



寿司レストラン

いらっしゃいませ

CURATED and CREATED
BY
CHEF NAWIN C.

ITEM WITH * CONTAINS RAW FISH OR UNCOOKED SEAFOOD.

*Sauce, sesame seeds, tempura crumbs, and certain vegetables can be omitted.

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 public health official for further information.

State of Illinois 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.

S O U P スープ

Dubin Soup	10
Jumbo shrimp, chicken, white fish, and shitake mushroom.	
Minced Chicken Gyoza Soup	8
Chicken dumplings, tofu, seaweed, scallion,and miso.	
Miso Soup	5
Soybean broth with tofu, scallions, and seaweed.	
Spicy Miso Soup	5
Spicy soybean broth with tofu, scallions, jalapeno, and seaweed.	

S T A R T E R 前菜

Age-Dashi Tofu	10
Fried soft tofu, ginger sauce, scallions, and fish bonito.	
Calamari Honey Wasabi	14
Fried calamari honey wasabi mayo sauce.	
Chicken Karaage	12
Japanese chicken nuggets with sweet chili sauce.	
Edamame	8
Boiled Japanese bean with sea salt.	
Fried Veggie Spring Roll (3 pcs.)	8
Cabbage, green beans, mushroom, onions, vermicelli, corn starch.	
Gyoza (5 pcs.)	11
Pan fried chicken and vegetable dumplings with sesame- soy sauce.	
Goma-Ae	8
Steamed spinach, sesame dressing and sesame.	
Hamachi Ponzu*	16
6 pieces of Yellowtail sashimi, cilantro, jalapeno, radish, kizami wasabi in ponzu sauce.	
Hamachi Kama	15
Fried yellowtail collar with salt-pepper.	
Mixed Green Salad	11
Mixed greens, carrots, sliced almonds and cherry tomatoes. •Choose ginger mayo or creamy sesame dressing.	
Nori's Tempura	16
(Only shrimp 6 pcs. \$18) Fried shrimps, sweet potato, broccoli, onion, kabocha, and asparagus, soy ginger sauce.	
Cucumber Sunomono	9
Cucumber, avocado, rice vinaigrette.	
Robata Chicken Yakitori (3 pcs.)	14
Izakaya skewered soy-marinated grilled chicken.	
Salmon Capaccio*	16
5 pieces salmon sashimi, jalapeno, cilantro, kizami wasabi, garlic chips and yuzu soy.	
Sashimi Sampler*	16
Chef's selection of 6 slices assortment raw sashimi.	
Shumai (5 pcs.)	12
Steamed shrimp dumplings.	
Spicy Edamame	9
Boiled Japanese bean with soy and spicy sauce.	

Spicy Fire Ball	14
Spicy tuna or spicy shrimp over crispy rice balls and sweet spicy sauce.	
Sweet Potato Fries	10
Sweet potato fries, honey wasabi mayo.	
Takoyaki (6 pcs.)	12
Octopus puffs, fish bonito, seaweed, mayo, sweet brown sauce, and sesame.	
Truffle Tuna Bites*	15
3 pieces tuna nigiri, soy truffle oil, Parmesan cheese.	
Tsukemono Pickles	10
Sweet-tart pickles, oshinko, shitake mushroom, kampyo, and cucumber.	
Tuna Avocado Salad*	18
Mixed greens salad, tuna, avocado, creamy dressing.	
Tuna Tartar*	18
Seared tuna, avocado, mixed greens, and ponzu sauce.	
Wakame Salad	9
Seaweed, rice vinaigrette and spring mix.	

C H E F E X C L U S I V E M A K I スペシャル

*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	22
Lobster salad with avocado. Layered with fresh salmon, jalapeno, red tobiko, and scallions.	
Negi Toro	22
Premium fatty tuna with Oba mint leaves rolled inside out, and scallions.	
Sea Emperor	24
Spicy crab salad, avocado, cucumber. Topped with fresh scallop, salmon, fish roe, toasted garlic chili oil, and scallions	
Crunchy Lobster	18
Lobster salad with avocado, green onions, masago, and tempura crunch.	
Spicy King California	18
Premium crab meat tossed in spicy sauce with cucumber, avocado, and masago	
Manhattan	22
Salmon, hamachi, spicy shrimps, cilantro, cucumber. Inside out with orange wasabi tobikko, jalapeno slices, and Sriracha.	
Red Fox	24
Salmon, spicy tuna, fried shishito peppers, shiso leaves, ikura pearls, yuzu and red tobikko.	
Lucky Four	20
Salmon, spicy tuna, unagi cucumber, jalapeno, cilantro, wasabi tobikko, and spicy honey mayo.	
Sea Forest	22
Salmon and avocado layered with marinated salmon, wakame salad, and ikura.	
Spicy Hokkaido Scallop	22
Hokkaido Scallop, masago, scallions, avocado, masago mayo, and chili sauce.	
White Tiger	20
Spicy tuna, cucumber, cream cheese, seared super white tuna, and wasabi tobikko.	

The S.O.S. **20**
Spicy tuna, cream cheese, avocado, layered with salmon, spicy shrimps, masago, and scallions.

Aloha **17**
Unagi, mango, jalapeno, wrapped with seared hamachi, spicy mayo, and scallions.

Chicago Crunchy Crazy **19**
Hamachi, escolar, unagi, avocado, tempura crumbs, spicy mayo, sweet sauce, tobiko, and masago.

Crazy Calamari **18**
Fried calamari, spicy crab meat, cream cheese, avocado, tempura crumb, sweet sauce, and spicy mayo.

Fire Dragon **19**
Shrimp tempura with tuna and avocado wrap.
Layered with spicy shrimp, scallions, and sweet sauce.

Grand Caribbean **19**
Shrimp tempura, mango, strawberry and avocado topped with salmon, wasabi mayo, and sweet sauce, red tobiko, and scallions.

Monster **17**
Fried unagi, cream cheese, asparagus, cilantro, tamago.
With spicy shrimp, avocado, unagi sauce, and tobiko.

Red Nori **18**
Spicy tuna, spicy shrimp, spicy mayo, masago and avocado, tempura crumbs, red tobiko, and unagi sauce.

Sakura Tuna **19**
Spicy tuna, unagi, avocado and cream cheese deep fried.
Served with sweet sauce, red tobiko, black tobiko, and masago.

Spicy Octopus **18**
Octopus, masago, scallions, avocado, masago mayo, and chili sauce.

K A I S E N D O N 海鮮丼

(Please no fish substitutions) *Please mention your food allergies if you have one.

*Add \$5 for Miso Soup or \$5 for Spicy Miso Soup

Otousan Chirashi **40**
Chef-selected assortment of premium sashimi and seafood on sushi rice.

Hamachi Don **28**
Fresh yellowtail and tsukemono pickle on sushi rice.

Sake Don **28**
Fresh salmon, salmon roe and tsukemono pickle on sushi rice.

N O R I P L A T T E R 寿司セット

Nori Sushi Matsu **36**
9 Pieces of assorted Chef's selection sushi and spicy tuna maki.

Nori Sashimi Matsu **38**
15 Pieces of assorted Chef's selection sashimi.

Nori Grand Sushi&Sashimi Combo **44**
Chef's selection 5 pieces sushi and 6 pieces sashimi.
With negihama maki and escolar jalapeno maki.

P O K E B O W L ハワイアンpoke

Tuna Poke Bowl **20**
Ahi tuna cubes, mayo, poke soy sauce, mango, and edamame, cucumber, avocado, seaweed salad, masago, and green onions.

Salmon Poke Bowl **20**
Salmon cubes, mayo, poke soy sauce, mango, and edamame, cucumber, avocado, seaweed salad, masago, and green onions.

C L A S S I C M A K I 巻き寿司

Salmon Avo **12**

Tuna Avo **12**

California **10**
Kanikama, avocado, cucumber, and masago.

Crunchy Spicy Salmon **13**
Salmon, masago mayo, chili sauce, avocado, scallions, and tempura crumbs.

Crunchy Spicy Tuna **13**
Tuna, masago mayo, chili sauce, avocado, scallions, and tempura crumbs.

Dragon **18**
Shrimp tempura, masago mayo, unagi, avocado, and unagi sauce.

Ebi Tempura Maki **12**
Shrimp tempura, avocado, masago mayo, and unagi sauce.

Escolar Jalapeno **11**

Mexican **15**
Yellowtail, salmon, avocado, jalapeno, cilantro, chili oil, and lime.

Negihama **11**
Yellowtail and scallions.

Ninja **14**
Sweet potato tempura, avocado, spicy kanikama, masago, unagi sauce, and tempura crumbs.

Philly **12**
Smoked salmon, avocado, and cream cheese.

Rainbow **17**
California maki with tuna, salmon, yellowtail, and avocado.

Sake Maki **11**
Fresh salmon.

Smoked Salmon Maki **11**

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 **12**
Chopped tuna, masago mayo, and chili sauce.

Spicy Shrimp **13**
Boiled shrimp, masago mayo, chili sauce, and scallions

Tekka **11**
Fresh big eye tuna.

Tokyo **17**
Shrimp tempura, smoked salmon, avocado, cream cheese, tempura crumbs, unagi sauce, and honey wasabi mayo.

Unagi Avo Maki **12**
BBQ unagi and avocado with unagi sauce.

Unagi Q Maki **12**
Unagi and cucumber with sweet sauce.

PREMIUM SUSHI FROM CHEF

-Limited daily availability

			Sashmi
Akami	(Lean Blue Fin Tuna)	6	10
Botan Ebi	(Sweet Shrimp)	6	
Beni Toro	(Torched Fatty Salmon)	5.5	10
Hamachi Toro	(Fatty Yellowtail)	5.5	10
Salmon Toro	(Fatty Salmon)	5.5	10
Seared Hamachi Toro	(With Spicy Mayo)	5.5	10
Spicy Creamy Scallop	(With Mild Chili)	6	
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
Escolar	(Super White Tuna)	4	7
Hamachi	(Yellowtail)	4.5	9
Hotategai	(Fresh Scallop)	5.5	9
Ikura	(Marinated Salmon Caviar)	5	9
Maguro	(Tuna)	4.5	9
Saba	(Pickled Mackerel)	3.5	6
Salmon	(Fresh Salmon)	4.5	9
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

VEGETABLE MAKI 野菜巻き

Avocado		8
Avocado Tempura		10
Asparagus		8
Asparagus Tempura		10
Kampyo	Sweet gourd	8
Kappa	Cucumber	8
Oshinko	Japanese pickled radish	8

Lost Jungle 14

Cream cheese, avocado, jalapeno deep fried maki.
Spicy mayo, cucumber, and rice vinaigrette.

Sweet Potato Tempura 11

Sweet potato tempura topped with sweet sauce.

Veggie Combo 13

Avocado, cucumber, kampyo, asparagus.

Veggie Tempura Combo 14

Avocado, asparagus, sweet potato tempura and sweet sauce.

Mo Yasai 14

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

NORI ENTREE 食事

*Add \$4 for Miso Soup or \$5 for Spicy Miso Soup

Teriyaki Tofu or Chicken 20 Shrimps 24 Salmon 26

Grilled with teriyaki sauce, white rice and mixed greens salad.

Chicken Katsu 22

Breaded fried chicken served with katsu sauce, white rice and mixed greens salad.

Japanese Garlic Fried Rice Tofu or Chicken 20 Shrimps 24

Rice, carrots, cabbages, bell pepper, broccoli, green onion, and mixed greens salad.

NOODLE 麵

Yakisoba Tofu or Chicken 18 Shrimps 22

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

Spicy Udon Tofu or Chicken 18 Shrimps 22

Stir fried carrots, cabbages, egg, red bell peppers udon noodles sriracha shoyu.

Tonkatsu Ramen 20

Chashu pork, shitake mushroom, bamboo shoot, scallion, broiled egg in bone broth.

SUSHI PARTY PLATTER

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 160

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.

STARTER PARTY TRAY

Salted Edamame Tray 35

Steamed soybeans lightly sprinkled with sea salt.

Gyoza Tray (30 pcs.) 65

Pan fried chicken and vegetable dumpling with dipping sauce.

PLEASE NOTE

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

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