



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

SOUP

| | | |
|---|---|-------|
| Miso Soup | 4 | GF |
| Soybean broth with tofu, scallions, and seaweed. | | |
| Spicy Miso Soup | 4 | GF |
| Spicy soybean broth with tofu, scallions, jalapeno, and seaweed. | | |
| Minced Chicken Gyoza Soup | 6 | |
| Fried chicken gyoza dumplings, tofu, seaweed, and scallion in miso broth. | | |
| Dubin Soup | 9 | GF+🌶️ |
| Jumbo shrimp, chicken, white fish, and shitake mushroom in light broth | | |

HOT APPETIZER

| | | |
|--|----|------|
| Age-Dashi Tofu | 8 | |
| Deep fried soft tofu served with house ginger sauce and topped with scallions and fish bonito. | | |
| Calamari Honey Wasabi | 12 | |
| Deep fried calamari served with our house honey wasabi mayo sauce. | | |
| Edamame Boiled Japanese bean with sea salt. | 6 | V |
| Gyoza (Japanese Dumpling 5 pcs.) | 8 | |
| Japanese style pan fried chicken and vegetable dumplings served with sesame- soy dipping sauce. | | |
| Fried Veggie Spring Roll (3 pcs.) | 8 | |
| 3 pcs., Classic homestyle fried spring rolls stuffed with cabbage, green beans, mushroom, onions, vermicelli, corn starch, sesame oil, ginger, garlic, and spices. | | |
| Nori's Tempura | 12 | 🌶️ |
| (Only shrimp 6 pcs. \$12) Deep fried lightly battered shrimps, sweet potato, broccoli, onion, kabocha, and asparagus served with soy ginger sauce. | | |
| Okonomiyaki | 10 | 🌶️ |
| Japanese pancake. Shredded carrot, cabbage, mixed veggies, kanikama, egg, and flour. Garnished with bonito flakes and mayo. | | |
| Shumai (5 pcs.) Steamed shrimp dumplings. | 10 | 🌶️ |
| Spicy Edamame | 7 | V+🌶️ |
| Boiled Japanese bean with soy and spicy sauce. | | |
| Spicy Fire Ball | 12 | 🌶️ |
| Deep fried spicy tuna or spicy shrimp with sushi rice, sesame seeds, and nori. Topped with sweet sauce. | | |
| Sweet Potato Fries | 8 | V |
| Deep fried sweet potato served with honey wasabi mayo sauce. | | |
| Takoyaki (6 pcs.) | 10 | 🌶️ |
| Crispy octopus puffs topped with fish bonito, seaweed, mayo, sweet brown sauce, and sesame seeds. | | |

COLD APPETIZER

| | | |
|---|----|------|
| Goma-Ae | 5 | |
| Steamed spinach with creamy sesame dressing and sesame seeds. | | |
| Hamachi Ponzu* | 14 | |
| 6 Pieces of Yellow tail sashimi, cilantro, jalapeno, radish, in seasoned ponzu sauce. | | |
| Mixed Green Salad | 9 | V+GF |
| Mixed greens, carrots, sliced almonds and cherry tomatoes. •Choose ginger mayo or creamy sesame dressing. | | |
| Plain Sunomono (Cucumber Salad) | 7 | V+GF |
| Cucumber, avocado, and daikon with our house dressing. | | |
| Sashimi Sampler | 14 | |
| Chef's selection of 6 slices assortment raw sashimi. | | |
| Salmon Capaccio | 14 | |
| 5 pieces marinated salmon sashimi dressed with jalapeno, cilantro, garlic chips and yuzu soy. | | |
| Truffle Tuna Bites | 14 | |
| 3 pieces tuna nigiri dressed with soy truffle oil topped with shaved parmesan cheese. | | |
| Tsukemono Pickles | 8 | V |
| Chef's selection of these sweet-tart flavor oshinko, shitake mushroom, cucumber, kampyo are palatable, crunchy, and refreshing. | | |
| Tuna Avocado Salad* | 15 | |
| Mixed greens salad, fresh tuna, avocado. Accompanied with our creamy signature dressing. | | |
| Tuna Tartar* | 15 | |
| Seared marinated tuna with avocado, and mixed greens with our house ponzu sauce. | | |
| Wakame Salad | 8 | V+GF |
| Japanese seaweed salad in Vinaigrette and mixed green salad. | | |
| Fisherman Salad* | 18 | |
| Chef's selection of raw sashimi over the bed of spring mixed salad, avocado, cucumber, diced tamago, and ikura. Served with our house ponzu sauce. | | |

ITEM WITH * CONTAINS RAW FISH OR UNCOOKED SEAFOOD.

CONSUMER ADVISORY AND NOTICE TO CUSTOMERS

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, 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 fresh 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** 22
Fresh salmon, hamachi, spicy shrimps, cilantro, cucumber. Rolled inside out with orange wasabi tobikko, jalapeo slices, and Sriracha sauce.
- Squid Game** 22 🍤
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.

- Midnight Pass*** 25 🍣+🍣
Spicy crab and shrimp tempura blanketed with salmon toro sashimi, crispy shallots, unagi sauce, and spicy mayo.
- Full Moon *** 25 🍣+🌶️
Kanikama, cream cheese, avocado, fried shishito peppers. Deep fried and topped with spicy salmon, and microgreens.
- Red Fox*** 24 🌶️
Salmon, spicy tuna, fried shishito peppers, shiso leaves. Topped with ikura pearls, yuzu and red tobikko.
- Sunset Boulevard** 25 🍣
Spicy shrimp, avocado, cucumber layered with salmon, hamachi, and nori flakes. Unagi sauce, spicy mayo, chili oil drizzle.
- Lucky Four** 20 🍣
Salmon, spicy tuna, unagi cucumber, jalapeo, and cilantro. Rolled with wasabi tobikko, micro greens. Served with honey spicy mayo.

SIGNATURE MAKI

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- Aloha*** 16 🌶️
Unagi, mango and jalapeno, wrapped with seared spicy mayo, hamachi, and scallions.
- Chicago Crunchy Crazy*** 17
Hamachi, escolar, unagi and avocado topped with tempura crumbs, spicy mayo, sweet sauce, red tobiko, black tobiko, and masago.
- .Crazy Calamari** 16 🦑
Deep fried calamari, spicy crab meat, cream cheese, avocado, tempura crumb, sweet sauce, and spicy mayo.
- Fire Dragon** 17 🍣+🌶️
Tempura shrimp and avocado wrapped with tuna and topped with spicy shrimp, scallions, and sweet sauce.
- Grand Caribbean** 16 🍣
Tempura shrimp, mango, strawberry and avocado topped with salmon, wasabi mayo, and sweet sauce, red tobiko, and scallions.
- Monster** 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** 15 🦑
Octopus, masago, scallions, avocado, masago mayo, and chili sauce.
- Tropicana** 16 🦑
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* 26
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* 38
15 Pieces of assorted fresh fish (Chef's Choice) sashimi.

Nori Grand Sushi&Sashimi Combo* 42
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 25
5 Pieces of assorted veggie nigiri (2 avocado, 2 asparagus, 1 ume-shiso) and a mixed tsukemono pickle maki (shitake, kampyo, and oshinko).

POKE BOWL

Tuna Poke Bowl* 20
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 mayo, 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* 28
Fresh yellowtail and vegetables over sushi rice.

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

Tekka Don* 28
Fresh tuna and vegetables over sushi rice.

NOODLE

Yakisoba Chicken or Tofu 18 or Shrimp 22
Stir fried carrots, cabbages, red bell peppers, and mushrooms.
Tossed with Yakisoba noodles.

Spicy Udon Chicken or Tofu 18 or Shrimp 22
Stir fried carrots, cabbages, egg, red bell peppers, and mushrooms
tossed with udon noodles and house sauce.

Tonkatsu Ramen 20
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 20 Shrimps 22 Salmon 25
Grilled meat, mushrooms, and broccoli with teriyaki sauce.
Served with mixed greens salad .

Chicken Katsu 20
Breaded deep fried chicken served with our chef's signature sauce
and mixed greens salad.

Japanese Garlic Fried Rice Chicken or Tofu 20 Shrimps 22
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 30 V
Steamed soybeans lightly sprinkled with sea salt.

Gyoza Tray (30 pcs.) 45
Japanese style pan fried chicken and vegetable dumpling with dipping sauce.

Sweet Potato Fries Tray 35 V
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.

Silver Nori Tray-Maki and Nigiri * 135 🍣+🌶️
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 * 160 🍣+🌶️
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.



CLASSIC MAKI

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Salmon Avo Maki* Salmon and avocado. **11**

Tuna Avo Maki* Tuna and avocado. **11**

California Maki **9** 🍣

Kanikama, avocado, cucumber, and masago.

Caterpillar Maki * **15** 🌶️

Escolar, smoked salmon, jalapeno, cilantro, avocado. Topped with spicy mayo.

Crunchy Spicy Tuna* **12** 🌶️

Chopped tuna, masago mayo, chili sauce, avocado, scallions, and tempura crumbs.

Dragon Maki **17** 🍣

Shrimp tempura, masago mayo, topped with unagi, avocado, and unagi sauce.

Ebi Tempura Maki **10** 🍣

Tempura shrimp, avocado, masago mayo, topped with unagi sauce.

Escolar Jalapeno Maki* Escolar and jalapeno. **9** 🌶️

Futo Maki **11** 🍣

Kanikama, tamago, kampyo, shitake, avocado, and cucumber.

Mexican* **13** 🌶️

Yellowtail, salmon, avocado, jalapeno, cilantro, chili oil, and lime.

Negihama* Yellowtail and scallions. **9**

Ninja Maki **13** 🍣

Sweet potato tempura and avocado topped with torched spicy kanikama, masago, unagi sauce, and tempura crumbs.

Philly Maki* **11**

Smoked salmon, avocado, and cream cheese.

Rainbow Maki * **17** 🍣

California maki topped with tuna, salmon, yellowtail, and avocado.

Sake Maki Fresh salmon. **9**

Smoked Salmon Maki * **9**

Salmon Skin Maki **12**

Salmon skin, avocado, cucumber, and daikon sprout with unagi sauce.

Soft Shell Crab Maki **12** 🦀

Soft shell crab, avocado, cucumber, masago mayo, unagi sauce, and scallions.

Spicy Salmon* **10**

Salmon, masago, cucumber, and spicy mayo.

Spicy Tuna Maki* **10**

Chopped tuna, masago mayo, and chili sauce.

Spicy Shrimp Maki **13** 🌶️

Boiled shrimp, masago mayo, chili sauce, and scallions.

Tekka* Fresh big eye tuna. **9**

Tokyo Maki* **15** 🌶️

Tempura shrimp, smoked salmon, avocado, and cream cheese, with tempura crumbs, unagi sauce, and honey wasabi mayo.

Unagi Avo Maki **10**

BBQ unagi and avocado with sweet sauce.

Unagi Q Maki **10**

Unagi and cucumber topped with sweet sauce.

PREMIUM SUSHI FROM CHEF

•Limited daily availability

| | | | Sashimi |
|----------------------|-------------------------|----|---------|
| Akami | (Lean Blue Fin Tuna) | 6 | 10 |
| Botan Ebi * | (Sweet Shrimp) | 6 | 10.5 |
| Beni Toro | (Torched Fatty Salmon) | 5 | 8 |
| Hamachi Toro | (Fatty Yellowtail) | 5 | 8 |
| Madai | (Japanese Red Snapper) | 5 | 8 |
| Salmon Toro | (Fatty Salmon) | 5 | 8 |
| Seared Hamachi Toro | With Spicy Mayo) | 5 | 8 |
| Spicy Creamy Scallop | (With Mild Chili) | 5 | 8 |
| Toro | (Fatty Blue Fin Tuna) | MP | |
| Uni | (Sea Urchin) | MP | |

NORI SUSHI

Nigiri (Sliced fish on rice) (1 pc. / order)

Sashimi (Sliced fish) (2 pcs. / order) Price Varied

| | | | Sashimi |
|-----------------|-----------------------------|-----|---------|
| 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 |
| Ika * | (Squid) | 4 | 7 |
| Ikura * | (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

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Avocado **7**

Asparagus Steamed asparagus. **7**

Kampyo Sweet gourd. **7**

Kappa Cucumber. **7**

Oshinko Japanese pickled radish. **7**

Lost Jungle **14**

Cream cheese, avocado, seedless jalapeno deep fried topped with spicy mayo.

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

Sweet Potato Tempura **10**

Fried sweet potato tempura topped with sweet sauce.

Veggie Combo **10**

Avocado, cucumber, kampyo, asparagus.

Veggie Tempura Combo **12**

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.

