

## DESSERT

YUZU SORBET	\$7
GREEN TEA ICE CREAM	\$7

## BEVERAGES

<b>HANDCRAFT SODA</b> \$5	COKE	\$3
Yuzu Soda, Lychee Soda, White Peach Soda, Strawberry Soda, Shirley Temple, Cherry Coke	DIET COKE	\$3
	SPRITE	\$3
<b>PINEAPPLE JUICE</b> \$3	ITO EN COLD GREEN TEA	\$3.5
<b>CRANBERRY JUICE</b> \$3	RED BULL ENERGY	\$5
<b>GINGER SODA</b> \$7	MOCKTAIL MOJITO	\$6
<b>FEVER TREE SPARKLING</b> \$7	Choice of White Peach, Lychee, Yuzu, or Strawberry	
	BOTTLED WATER	\$2.5
	HOT TEA	

## BEER

ASASHI 11.2 oz	\$7	KIRIN ICHIBAN 12 oz	\$7
ASAHI Non-Alcoholic 12 oz	\$7	MICHELOB ULTRA 12 oz	\$7
ECHIGO KOSHIHIKARI 11.2 oz	\$9	SAPPORO	\$7

## SIGNATURE DRINKS

<b>TOASTED RICE OLD FASHIONED</b> \$17	UME SHISO HIGHBALL	\$16
Rye, mochi rice, aromatic bitters	Ume plum infused with Shiso Japanese Haiken Vodka	
<b>SAKE PINA COLADA</b> \$15	YUZU KOSHO HIGHBALL	\$16
Coconut infused sake, fresh pineapple juice	Strawberry Gin infused with yuzu kosho	
<b>PASSION TEA FLOWER</b> \$15	FUYU HIGHBALL	\$16
Japanese Haiken vodka infused with sugarcane dane tropical gomme	Strawberry infused Lychee vodka with grapefruit refresher	

## SAKE FLIGHT\*

A tasting experience that offers small pours of six different sake types, providing a unique chance to explore the diverse world of Japanese rice wine \$26

## SPECIALTY COCKTAILS

CHU-HI SHOCHU	\$13	YUZU SPRITZ	\$13
JAPANESE OLD FASHIONED	\$17	YUZU TEQUILA	\$15
MARTINI	\$15		
MIMOSA	\$15		
MOJITO	\$15		
TOKI HIGHBALL	\$14		



MUST BE 21+ TO CONSUME ALCOHOL

# NORI

## STARTERS

<b>GOLDEN EGG</b> \$15	<b>COLD TOFU (V)</b> \$8
Soy cured egg yolk served over wagyu fat fried rice, served with nori sheets <i>Very Limited quantity!</i>	Cold tofu with chili ponzu dressing
<b>SEARED AHI TATAKI</b> 🦋 \$16	<b>SMASHED CUCUMBERS (V)</b> \$5
Marinated big eye tuna seared on the outside, raw on the inside, over our sweet soy sesame glaze	<b>SPICY SMASHED CUCUMBERS (V)</b> \$5
<b>CARPACCIO - HAMACHI</b> \$12	<b>MINI CHARSIU UDON</b> \$12
Hamachi carpaccio with jalapeno and cilantro	<b>HOKKAIDO UNI TRAY</b> MP

**CARPACCIO - NEW ZEALAND KING SALMON** \$12  
Big glory bay king salmon on  
a bed of shaved sweet onions,  
topped with shiso-chimi, fried  
garlic & chili oil



## FLIGHTS

**NIGIRI FLIGHT** \$28  
5-piece variety of Nori Bar's best quality fish tasting sampler  
1 pc Akami, 1 pc Chutoro, 1 pc Ootoro, 1 pc NZ Salmon &  
1 pc Hamachi (No substitution)

## SIDES & SAUCES

<b>EDAMAME (V)</b> \$5	<b>NORI 4PC</b> \$4
<b>MISO SOUP (V)</b> \$3	<b>KIZAMI WASABI</b> \$2 (Premium Chopped Wasabi)
<b>SUSHI RICE (V)</b> \$3	<b>YUZU KOSHO</b> \$1.5 (Japanese Citrus Chili Paste)
<b>SHISO LEAF 2PC (V)</b> \$3	<b>YUZU PONZU SAUCE</b> \$1.5
	<b>TRUFFLE PONZU SAUCE</b> \$2
	<b>SPICY AIOLI SAUCE</b> \$1



🦋 = LOCAL FAVORITES (V) = Vegetarian

Consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.

Ask a server to combine checks if ordering via QR code.

# SASHIMI SETS

## 5-PIECE SASHIMI SET

<b>KONA KANPACHI</b> (Local Amberjack)	\$13
<b>NEW ZEALAND KING SALMON</b>	\$17
<b>HAMACHI</b> (Yellowtail Amberjack)	\$18
<b>AKAMI</b> (Lean)	\$15
<b>CHUTORO</b> (Medium Fat)	\$22
<b>OOTORO</b> (Extra Fatty)	\$38
<b>9-PIECE SASHIMI TRIO</b>	
SASHIMI TRIO - ( <b>MAGURO</b> , <b>HAMACHI</b> , <b>KING SALMON</b> )	\$22
BLUE FIN SASHIMI TRIO - ( <b>AKAMI</b> , <b>CHUTORO</b> , <b>OOTORO</b> )	\$32

# NIGIRI SUSHI

## 2-PIECE

<b>TAI</b> (Red Seabream)	\$10
<b>SHIMA AJI</b> (Striped Jack)	\$10
<b>A5 MIYAZAKI WAGYU</b>	\$16
<b>PORK CHEEKS CHARSIU</b>	\$7
<b>KONA KANPACHI</b> (Local Amberjack) (SEARED KONA KANPACHI +\$1)	\$7
<b>SEARED KINMEDAI</b> (Golden Eye Snapper)	\$14
<b>SEARED NODOGURO</b> (Blackthroat Seaperch)	MP
<b>SEARED GARLIC TRUFFLE SALMON</b>	\$12
<b>HAMACHI</b> (Yellowtail) (SEARED HAMACHI +\$1)	\$10
<b>NEW ZEALAND KING SALMON</b> (SEARED NEW ZEALAND KING SALMON +\$1)	\$10
<b>BLUE FIN AKAMI</b> (Lean) (SEARED AKAMI +\$1)	\$10
<b>BLUE FIN CHUTORO</b> (Medium Fat) (SEARED CHUTORO +\$1)	\$12
<b>BLUE FIN OOTORO</b> (Extra Fatty) (SEARED OOTORO +\$1)	\$18

# PREMIUM ROLLS

<b>A5 MIYAZAKI WAGYU</b>  Lightly torched, served with garlic, yuzu ponzu, momiji, and negi	\$15
<b>BLUE CRAB - TRUFFLE KANIMISO</b>  Creamy Blue Crab topped with a white truffle oil kanimiso spread and torched to a golden brown	\$9.5
<b>MAGURO AVOCADO ROLL</b>  Fresh local big eye Tuna with creamy citrus avocado spread	\$9.5
<b>HOKKAIDO UNI</b> Japanese Sea Urchin	MP



# HAND ROLLS

## MODIFICATIONS

LESS RICE	ADD CUCUMBER	+50¢
NO RICE	ADD HOUSE-MADE AVOCADO SPREAD	+2.5
ADD SHISO LEAF		+75¢

**MAGURO** \$7  
Fresh local big eye Tuna with house nikiri soy

**SPICY AHI**  \$7  
Local big eye Tuna with house spicy aioli sauce

**HAMACHI** \$7  
Yellowtail Amberjack brushed with yuzu ponzu

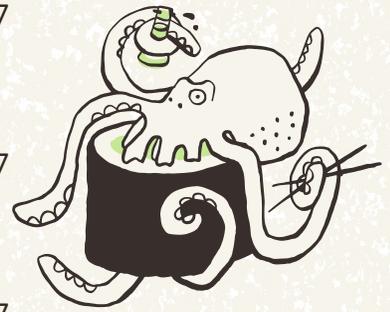
**NEW ZEALAND KING SALMON** \$7  
Ora King Salmon, sesame seeds

**HOKKAIDO SCALLOP - SPICY MAYO** \$7  
Japanese scallops with house spicy aioli sauce

**HOKKAIDO SCALLOP - YUZU KOSHO** \$7  
Hokkaido Scallops with citrus chili paste

**HOKKAIDO IKURA** \$6.5  
Salmon Roe

**UNAGI** \$8  
Japanese freshwater Eel



**BLUE CRAB**  \$7  
Blue Crab with creamy mayo

**TORO** \$10  
Scraped Blue Fin Tuna

**YAMA IMO - MENTAIKO (V)** \$6  
Japanese mountain yam with mild Pollock Roe

**NATTO (V)** \$5  
Fermented soybeans

**UME SHISO (V)** \$5  
Japanese plum with fresh shiso

**CUCUMBER (V)** \$5  
Japanese cucumber, sesame seeds

**CREAMY AVOCADO (V)** \$6.5  
Avocado slices with our citrus avocado spread

**UMAMI MUSHROOM (V)** \$8  
Assorted mushrooms

# ROLL SETS

**4-ROLL SET** \$28

SPICY AHI, MAGURO, HOKKAIDO SCALLOP (Yuzu), BLUE CRAB

**5-ROLL SET** \$34

SPICY AHI, MAGURO, HOKKAIDO SCALLOP (Yuzu), BLUE CRAB, SALMON

**6-ROLL SET** \$42

SPICY AHI, MAGURO, HOKKAIDO SCALLOP (Yuzu), BLUE CRAB, SALMON, HAMACHI

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