be Made in Hand Roll Style. | |
| Alaskan Maki Salmon and avocado | 8.00 |
| Banana Tempura Maki | 7.00 |
| Banana tempura topped with sweet sauce and honey w | vasabi may |
| Calamari Maki | 8.50 |
| Deep fried calamari, avocado, and ginger with spicy m | |
| California Maki | 7.50 |
| Imitation crab meat, avocado, cucumber, and masago | |
| Caterpillar Maki Escolar, smoked salmon, jalapeno, cilantro, avocado, an | 15.00 |
| Dragon Maki | 15.00 |
| Shrimp tempura, masago mayo, topped with fresh wa | |
| avocado, and unagi sauce. | xcc: cc:, |
| Ebi Tempura Maki | 7.50 |
| Shrimp tempura, avocado, and masago mayo topped with | unagi sauc |
| Escolar Jalapeño Maki Escolar with jalapeno. | 7.00 |
| Futo Maki | 9.00 |
| Imitation crab meat, tamago, kampyo, shitake, avocado, an | |
| J-Roll Maki | 8.00 |
| Spicy kani kama, mayo, avocado, masago and cilantr | |
| King California Maki | 11.00 |
| Crab meat, avocado, cucumber, and masago | 42.00 |
| Mexican Maki Escolar, hamachi, avocado, cilantro, jalapeño, chili oi | 12.00 |
| Negihama Maki Yellow tail and scallion. | 7.00 |
| Ninja Maki | 13.00 |
| Sweet potato tempura and avocado topped with tor | |
| kani kama, Masago mayo, unagi sauce and tempura | |
| Philly Maki | 8.50 |
| Smoked salmon, avocado, and cream cheese. | |
| Rainbow Maki | 16.00 |
| Unagi, cucumber, and kani kama topped with tuna, salmon | , and avoca |
| Sake Maki Fresh salmon. | 7.00 |
| Smoked Salmon Maki | 7.00 |
| Salmon Skin Maki | 7.00 |
| Deep fried Salmon skin, avocado, cucumber, and dai | kon sprou |
| topped with unagi sauce. Soft Shell Crab Maki | 10.00 |
| Deep fried Soft shell crab, avocado, cucumber, masa | |
| and scallion topped with unagi sauce. | go mayo, |
| Spicy Tuna Maki | 10.00 |
| Chopped tuna, masago mayo and chili sauce. | |
| Crunchy Spicy Tuna Maki | 11.00 |
| Chopped tuna, masago mayo, chili sauce, avocado and tem | |
| Spicy Shrimp Maki | 9.00 |
| Boiled shrimp, masago mayo, chili sauce, and scallio | |
| Sweet Potato Maki | 8.00 |
| Sweet potato tempura with sweet sauce | |
| Tekka Maki Fresh tuna | 7.00 |
| Boston Avocado Maki Fresh tuna and avocado | 8.50 |
| Tokyo Maki | 15.00 |
| Tempura shrimp, smoked salmon, avocado and crea | |
| with tempura crumbs, unagi sauce and honey wasak | 10.00 |
| Unagi-Q Maki Fresh water eel, cucumber and sweet sauce | 10.00 |
| riesii water eer, cucumber anu sweet sauce | |

Nori Signature Maki

Contains Sesame Seeds (add \$1 for soy paper)

Lovola Lover Maki 16.00

Deep-Fried Spicy Tuna, Cream Cheese, Avocado, Kampyo Wrapped with Fresh Tuna Topped with Unagi Sauce and Red Tobiko. Served in a Heart-Shape.

Chicago Crunchy Crazy 16.00

Hamachi, Escolar, Unagi, Avocado, and Spicy Mayo covered with Tempura Crumbs, Sweet Sauce, Red Tobiko, Black Tobiko, and Masag

Crazy Calamari Deep Fried Calamari, Spicy Crab meat, Cream Cheese, Avocado,

Tempura Crumbs with Sweet Sauce and Spicy Mayo. **Pvramid Maki** 15.00

Two Shrimp Tempura, Cream Cheese, Tobiko, Avocado, Spicy Mayo and Green Onion Rolled in Tempura Crumbs Topped with Unagi Sauce and Honey Wasabi Mayo.

Fire Dragon

Shrimp Tempura and Avocado topped with Fresh Tuna, Spicy Shrimp, Scallion, and Sweet Sauce.

Salmon King 14.00

Crab Meat, Shitake, Avocado and Spicy Mayo Topped with Salmon, Wasabi Tobiko and Ikura.

Crazy Trio Maki 14.00 Tuna, Escolar, Salmon, Cucumber, Avocado and Ginger coated

in Tempura Crumbs Topped with Unagi Sauce and Spicy Sauce. Tamago Tiger Maki

Deep Fried Soft Shell Crab, Cilantro, Cucumber, Avocado and Masago Mayo Topped with Tamago and Green Onion, Served with Sweet Sauce.

Deep fried Unagi, Cream Cheese, Steamed Asparagus, Cilantro, and Tamago topped with Spicy Shrimp, Avocado, Unagi Sauce, and Black Tobiko

Mo Yasai 12.00

Asparagus, Avocado, Kampyo, Cream Cheese, Scallion, and Spicy Mayo topped with Fried Daikon and Sweet Sauce.

Spicy Tuna, Spicy Shrimp, and Avocado coated in Tempura Crumbs topped with Red Tobiko and Unagi Sauce.

Shrek 14.00

Hamachi, Smoked Salmon, Jalapeño, Kampyo, and Tempura Crumbs topped with Sweet Tofu, Scallions, and Honey Wasabi Mayo. Alaskan Night

Salmon, Crabmeat, Avocado and Topped with Black Tobiko

Salmon Teriyaki, Asparagus Tempura, Cilantro, Jalapeno, Topped with Escolar, Tuna, Avocado, Honey Wasabi Mayo and Black Tobiko

Tom Yum Maki

Shrimps tempura, avocado, jalapeno, scallions, cilantro toppe with tempura crumbs, lime leaf and creamy Tom Yum sauce 16.00 Willis Tower

Unagi, cream cheese, crab stick, cilantro, asparagus tempura, spic sauce deep fried the whole roll and topped with unagi sauce and tempura crumbs

Side Orders

1.00 1.00 1.00 Jasmine Rice 2.00 Ginger Sushi Rice 2.50 Salad Dressing 2.00

Beverages

Soft Drinks (Coke/Diet Coke/Sprite) 1.75 2.95 Fresh Ginger Ale (Original/Jasmint Tea) 2.95 Root Beer (Hank's/Dang/Goose Island) 2.95 Joe Tea (Half Lemon Tea & Half Lemonade/Peach) 2.95 **Orange Cream Soda** 2.50 Thai Iced Tea **Iced Coffee** 2.50 2.50 Iced Green Tea Fresh Lemonade

Nori Catering Tray Please no substitution

35.00

90.00

CATERED APPETIZERS each portion serves 5-6 adults

Edamame Tray Salted 20.00 Soybean, sprinkled lightly with Sea Salt

Gyoza Tray

Japanese-style pan fried chicken and vegetable dumpling served with dipping Sauce

CATERED SALADS

Seaweed Salad Trav 30.00 Japanese wakame seaweed salad and mixed greens

25.00 Mixed Green Salad Tray Mixed greens, cabbage and carrots with ginger dressing

PARTY TRAYS each portion serves 5-6 adults

All trays include pickled ginger, wasabi, and low-sodium soy sauce packets White Nori Tray (Beginner) 42pcs.

2 California maki, 1 Unagi q maki, 4 pcs. Inari nigiri (sweet tofu), 1 Ebi tempura maki, 4 pcs. Ebi nigiri, and 4 pcs. Kani kama

Green Nori Tray (Veggie Tray) 60pcs. 60.00

2 Kappa maki, 2 Asparagus maki, 2 Shiitake maki, 2 Sweet potato maki, 2 Avocado tempura with spicy mayo maki, 8 pcs. Inari nigiri (sweet tofu)

Red Nori Tray (Spicy & Such) 48pcs. 50.00

2 California maki, 1 Alaskan maki, 1 Spicy tuna maki, 1 Sweet potato tempura maki, and 1 Spicy shrimp maki

Silver Nori Tray (Pro Nigiri) 28pcs.

4 pcs. Tuna nigiri, 4 pcs. Salmon nigiri, 4 pcs. of Ebi nigiri, 4 pcs. Unagi nigiri, 4 pcs. Hamachi nigiri, 4 pcs. Escolar nigiri 4 pcs. Inari nigiri (sweet tofu)

Gold Nori Tray (Assorted Rolls) 96pcs. 125.00 2 California maki, 2 Caterpillar maki, 2 Spicy tuna maki,

2 Dragon maki, 2 Spicy shrimp maki, 2 Philly maki

Diamond Nori Tray (Assorted Special) 8 2 Red nori maki, 1 Dragon maki, 1 Futo maki, 1 Rainbow maki

1 Fire dragon maki, 1 Tamago tiger maki, 4 pcs. Ebi nigiri, 4 pcs. Inari nigiri (sweet tofu), 4 pcs. Salmon nigiri

Nori Bento Box (please no substitutions) LUNCH: 11 AM - 4 PM DINNER: 5 PM - 10 PM

NORI BENTO BOX FROM SUSHI BAR

served with miso soup and mixed green salad









Veggie Maki Box 11.95 13.95 Sweet potato tempura maki, half Avocado maki, half Kappa maki 1 pc of Inari Mixed Maki Box 12.95 14.95 Sweet potato tempura maki, Sake maki, California maki

Sushi Box 13.95 15.95 4 pcs of sushi and California maki Sashimi Box 14.95

7 pcs of sashimi and California maki

NORI BENTO BOX FROM KITCHEN

served with miso soup, salad, gyoza and California maki



11.95 Chicken Katsu Box served with rice 14.95 **Teriyaki Box** served with rice 11.95 13.95 Chicken, Beef, or Tofu

Salmon or Rib Eye Steak Add \$3.00 11.95 13.95

Tempura Box served with rice Deep fried shrimp & veggie

≈ Pesserts

| Chocolate Chip Cheesecake | 5.95 |
|--|------|
| Lava Cake with Ice Cream | 7.00 |
| Fried Bananas with Ice Cream | 7.00 |
| Mochi Ball | 4.95 |
| • (Green Tea, Red Bean, Mango or Cookie & Cream) | |
| • Tempura Ice Cream (Green Tea or Red Bean) | 6.50 |

• Ice Cream (Green Tea, Red Bean or Vanilla)

6.50 4.95

2 people will not be charged a corkage fee. Every bottle or six pack following applies the same. If hard ligour is brought into Nori our staff has the right to withhold the item until the guest is prepared to leave.

We appreciate your cooperation and most of all, your business.





We Deliver

Delivery charge \$3.00 (outside area, please call) minimum order \$20



DELIVERY & CARRY-OUT PROMOTION



- Please notify your server if you have any allergic conditions.
- Consuming raw or uncooked meats or seafood may increase your risk of food borne illness especially among the elderly, very young, women who are pregnant and individuals with medical
- An 18% gratuity will be added to parties of 5 or more
- An extra charge may apply for menu substitutions and changes

The BYOB Policy

• Only **BEER**, **WINE** and **SAKE** are permitted. No other liquor or nonalcoholic beverages will be allowed. First bottle of wine, sake or six pack of beer per will be charged a \$7 corkage fee. For tables with odd number of guests the rule **Everyday Half Price Nori Maki** (11am-4pm) Monday All Day Dine-In Half Price Nori Maki credit card minimum \$15



Sushi and Noodle Shop Neighborhood BYOB Sushi Bar

Dine-In | Carry-out | Delivery | Catering



1235 W. Devon **Chicago, IL 60660**



Tel: 773.262.5216

Lunch: 11am - 4pm Close: 4pm - 5pm Dinner: 5pm - 10pm



connect with us

10% Off First Time Online Order









