





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


HOT APPETIZER


Age-Dashi Tofu	9	
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.	8	V
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.		


Gyoza (Japanese Dumpling 5 pcs.)	10	
Japanese style pan fried chicken and vegetable dumplings served with sesame- soy dipping sauce.		


Ika Karaage	12	
Fried paprika jumbo squids served fresh lemon wedge.		

Nori's Tempura (Only shrimp 6 pcs. \$12)	14	
Deep fried lightly battered shrimps, sweet potato, broccoli, onion, kabocha, and asparagus served with soy ginger sauce.		


Okonomiyaki	12	
Japanese pancake. Shredded carrot, cabbage, mixed veggies, kanikama, egg, and flour. Garnished with bonito flakes and mayo.		

Shumai (5 pcs.) Steamed shrimp dumplings.	10	
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Spicy Edamame	9	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	9	V
Deep fried sweet potato served with honey wasabi mayo sauce.		


Takoyaki (6 pcs.)	11	
Crispy octopus puffs topped with fish bonito, seaweed, mayo, sweet brown sauce, and sesame seeds.		

SOUP

Miso Soup	4	GF
Soybean broth with tofu, scallions, and seaweed.		

Spicy Miso Soup	5	GF
Spicy soybean broth with tofu, scallions, jalapeno, and seaweed.		

Minced Chicken Gyoza Soup	7	
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		

COLD APPETIZER

Garlic Ichiban Trio	15	
Tuna and Salmon sashimi with spicy toasted garlic and Ikura roe.		

Goma-Ae	6	
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)	8	V+GF
Cucumber, avocado, and daikon with our house dressing.		

Sashimi Sampler	15	
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	10	V
Chef's selection of these sweet-tart flavor oshinko, shitake mushroom, cucumber, kampyo are palatable, crunchy, and refreshing.		

Tuna Avocado Salad*	16	
Mixed greens salad, fresh tuna, avocado. Accompanied with our creamy signature dressing.		

Tuna Tartar*	16	
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.		

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*** 20 🍤
Lobster salad with avocado. Layered with fresh salmon, jalapeno, red tobiko, and scallions.
- Negi Toro** 20 🍤
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** 18 🍤
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.
- 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.
- 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.
- Spicy Scallop** 19 🍤
Sea Scallop, masago, scallions, avocado, masago mayo, and chili sauce.
- White Tiger** 20
Spicy tune, cucumber, cream cheese, topped with seared super white tuna and wasabi tobikko.

SIGNATURE MAKI

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- Aloha*** 17 🌶️
Unagi, mango and jalapeno, wrapped with seared spicy mayo, hamachi, and scallions.
- Chicago Crunchy Crazy*** 18
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** 18 🍤+🌶️
Tempura shrimp and avocado wrapped with tuna and topped with spicy shrimp, scallions, and sweet sauce.
- Grand Caribbean** 19 🍤
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*** 18 🍤
Spicy tuna, spicy shrimp, spicy mayo, masago and avocado. Topped with tempura crumbs, red tobiko, and unagi sauce.
- Sakura Tuna** 19
Spicy tuna, unagi, avocado and cream cheese wrapped with nori. Deep fried, topped with sweet sauce, red tobiko, black tobiko, and masago.
- Spicy Octopus** 16 🦑
Octopus, masago, scallions, avocado, masago mayo, and chili sauce.
- Tropicana** 18 🦀
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 \$4 for Miso Soup or \$5 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.

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 \$4 for Miso Soup or \$5 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 \$4 for Miso Soup or \$5 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.

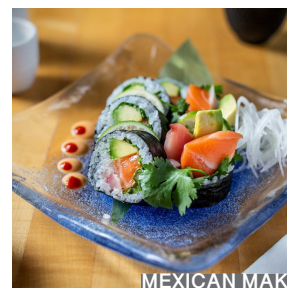
Red Nori Tray-Mild and Spicy Maki * **70** 🍣+🌶️
48 pieces of spicy and non spicy rolls. 2 California maki,
1 spicy tuna maki, 1 spicy salmon maki, 1 alaskan maki, and
1 spicy shrimp maki.

Silver Nori Tray-Maki and Nigiri * **135** 🍣+🌶️
38 pieces maki 16 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.



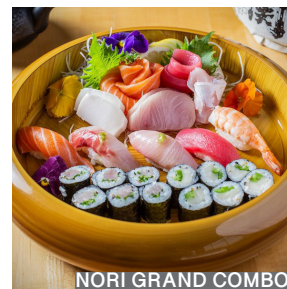
SHRIMP SHUMAI



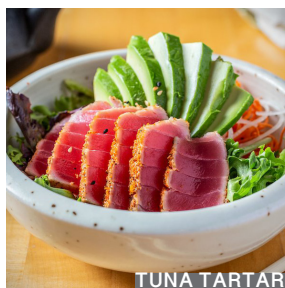
MEXICAN MAKI



NORI SASHIMI MATSU



NORI GRAND COMBO



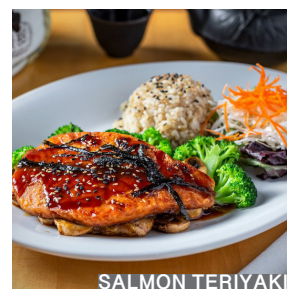
TUNA TARTAR



SPICY UDON



SALMON NIGIRI



SALMON TERIYAKI

CLASSIC MAKI

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Salmon Avo Maki* Salmon and avocado. 11

Tuna Avo Maki* Tuna and avocado. 11

California Maki 10

Kanikama, avocado, cucumber, and masago.

Caterpillar Maki * 15

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

Crunchy Spicy Salmon* 13

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

Crunchy Spicy Tuna* 13

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 12

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

Escolar Jalapeno Maki* Escolar and jalapeno. 10

Futo Maki 11

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

Mexican* 14

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

Negihama* Yellowtail and scallions. 10

Ninja Maki 14

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. 10

Smoked Salmon Maki * 10

Salmon Skin Maki 12

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

Soft Shell Crab Maki 14

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

Spicy Salmon* 12

Salmon, masago, cucumber, and spicy mayo.

Spicy Tuna Maki* 12

Chopped tuna, masago mayo, and chili sauce.

Spicy Shrimp Maki 13

Boiled shrimp, masago mayo, chili sauce, and scallions

Tekka* Fresh big eye tuna. 10

Tokyo Maki* 15

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

Unagi Avo Maki 12

BBQ unagi and avocado with sweet sauce.

Unagi Q Maki 12

Unagi and cucumber topped with sweet sauce.

PREMIUM SUSHI FROM CHEF *Limited daily availability

			Sashmi
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
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	

NORI SUSHI

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

			Sashmi
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 12

Avocado, cucumber, kampyo, asparagus.

Veggie Tempura Combo 14

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.