EVIEW

*Sauce, sesame seeds, tempura crumbs, and certain vegetables can be omitted to fit dietary restriction.

	11.11		
SOUP	1/1/19/		COLD APPETIZER
Miso Soup Soybean broth with tofu, scallions, and seaweed.	4	GF	Goma-Ae Steamed spinach with creamy sesame dressing
Spicy Miso Soup Spicy soybean broth with tofu, scallions, jalapeno	4 . and seaweed	GF	Hamachi Ponzu* 6 Pieces of Yellow tail sashimi, cilantro, jalape
Minced Chicken Gyoza Soup	6		in seasoned ponzu sauce.
Fried chicken gyoza dumplings, tofu, seaweed, ar	nd scallion		Mixed Green Salad
in miso broth. Dubin Soup	9	GF+🧒	Mixed greens, carrots, sliced almonds and che •Choose ginger mayo or creamy sesame dres
Jumbo shrimp, chicken, white fish, and shitake m in light broth	ushroom		Plain Sunomono (Cucumber Salad) Cucumber, avocado, and daikon with our hour
HOT APPETIZER			Sashimi Sampler
Age-Dashi Tofu	8		Chef's selection of 6 slices assortment raw sa
Deep fried soft tofu served with house ginger sau with scallions and fish bonito.	ce and topped	SDI	Salmon Capaccio 5 pieces marinated salmon sashimi dressed w
Calamari Honey Wasabi	12		,garlic chips and yuzu soy.
Deep fried calamari served with our house honey	wasabi mayo s	sauce.	Truffle Tuna Bites
Edamame Boiled Japanese bean with sea salt Gyoza (Japanese Dumpling 5 pcs.)	6	V	3 pieces tuna nigiri dressed with soy truffle oil with shaved parmesan cheese.
Japanese style pan fried chicken and vegetable of	COLOR STOR		Tsukemono Pickles
served with sesame- soy dipping sauce.			Chef's selection of these sweet-tart flavor osh
Fried Veggie Spring Roll (3 pcs.)	8		cucumber, kampyo are palatable, crunchy, an
3 pcs., Classic homestyle fried spring rolls stuffed green beans, mushroom, onions, vermicelli, corn			Tuna Avocado Salad* Mixed greens salad, fresh tuna, avocado.
sesame oil, ginger, garlic, snd spices.		See Still	Accompanied with our creamy signature dres
Nori's Tempura	12		Tuna Tartar*
(Only shrimp 6 pcs. \$12)	12	STAN NIN	Coored marineted tune with evenede and mix
Deep fried lightly battered shrimps, sweet potato, kabocha, and asparagus served with soy ginger s		r;//////////	Seared marinated tuna with avocado, and mix with our house ponzu sauce.
Okonomiyaki	10		Wakame Salad Japanese seaweed salad in Vinaigrette and m
Japanese pancake. Shredded carrot, cabbage, m		TALA QUE	
kanikama, egg, and flour. Garnished with bonito f	Las and the	'0 :	Fisherman Salad*
Shumai (5 pcs.) Steamed shrimp dumplings.	10		Chef's selection of raw sashimi over the bed o avocado, cucumber, diced tamago, and ikura.
Spicy Edamame Boiled Japanese bean with soy and spicy sauce.		V+ 🥒	Served with our house ponzu sauce.
Spicy Fire Ball	12	So // Ch	IEE IIII
Deep fried spicy tuna or spicy shrimp with sushi rice, sesame seeds, and nori. Topped with s	weet sauce.	the ll	Ch
Sweet Potato Fries Deep fried sweet potato served with honey wasak	8 bi mayo sauce.	V	
Takoyaki (6 pcs.)	10	.	
Crispy octopus puffs topped with fish bonito,	seeds		Were welling
seaweed, mayo, sweet brown sauce, and sesame		NTAINS RAW FI	SH OR UNCOOKED SEAFOOD.
seaweed, mayo, sweet brown sauce, and sesame	M WITH * CO		SH OR UNCOOKED SEAFOOD.

DAPPETIZER

Steamed spinach with creamy sesame	e dressing and sesame seeds.
Hamachi Ponzu*	14
6 Pieces of Yellow tail sashimi, cilantre	o, jalapeno, radish,

V+GF

V+GF

in seasoned ponzu sauce.		16/11	
Mixed Green Salad		Q	

reens, carrots, sliced almonds and cherry tomatoes. e ginger mayo or creamy sesame dressing.

Sunomono (Cucumber Salad) 7 per, avocado, and daikon with our house dressing.

ni Sampler 14 election of 6 slices assortment raw sashimi.

n Capaccio 14 marinated salmon sashimi dressed with jalapeno, cilantro hips and yuzu soy.

Tuna Bites 14 tuna nigiri dressed with soy truffle oil topped ved parmesan cheese.

mono Pickles 8 election of these sweet-tart flavor oshinko, shitake mushroom, er, kampyo are palatable, crunchy, and refreshing.

Avocado Salad* 15 reens salad, fresh tuna, avocado. panied with our creamy signature dressing.

marinated tuna with avocado, and mixed greens house ponzu sauce.

ne Salad 8 V+GF se seaweed salad in Vinaigrette and mixed green salad.

15

man Salad* 18 election of raw sashimi over the bed of spring mixed salad, o, cucumber, diced tamago, and ikura. with our house ponzu sauce.

such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness.

Individuals with certain underlying health conditions may be at higher risk and should consult their physician or publichealth official for further information.

State of IllinoisIllinois Department of Public Health

Please communicate any food allergies to an employee of this establishment and that employee shall communicate that food allergy information to the Person In Charge or Certified Food Protection Manager on duty at this establishment.

CHEF EXCLUSIVE MAKI

*Sauce, sesame seeds, tempura crumbs, and certain vegetables can be omitted to fit dietary restriction.

*Soy paper add \$1 *Brown rice add \$2

Lobster Yum Yum*	19
Lobster salad with avocado. Layered with f	resh salmon,
jalapeno, red tobiko, and scallions.	

Negi Toro 18 Premium fatty tuna with Japanese Oba mint leaves rolled inside out with scallions.

Sea Emperor* 22 Spicy crab salad, avocado, cucumber. Topped with fresh scallop, salmon, fish roe medley, toasted garlic chili oil, and scallions

Crunchy Lobster 17 Lobster salad with avocado, green onions, and masago. Rolled with tempura crunch.

Spicy King California 18 Premium crab meat tossed in spicy sauce with cucumber, avocado, and masago.

Manhattan

Fresh salmon, hamachi, spicy shrimps, cilantro, cucumber. Rolled inside out with orange wasabi tobikko, jalapeo slices, and Sriracha sauce.

22

22 Squid Game Shrimp tempura with asparagus. Topped with spicy tuna, seared calamari, and red tobikko. Served with spicy ponzu sauce.

Salmon Supreme 22 Shrimp tempura, avocado, kampyo. Topped with marinated salmon, micro mizuna, and house sweet soy chili sauce.

SIGNATURE MAKI

*Sauce, sesam<mark>e see</mark>ds, tempura crumbs, and certain vegetables can be omitted to fit dietary restriction.

*Soy paper add \$1 *Brown rice add \$2		
Aloha* Unagi, mango and jalapeno, wrap	16	ے ا
hamachi, and scallions.	ped with seared spicy mayo,	
Chicago Crunchy Crazy*	17	
Hamachi, escolar, unagi and avoca spicy mayo, sweet sauce, red tobi		
Crazy Calamari	16	e
Deep fried calamari, spicy crab m avocado, tempura crumb, sweet s		
Fire Dragon	17	⊚+
Tempura shrimp and avocado wra with spicy shrimp, scallions, and s		
Grand Caribbean	16	11
Tempura shrimp, mango, strawbe		
salmon, wasabi mayo, and sweet	sauce, red tobiko, and scallions.	
A AN	Steam of the second	R MAR

Midnight Pass*

25

25

24

25

20

Spicy crab and shrimp tempura blanketed with salmon toro sashimi, crispy shallots, unagi sauce, and spicy mayo.

Full Moon *

Kanikama, cream cheese, avocado, fried shishito peppers. Deep fried and topped with spicy salmon, and microgreens.

Red Fox*

1+9+1

Salmon, spicy tuna, fried shishito peppers, shiso leaves. Topped with ikura pearls, yuzu and red tobikko.

Sunset Boulevard

Spicy shrimp, avocado, cucumber layered with salmon, hamachi, and nori flakes. Unagi sauce, spicy mayo, chili oil drizzle.

Lucky Four

Salmon, spicy tuna, unagi cucumber, jalapeo, and cilantro. Rolled with wasabi tobikko, micro greens. Served with honey spicy mayo.

Monster

16

15

16

Deep fried unagi, cream cheese, steamed asparagus, cilantro, tamago, topped with spicy shrimp, avocado, unagi sauce, and tobiko.

Red Nori*

17 Spicy tuna, spicy shrimp, spicy mayo, masago and avocado. Topped with tempura crumbs, red tobiko, and unagi sauce.

Sakura Tuna 17 Spicy tuna, unagi, avocado and cream cheese wrapped with nori. Deep fried, topped with sweet sauce, red tobiko, black tobiko, and masago.

Spicy Octopus

Octopus, masago, scallions, avocado, masago mayo, and chili sauce.

Tropicana

Soft shell crab, mango, avocado, masago mayo, topped with masago, wasabi mayo, and sweet sauce.

NORI PLATTER

(Please no fish substitutions) *Please mention your food allergies if you have one. *Add \$3 for Miso Soup *Add \$3.50 for Spicy Miso Soup

Nori Sushi Ume* 24 5 Pieces of assorted sushi (chef's choice) and 1 California maki.

Nori Sushi Matsu* 36 9 Pieces of assorted sushi (chef's choice) and 1 spicy tuna maki.

Nori Sashimi Matsu* 36 15 Pieces of assorted fresh fish (Chef's Choice) sashimi.

Nori Grand Sushi&Sashimi Combo* 40 5 Pieces of assorted sushi and 6 pieces of assorted fresh fish sashimi.

(Chef's choice). Plus 1 negihama maki and 1 escolar jalapeno maki.

Nori Vegan Club

5 Pieces of assorted veggie nigiri (2 avocado, 2 asparagus, 1 ume-shiso) and a mixed tsukemono pickle maki (shitake, kampyo, and oshinko).

25

20

28

28

16

POKE BOWL

Tuna Poke Bowl*

Bowl of sushi rice filled with fresh ahi tuna cubes mixed with mayo, brewed poke soy sauce, mango, and edamame. Topped with cucumber, avocado, seaweed salad, masago, and green onions.

Salmon Poke Bowl* 20 Bowl of sushi rice filled with fresh salmon cubes mixed with mavo. brewed poke soy sauce, mango, and edamame. Dressed with cucumber, avocado, seaweed salad, masago, and green onions.

DONBURI

(Please no substitutions)

*Add \$3 for Miso Soup *Add \$3.50 for Spicy Miso Soup

Chirashi Don* 32 Chef-selected assortment of sashimi and vegetables over sushi rice.

Hamachi Don* Fresh yellowtail and vegetables over sushi rice.

Sake Don* 28 Fresh salmon, salmon roe and vegetables over sushi rice.

Tekka Don* Fresh tuna and vegetables over sushi rice.

NOODLE

Yakisoba Chicken or Tofu 15 or Shrimp 17

Stir fried carrots, cabbages, red bell peppers, and mushrooms. Tossed with Yakisoba noodles.

Spicy UdonChicken or Tofu 15 or Shrimp 17 Stir fried carrots, cabbages, egg, red bell peppers, and mushrooms tossed with udon noodles and house sauce.

Tonkatsu Ramen

Chashu pork, shitake mushroom, red pickled ginger, scallion, broiled egg, and fishcake in bone broth.

NORI ENTREE

*Add \$3 for Miso Soup *Add \$3.50 for Spicy Miso Soup

Teriyaki Chicken or Tofu 17 Shrimps 20 Salmon 22 Grilled meat, mushrooms, and broccoli with teriyaki sauce. Served with mixed greens salad.

Chicken Katsu 17 Breaded deep fried chicken served with our chef's signature sauce and mixed greens salad.

Japanese Garlic Fried Rice Chicken or Tofu 17 Shrimps 20 Japanese garlic fried rice, carrots, cabbages, broccoli, and green onion. Served with a mixed greens salad.

STARTER PARTY TRAY

*Serves 5-6 people.

Salted Edamame Tray Steamed soybeans lightly sprinkled with sea salt.

40

30

70

125

135

25

Gyoza Tray (30 pcs.) Japanese style pan fried chicken and vegetable dumpling with dipping sauce.

v

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Sweet Potato Fries Tray Deep fried sweet potato served with honey wasabi mayo sauce.

SUSHI PARTY PLATTER

(Please no substitutions) *Serves 5-6 people.

Red Nori Tray-Mild and Spicy Maki * 70

48 pieces of spicy and non spicy rolls. 2 California maki, 1 spicy tuna maki, 1 spicy salmon maki, 1 alaskan maki, and 1 spicy shrimp maki.

Green Nori Tray-Veggie Maki

Silver Nori Tray-Maki and Nigiri *

76 pieces vegetable tray. 2 kappa maki, 2 asparagus maki, 2 shitake maki, 2 sweet potato maki, 2 avocado maki, and 2 oshinko pickle maki.

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38 pieces maki 12 pieces nigiri party tray. 1 Mexican maki,

1 rainbow maki, 2 negihama maki, 2 sake maki, 4 pieces salmon nigiri,

4 pieces shrimp nigiri, 4 pieces tuna nigiri, and 4 pieces escolar nigiri.

Gold Nori Tray-Assorted Rolls *



96 pieces of rolled sushi. 2 California maki, 2 caterpillar maki, 1 rainbow maki, 2 spicy shrimp maki, 1 dragon maki, 2 philly maki, and 2 spicy tuna maki.



NORI MAKI

*Sauce, sesame seeds, tempura crumbs, and certain vegetab can be omitted to fit dietary restriction.	les	
*Soy paper add \$1 *Brown rice add \$2		
Salmon Avo Maki* Salmon and avocado.	11	
Tuna Avo Maki* Tuna and avocado.	11	
California Maki Kanikama, avocado, cucumber, and masago.	9	111
Caterpillar Maki * Escolar, smoked salmon, jalapeno, cilantro, avoca Topped with spicy mayo.	15 do.	Ĩ
Crunchy Spicy Tuna* Chopped tuna, masago mayo, chili sauce, avocado, scallions, and tempura crumbs.	12	Ĩ
Dragon Maki Shrimp tempura, masago mayo, topped with unag and unagi sauce.	17 i, avocado,	111
Ebi Tempura Maki Tempura shrimp, avocado, masago mayo, topped	10 with unagi sau	🧒 Ice.
Escolar Jalapeno Maki* Escolar and jalapen	no. 9	Ì
Futo Maki Kanikama, tamago, kampyo, shitake, avocado, and	11 d cucumber.	111
Mexican* Yellowtail, salmon, avocado, jalapeno, cilantro, chi	13 li oil, and lime.	Ì
Negihama* Yellowtail and scallions.	9	
Ninja Maki Sweet potato tempura and avocado topped with to spicy kanikama, masago, unagi sauce, and tempu		100
Philly Maki* Smoked salmon, avocado, and cream cheese.	11	
Rainbow Maki * California maki topped with tuna, salmon, yellowta	17 ail, and avocad	🧒 0.
Sake Maki Fresh salmon.	9	
Smoked Salmon Maki *	9	
Salmon Skin Maki	12	
Salmon skin, avocado, cucumber, and daikon sprowith unagi sauce.	out	
Soft Shell Crab Maki Soft shell crab, avocado, cucumber, masago mayo unagi sauce, and scallions.	12	£
Spicy Salmon*	10	

Spicy Salmon*10Sumon, masago, cucumber, and spicy mayo.10Spicy Tuna Maki*10Chopped tuna, masago mayo, and chili sauce.10Spicy Shrimp Maki13Steide shrimp, masago mayo, chili sauce, and scallions.10Tekka* Fresh big eya tuna.10Oby Omaki*15Tongo Maki15Bot unagi and avocato unth sweet sauce.10Dagi Qongki10Bot unagi and avocato unth sweet sauce.10Dagi Qongki10Bot unagi and avocato unth sweet sauce.10Dagi Qongki10Tongi Qongki10Tongi and cucumber topped with sweet sauce.10Magi and cucumber topped with sweet sauce.10Dagi and cucumber topped with sweet sauce.10Tongi And Maki10Tongi And Maki

PREMIUM SUSHI FROM CHEF •Limited daily availability

Rithan 1		S	ashmi	
Akami	(Lean Blue Fin Tuna)	6	10	
Botan Ebi *	(Sweet Shrimp)	6	10.5	1
Beni Toro	(Torched Fatty Salmon)	5	8	1
Hamachi Toro	(Fatty Yellowtail)	5	8	1
Madai	(Japanese Red Snapper)	5	8	2
Salmon Toro	(Fatty Salmon)	5	8	
Seared Hamachi Toro		5	8	A
Spicy Creamy Scallop	(With Mild Chili)	5	8	
Toro	(Fatty Blue Fin Tuna)	MP	and and	
Uni	(Sea Urchin)	MP	Sale Party	
	and the second se	A LAND		

NORI SUSHI

Nigiri (Sliced fish on rice) (1 pc. / order) Sashimi (Sliced fish) (2 pcs. / order) Price Varied

		Sas	shmi
Albacore *	(White Tuna)	4	7
Ebi	(Boiled Shrimp)	3	5
Escolar *	(Super White Tuna)	4	7
Hamachi *	(Yellowtail)	4	7
Hokkigai	(Surf Clam)	4	7
Hotategai *	(Fresh Scallop)	4.5	8
lka *	(Squid)	4	7
lkura *	(Marinated Salmon Caviar)	4	7
Kani *	(Crab Meat)	4.5	8
Maguro *	(Tuna)	4	7
Masago *	(Capelin Fish Roe)	3	5
Saba *	(Japanese Pickled Mackerel)	3.5	6
Salmon *	(Fresh Salmon)	4	7
Smoked Salmon *		4	7
Suzuki *	(Sea Bass)	4	7
Tako	(Octopus)	4.5	8
Tamago	(Sweet Omelet)	3	5
Unagi	(Fresh Water Eel)	4	7
Red Tobiko *	(Red Flying Fish Roe)	3	5.5
Black Tobiko *	(Black Flying Fish Roe)	3	5.5
Wasabi Tobiko *	(Wasabi Flying Fish Roe)	3	5.5

VEGETABLE MAKI

*Sauce, sesame seeds, tempura crur	nbs, and certain vegetables can be om	itted to fit dietary restriction.
Avocado		7
Asparagus	Steamed asparagus.	7
Kampyo	Sweet gourd.	7
Kappa	Cucumber.	7
Oshinko	Japanese pickled radish.	7
Lost Jungle		14
Cream cheese, avocado, seed	less jalapeno deep fried topped	with spicy mayo.

And served with daikon, cucumber, micro greens sunomono salad.

And served with dalkon, cucumber, micro greens sunomono salad	ı.
Sweet Potato Tempura 10 Fried sweet potato tempura topped with sweet sauce.)
Veggie Combo 10)
Avocado, cucumber, kampyo, asparagus.	
Veggie Tempura Combo 12	2
Avocado tempura, asparagus tempura and sweet potato tempura	
with sweet sauce.	

Mo Yasai

14

Deep fried maki with asparagus, avocado, kampyo, cream cheese, scallions, chili mayo, topped with fried daikon and sweet sauce.