

# Appetizers

Some of our dishes may contain sesame seeds and seaweed

<b>Age-Dashi Tofu</b>	<b>6.50</b>
A creamy soft tofu, sliced thin and quick fried for crispiness, served in a hot broth with ginger and garnished with green onion	
<b>Calamari Honey wasabi</b>	<b>8.00</b>
Our chef's special coating with tempura flour deep-fried, served with honey wasabi mayo	
<b>Chicken Wings</b> With butter Teriyaki sauce	<b>9.00</b>
<b>Edamame</b> Boiled Japanese beans with salt	<b>5.00</b>
<b>Spicy Edamame</b>	<b>6.00</b>
Boiled Japanese bean with soy and spicy sauce.	
<b>Gyoza (5 pcs.)</b>	<b>7.50</b>
<i>Chicken or Veggie</i> Japanese style pan fried dumplings served with dipping sauce.	
<b>Nori's Tempura (only shrimp 6pcs. \$12.00)</b>	<b>12.00</b>
Deep fried lightly battered shrimp, sweet potato, broccoli, onion, lotus chip and asparagus served with soy ginger sauce.	
<b>Summer Rolls (8 pcs.)</b>	<b>8.00</b>
Mixed vegetables wrapped with rice paper served with creamy sesame sauce	
<b>Sweet Potato Fries</b>	<b>7.00</b>
Deep fried sweet potato with honey wasabi mayo sauce	
<b>Kimchi Fries</b>	<b>8.00</b>
Potato fries, topped with creamy kimchi, onion, mayo, spicy sauce, sesame seeds and nori	
<b>Kyoto Fries</b>	<b>9.00</b>
Potato fries, topped with spicy kanikama, mozzarella cheese and masago	
<b>Spicy Fire Ball (3pcs.)</b>	<b>10.00</b>
Deep fried <i>spicy tuna or spicy shrimp</i> with sushi rice, sesame seeds and nori topped with sweet sauce	
<b>Soft Shell Crab</b>	<b>11.00</b>
Severd with ponzu sauce and tongarashi	
<b>Shrimp Shumai (5 pcs.)</b>	<b>7.50</b>
Steamed shrimp dumplings	
<b>Takoyaki (6pcs.)</b>	<b>8.00</b>
Crispy octopus puffs topped with fish bonito, seaweed, mayo, sweet brown sauce and sesame seeds.	
<b>Wasabi Shumai (5 pcs.)</b>	<b>7.50</b>
Steamed pork and wasabi dumplings	
<b>Kara-Age</b>	<b>7.50</b>
Japanese fried chicken served with slice of lemon	
<b>Spicy Tuna Tempura</b>	<b>11.00</b>
Our tasty spicy tuna, masago, cream cheese, wrapped with seaweed and deep fried. served with ponzu sauce.	

# Soups

<b>Miso</b>	<b>3.00</b>
Soy bean & fish broth with tofu, scallions, and seaweed	
<b>Spicy Miso</b>	<b>3.50</b>
Spicy soy bean & fish broth with tofu, scallions, jalapenos, and seaweed	
<b>Gyoza Soup (chicken or veggie)</b>	<b>5.00</b>
Fried gyoza, tofu, scallions, and seaweed in miso broth	
<b>Fire Lemon Soup (tofu or chicken)</b>	<b>5.00</b>
<b>with Shirmps</b>	<b>7.00</b>
Hot and sour soup with mushrooms, tomatoes, galanga, and lemongrass	
<b>Dubin Soup</b>	<b>7.00</b>
Jumbo shrimps, chicken, white fish, shitake and scallions in a clear broth.	

# Salads

Some of our dishes may contain sesame seeds and seaweed

<b>Goma-Ae</b>	<b>5.00</b>
Steamed spinach topped with creamy sesame dressing and sesame seeds	
<b>Mixed Green Salad</b>	<b>7.00</b>
Mixed greens, carrots, sliced almond and cherry tomatoes. Choice of ginger mayo dressing or creamy sesame dressing. (Add avocado \$1.50)	
<b>Plain Sunomono (Cucumber salad)</b>	<b>6.00</b>
Cucumber, avocado and daikon with our house dressing. <i>(Seafood Salad)</i>	
<b>Sunomono Moriawase</b>	<b>10.00</b>
Crab meat, ebi, tako, masago, avocado and cucumber with our house dressing.	
<b>Tuna Avocado</b>	<b>9.00</b>
Mixed green salad, fresh tuna, avocado with signature sauce	
<b>Tuna Tartar</b>	<b>9.00</b>
Seared tuna with avocado and mixed greens with house ponzu sauce	
<b>Wakame</b>	<b>7.00</b>
Japanese seaweed salad in vinaigrette	
<b>Kimchi Salad</b>	<b>6.00</b>
Korean pickled cabbage and onion	



# Sushi

Nigiri (Sliced fish on a bed of rice) (1 Pc. / order )  
Sashimi (Sliced fish) (2 Pcs. / order ) Add \$2.00

	<b>Albacore white tuna</b>	<b>4.00</b>
	<b>Botan Ebi sweet shrimp with fried head</b>	<b>6.00</b>
	<b>Ebi boiled shrimp</b>	<b>4.00</b>
	<b>Escolar super white tuna</b>	<b>4.00</b>
	<b>Hamachi yellow tail</b>	<b>4.00</b>
	<b>Hotategai fresh scallop</b>	<b>4.00</b>
	<b>Ika squid</b>	<b>4.00</b>
	<b>Izumi-Dai tilapia</b>	<b>4.00</b>
	<b>Ikura salmon caviar</b>	<b>4.00</b>
	<b>Inari sweet tofu</b>	<b>3.00</b>
	<b>Kani crab meat</b>	<b>3.50</b>
	<b>Kani Kama imitation crab meat</b>	<b>3.00</b>
	<b>Maguro tuna</b>	<b>4.00</b>
	<b>Saba mackerel</b>	<b>4.00</b>
	<b>Salmon</b>	<b>4.00</b>
	<b>Smoked Salmon</b>	<b>4.00</b>
	<b>Suzuki seabass</b>	<b>4.00</b>
	<b>Tako octopus</b>	<b>4.00</b>
	<b>Tamago sweet omelet</b>	<b>3.00</b>
	<b>Wasabi Tobiko</b>	<b>4.00</b>
	<b>Black Tobiko</b>	<b>4.00</b>
	<b>Red Tobiko</b>	<b>4.00</b>
	<b>Unagi fresh water eel</b>	<b>4.00</b>

# Special Sushi

Nigiri (Sliced fish on a bed of rice) (1 Pc. / order )  
Sashimi (Sliced fish) (2 Pcs. / order ) Add \$2.00

<b>Salmon Toro fatty salmon</b>	<b>5.00</b>
<b>Hamachi Toro fatty yellow tail</b>	<b>5.00</b>
<b>Beni Toro torched fatty salmon</b>	<b>5.00</b>
<b>Seared Hamachi</b>	<b>5.00</b>
<i>torched fatty yellow tail with spicy mayo</i>	
<b>Madai Japanese red snapper</b>	<b>5.00</b>
<b>Toro fatty tuna</b>	<b>7.50</b>

# Nori Maki (add\$1 for soy paper)

<b>Alaskan Maki</b> salmon and avocado	<b>8.00</b>
<b>Calamari Maki</b> Deep fried calamari, avocado, ginger and topped with spicy mayo	<b>8.50</b>
<b>California Maki</b> Imitation crab meat, avocado, cucumber, and masago	<b>7.50</b>
<b>Caterpillar Maki</b> Escolar, smoked salmon, jalapeno, cilantro, avocado, and topped with spicy mayo	<b>15.00</b>
<b>Dragon Maki</b> Shrimp tempura, masago, and mayo, topped with fresh water eel, avocado, and unagi sauce	<b>15.00</b>
<b>Ebi Tempura Maki</b> Shrimp tempura, avocado, and masago mayo, topped with unagi sauce	<b>7.50</b>
<b>Escolar Jalapeño Maki</b> Escolar with jalapeno	<b>7.00</b>
<b>Futo Maki</b> Imitation crab meat, tamago, kampyo, shitake, avocado, and cucumber	<b>9.00</b>
<b>J-Roll Maki</b> Spicy kani kama, spicy mayo, avocado, masago, cilantro	<b>8.00</b>
<b>King California Maki</b> Crab meat, avocado, cucumber, and masago	<b>11.00</b>
<b>Mexican Maki</b> Escolar, hamachi, avocado, cilantro, jalapeño, chili oil and lime	<b>12.00</b>
<b>Negihama Maki</b> Yellow tail and scallion	<b>7.00</b>
<b>Ninja Maki</b> Sweet potato tempura and avocado topped with torched spicy kani kama and unagi sauce	<b>13.00</b>
<b>Philly Maki</b> Smoked salmon, avocado, and cream cheese	<b>8.50</b>
<b>Rainbow Maki</b> Unagi, cucumber, and kani kama topped with tuna, salmon, and avocado	<b>16.00</b>
<b>Sake Maki</b> Fresh salmon	<b>7.00</b>
<b>Smoked Salmon Maki</b>	<b>7.00</b>
<b>Salmon Skin Maki</b> Salmon skin, avocado, cucumber, and daikon sprouts topped with unagi sauce	<b>7.00</b>
<b>Soft Shell Crab Maki</b> Soft shell crab, avocado, cucumber, masago mayo, and scallion topped with unagi sauce	<b>10.00</b>
<b>Spicy Salmon</b> Salmon, cucumber and spicy mayo	<b>9.00</b>
<b>Spicy Tuna Maki</b> Chopped tuna, masago mayo, and chili sauce	<b>10.00</b>



<b>Crunchy Spicy Tuna Maki</b> Chopped tuna, masago mayo, chili sauce, avocado, and green onions with tempura crumbs	<b>11.00</b>
<b>Spicy Shrimp Maki</b> Boiled shrimp, masago mayo, chili sauce, and scallions	<b>9.00</b>
<b>Sweet Potato Maki</b> Sweet potato tempura with sweet sauce	<b>8.00</b>
<b>Tekka Maki</b> Fresh tuna	<b>7.00</b>
<b>Boston Maki</b> Fresh tuna and avocado	<b>8.50</b>
<b>Tokyo Maki</b> Tempura shrimp, smoked salmon, avocado, and cream cheese with tempura crumbs, unagi sauce, and honey wasabi mayo	<b>15.00</b>
<b>Unagi-Q Maki</b> Fresh water eel, cucumber, and sweet sauce	<b>10.00</b>

# Nori Signature Maki (add\$1 for soy paper)

<b>Aloha</b> Unagi, mango, and jalapeno wrapped with seared spicy hamachi and scallions	<b>15.00</b>
<b>Chicago Crunchy Crazy</b> Hamachi, escolar, unagi, avocado, and spicy mayo covered with tempura crumbs, sweet sauce, red tobiko, black tobiko, and masago	<b>16.00</b>
<b>Crazy Calamari</b> Deep Fried Calamari, spicy crab meat, cream cheese, avocado, tempura crumbs with sweet sauce and spicy mayo	<b>16.00</b>
<b>Holy Crab</b> Crab meat, avocado, cilantro, jalapeno and masago mayo topped with whole deep fried soft shell crab served with ponzu sauce	<b>16.00</b>
<b>Fire Dragon</b> Shrimp tempura and avocado wrapped with tuna topped with spicy shrimp, scallions, and sweet sauce	<b>15.00</b>
<b>Ginza</b> Smoked salmon skin, kani kama, and cilantro topped with torched smoked salmon, sweet & spicy sauce, and a drop of lemon juice	<b>14.00</b>
<b>Grand Caribbean</b> Shrimp tempura, mango and avocado topped with salmon, honey wasabi mayo, and sweet sauce	<b>15.00</b>

<b>Milwaukee</b> Crab meat, spicy tuna, and tamago topped with tuna, salmon, escolar, black tobiko, and kaiware	<b>16.00</b>
<b>Loyola Lover Maki</b> Deep-fried spicy tuna, cream cheese, avocado, kampyo wrapped with fresh tuna topped with unagi sauce and red tobiko served in heart-shape. <i>(famous maki from Edgewater location)</i>	<b>16.00</b>
<b>Monster</b> Deep fried unagi, cream cheese, steamed asparagus, cilantro and tamago topped with spicy shrimp, avocado, unagi sauce, and tobiko	<b>15.00</b>
<b>Mo Yasai</b> Asparagus, avocado, kampyo, cream cheese, scallion, and spicy mayo topped with fried daikon and sweet sauce	<b>12.00</b>
<b>Red Nori</b> Spicy tuna, spicy shrimp, and avocado wrapped with tempura crumbs topped with red tobiko and unagi sauce	<b>15.00</b>
<b>Sakura Tuna</b> Spicy tuna, unagi, avocado, and cream cheese. Deep fried the whole roll and topped with sweet sauce and tobiko	<b>15.00</b>
<b>Sansai</b> Smoked salmon, unagi, avocado, and asparagus topped with escolar, spicy mayo, and chili sauce drops	<b>15.00</b>
<b>Shrek</b> Hamachi, smoked salmon, jalapeno, kampyo, and tempura crumbs topped with sweet tofu, scallions, and honey wasabi mayo	<b>15.00</b>
<b>Say Cheese</b> Kani kama, crab meat, avocado, tempura crumbs topped with seared salmon with mozzarella cheese, black tobiko, spicy mayo and sweet sauce	<b>16.00</b>
<b>Tom Yum Maki</b> Shrimps tempura, avocado, jalapeno, scallions, cilantro topped with tempura crumbs, lime leaf and creamy Tom Yum sauce	<b>14.00</b>
<b>Willis Tower</b> Unagi, cream cheese, crab stick, cilantro, asparagus tempura, spicy sauce deep fried the whole roll and topped with unagi sauce and tempura crumbs	<b>16.00</b>

# Veggie Maki (add \$1 for soy paper)

<b>Avocado</b>	<b>4.00</b>
<b>Avocado Tempura</b>	<b>6.00</b>
avocado tempura with spicy mayo	
<b>Asparagus</b> steamed asparagus	<b>4.00</b>
<b>Asparagus Tempura</b>	<b>5.50</b>
asparagus tempura with sweet sauce	
<b>Kampyo</b> sweet gourd	<b>4.00</b>
<b>Kappa</b> cucumber	<b>4.00</b>
<b>Oshinko</b> Japanese pickled radish	<b>4.00</b>
<b>Shitake</b> Japanese mushroom	<b>4.00</b>
<b>Spinach</b>	<b>4.00</b>
<b>Veggie Combo</b>	<b>8.00</b>
avocado, cucumber, sweet gourd, and asparagus	
<b>Veggie Tempura Combo</b>	<b>9.00</b>
avocado tempura, asparagus tempura, and sweet potato tempura with sweet sauce	

# Sushi Platter

*Served with Miso Soup (add \$1.00 for Spicy Miso Soup)*

<b>Nori Sushi Ume</b>	<b>18.00</b>
5 pieces of assorted sushi (chef's choice) and 1 california maki	
<b>Nori Sushi Matsu</b>	<b>27.00</b>
9 pieces of assorted sushi (chef's choice) and 1 spicy tuna maki	


# Sashimi Platter

*Served with Miso Soup (add \$1.00 for Spicy Miso Soup)*

<b>Nori Sashimi Ume</b>	<b>24.00</b>
12 Pieces of assorted Fresh Fish (Chef's Choice)	
<b>Nori Sashimi Matsu</b>	<b>30.00</b>
15 Pieces of assorted Fresh Fish (Chef's Choice)	

# Poke' Bowl

\*Poke' Bowl is a raw fish salad served Hawaiian cuisine, Poke is the Hawaiian verb for "section" or "to slice or cut".  
 \* contain sesame seeds. \* half / half add \$2  
 \* substitution for mixed green add \$2

	<b>Tuna Poke' Bowl</b>	<b>14.00</b>
	bowl of sushi rice topped with fresh tuna cubes mixed with light wasabi soy sauce, mango, edamame topped with avocado, seaweed salad and green onion.	



**Salmon Poke' Bowl 14.00**  
 bowl of sushi rice topped with fresh salmon cubes mixed with spicy mayo, light wasabi soy sauce, mango, edamame, topped with seaweed salad and green onion.

<b>Signature Poke' Bowl</b>	<b>15.00</b>
bowl of sushi rice topped with fresh tuna cubes, salmon cubes and escolar cubes mixed with light wasabi soy sauce, mango, edamame topped with avocado, seaweed salad and green onion.	

# Nori Entree

*Seved with mixed green salad, miso soup, and rice (add \$1 for spicy miso soup)*

<b>Teriyaki</b> <small>(Chicken or Tofu)</small>	<b>13.00</b>
<b>Salmon</b> <b>15.00</b> <b>Shrimp</b> <b>15.00</b>	
Grilled meat with mushrooms, homemade teriyaki sauce served with steamed broccoli, sesame seeds and nori	
<b>Japanese Garlic Fried Rice</b>	<b>14.00</b>
<small>(Chicken, Veggie or Tofu)</small>	
<b>Shrimps</b> <b>15.00</b> <b>Crab meat</b> <b>15.00</b>	
Stir fried rice with garlic, carrots, cabbage, broccoli and green onion	
<b>Katsu</b>	<b>15.00</b>
Chicken or Tofu Breaded and deep-fried, served with our chef's signature sauce and a mixed green salad	
<b>Tempura Entrée</b>	<b>14.00</b>
Deep fried tiger shrimps and vegetables tempura with tempura sauce	

# Nori Noodles

*some of the dish contain sesame seeds, seaweed and fish cake.*

<b>Yakisoba</b> <small>(Choice of Chicken, Veggie or Tofu)</small>	<b>14.00</b>
Stir fried carrots, cabbages, bell peppers, broccoli and mushrooms tossed with Yakisoba noodles <small>(Shrimps 15.00)</small>	
<b>Spicy Udon</b> <small>(Choice of Chicken, Veggie or Tofu)</small>	<b>14.00</b>
Stir fried carrots, cabbages, bell peppers, broccoli and mushrooms tossed with Udon noodles, egg and special sauce <small>(Shrimps 15.00)</small>	
<b>Veggie Bowl</b>	<b>13.00</b>
Udon noodles seasoned with sweet garlic sauce, topped with marinated tofu, fresh spring greens, carrots, green onions, cilantro and slices of lime.	
<b>Spicy Crispy Noodles</b>	<b>14.00</b>
Stir fried carrots, green onion, basil, fresh ginger and green onion in homemade chilli sauce. served over crispy ramen noodles. <small>(Shrimps 15.00)</small>	

# Nori Noodles Soup

*contain sesame seeds, seaweed and fish cake. Add veggie \$1.00*  
**Nori Signature Udon Soup** (spicy add \$1.00) **14.00**  
 Jumbo shrimp, chicken, white fish, shitake and scallions in a clear broth.

<b>Tonkotsu Katsu Ramen</b>	<b>15.00</b>
Chicken Katsu, Tonkotsu broth, quail eggs, cabbage, shitake, seaweed, fish cake, scallions and sesame garlic oil	
<b>Shoyu Ramen</b>	<b>14.00</b>
Sweet tofu, quail eggs, soy broth, shitake, spinach, seaweed, scallions and sesame garlic oil	
<b>Tom Yam Koong Ramen</b>	<b>16.00</b>
Thai hot & sour soup with shrimps, lemongrass, and chili paste, topped with seaweed and cilantro	
<b>Shrimp Tempura Udon</b>	<b>16.00</b>
Shrimps & vegetables tempura, served with udon noodles, shitake and scallions in soy broth	
<b>Buddha Bowl Soup</b>	<b>10.00</b>
Mixed vegetables, tofu, soy bean, and fish broth	

# Sides

<b>Sauces</b>		<b>1.00</b>
- Unagi sauce	- Spicy mayo	- Sriracha
- Honey wasabi mayo	- Ginger dressing	
<b>Teriyaki sauce</b> <b>2.00</b>	<b>Wasabi</b> <b>1.00</b>	
<b>Fresh Wasabi</b> <b>2.00</b>	<b>Ginger</b> <b>1.00</b>	
<b>Rice</b> <b>2.00</b>	<b>Sushi rice</b> <b>3.00</b>	

# Beverages

<b>Soda can</b> Coke   Diet Coke   Sprite	<b>2.00</b>
<b>Goose Island Root Beer</b>	<b>2.50</b>
<b>Japanese Green Tea Oi Ocha</b>	<b>3.50</b>
<b>Jasmine Green Tea</b>	<b>3.50</b>
<b>Ramune Japanese Soda</b>	<b>2.50</b>
An original Japanese carbonated soft drink. Choice of (Original   Strawberry   Orange)	
<b>Thai Iced Tea</b>	<b>3.50</b>
<b>Thai Iced Coffee</b>	<b>3.50</b>

**Other**

- 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 conditions.
- An 18% gratuity will be added to parties of 5 or more
- An extra charge may apply for menu substitutions and changes

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

# Nori Bento Box

*Please no substitution*  
**Nori Bento Box from Sushi Bar**  
*Served with Miso Soup | Mixed green salad with ginger dressing 2 pcs. deep fried Gyoza | 4pcs. California Maki. Contains sesame seeds. Spicy miso soup add \$1.00*

<b>Garlic Fried Rice Box</b> <small>(Chicken or Tofu)</small>	<b>12.00</b>
<b>Shrimps</b>	<b>15.00</b>
Japanese garlic fried rice, carrots, cabbages, bell peppers, broccoli and green onion	
<b>Chicken Katsu Box</b>	<b>12.00</b>
Breaded deep fried chicken, served with Katsu sauce and rice	
<b>Teriyaki Box</b> <small>(Chicken or Tofu)</small>	<b>12.00</b>
<b>Shrimps</b> <b>15.00</b> <b>Salmon</b> <b>16.00</b>	
Grilled meat, mushrooms with homemade teriyaki sauce served with steamed broccoli, seaweed, sesame seeds and rice	
<b>Tempura Box</b>	<b>12.00</b>
Deep fried shrimps & veggies, served with soy ginger sauce and rice	
<b>Kara-Age Box</b>	<b>12.00</b>
Japanese fried chicken, spicy mayo served with steamed broccoli and rice	

# Nori Bento Box from Kitchen

*Served with Miso soup and Mixed green salad with ginger dressing Contains sesame seeds. Spicy miso soup add \$1.00*

<b>Veggie Maki Box</b>	<b>11.00</b>
Sweet potato tempura maki, 1/2 avocado maki, 1/2 kappa maki, 1 pc. Inari and 1pc. Tamago.	
<b>Mixed Maki Box</b>	<b>12.00</b>
California maki, sake maki and sweet potato tempura maki	
<b>Sushi Box</b>	<b>12.00</b>
Tuna nigiri, salmon nigiri, white fish nigiri, ebi nigiri and california maki	
<b>Sashimi Box</b>	<b>15.00</b>
6 pcs. assorted sashimi (chef's choice) and california maki	

# Donburi (Over rice bowl)

*Contains sesame seeds and seaweed Served with Miso soup. (Spicy miso soup add \$1.00)*

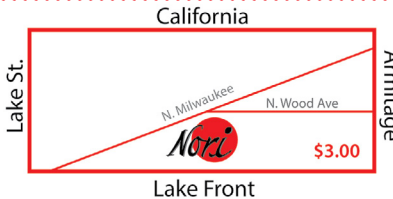
<b>Chicken Donburi</b>	<b>9.00</b>
Sauteed chicken with teriyaki sauce and mushroom. Served with steamed broccoli and oshinko	
<b>Tofu Donburi</b>	<b>8.00</b>
Sauteed tofu with teriyaki sauce and mushroom. Served with steamed broccoli and oshinko	
<b>Ten Don</b>	<b>9.00</b>
Deep fried shrimps and assorted vegetables tempura topped with soy ginger sauce and oshinko	
<b>Kara-Age Donburi</b>	<b>8.00</b>
Japanese style fried chicken, spicy mayo served with steamed broccoli and oshinko	
<b>Spicy Tuna Donburi</b>	<b>10.00</b>
Spicy tuna, avocado, oshinko and seaweed	

Nori Sushi  
 1393 N. Milwaukee Ave.  
 Chicago, IL 60622

**Carry-out & Delivery Special**  
*Before tax & delivery charge. One coupon per customer. Must present coupon when ordering. Cannot combine with other offer.*

<b>FREE</b> California Maki or Edamame <i>With purchase of \$35 or more</i>	<b>FREE</b> Spicy Tuna Maki or Philly Maki <i>With purchase of \$45 or more</i>
<b>FREE</b> Dragon Maki or Rainbow Maki <i>With purchase of \$55 or more</i>	<b>FREE</b> Signature Maki <i>With purchase of \$75 or more</i>
<b>FREE</b> Edamame or Gyoza & Spicy Tuna Maki or Philly Maki & 1 Signature Maki <i>With purchase of \$120 or more</i>	

**We Deliver**  
 Delivery charge \$3.00  
 (outside area, please call)



Neighborhood BYOB Sushi Bar  
 Dine-In | Carry out | Delivery | Catering

# Hours

<b>Lunch:</b>	<b>11am - 4pm</b>
<b>Close:</b>	<b>4pm - 5pm</b>
<b>Dinner:</b>	<b>5pm - 10pm</b>
<b>Closed on Tuesdays</b>	



**Tel: 773.292.9992**

1393 N. Milwaukee Ave. Chicago, IL 60622

**connect with us** to receive news & promotions



**BYOB no corkage fee (beer | wine | sake)**  
**10% Off First Time Online Order**  
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