

## STARTERS

### EDAMAME

SALTED | GARLIC +1 | SPICY +1 🌶️

\$5.00

### NORI WINGS

4 FRIED CHICKEN WINGS COATED WITH SWEET SPICY SAUCE

\$7.00

### SHRIMP TEMPURA APPETIZER

4 FRIED SHRIMP TEMPURA WITH TEMPURA SAUCE

\$7.00

### PORK GYOZA

5 JAPANESE PORK DUMPLINGS, STEAM | FRIED WITH DUMPLING SAUCE

\$6.00

### KANI AGEMONO

TEMPURA FRIED CRAB\* STICK, CREAM CHEESE, SPICY CREAMY AND EEL SAUCE

\$6.00

### FRIED CALAMARI

CRISPY FRIED CALAMARI WITH SWEET CHILI SAUCE

\$9.00

### \*BINCHO – SCALLOP

SEARED HOKKAIDO SCALLOP SASHIMI WITH YUZU PONZU, CILANTRO, AJI AMARILLO

\$15.00

### \*HAMACHI CRUDO

THINLY SLICE YELLOWTAIL, JALAPENO AND YUZU PONZU

\$14.00

### \*SPICY TUNA TARTARE

SPICY TUNA, MASAGO, SCALLION, SESAME OIL, FURIKAKE, AVOCADO, CUCUMBER

\$14.00

### \*TUNA TATAKI

LIGHTLY SEARED TUNA SASHIMI WITH YUZU KOSHO, SCALLION, GRATED GARLIC AND AGED TARE

\$14.00

### CRAB RANGOON

5 FRIED CRISPY CRAB\* MEAT WITH CREAM CHEESE AND SEASONINGS WRAPPED IN A WONTON WRAPPER

\$6.50

### FRIED PORK EGG ROLL

GROUND PORK, SHREDDED CABBAGE, CARROT

\$5.00

### FRIED VEGGIE SPRING ROLL

HAND-MADE VEGETABLES FILLED FRIED ROLLS

\$3.00



Hamachi Crudo

## SALAD

### HOUSE SALAD

SPRING MIX SALAD WITH YOUR CHOICE OF DRESSING

\$3.00

### WAKAME SALAD

MARINATED SEAWEED SALAD

\$4.00

### KANI SALAD

CRAB\* STICK, JAPANESE MAYO, MASAGO, CUCUMBER, SCALLION

\$5.00

## HIBACHI (DINNER)

SERVED WITH CLEAR SOUP OR HOUSE SALAD, SIDE OF FRIED RICE, VEGETABLES

### CHICKEN

\$18.00

### SHRIMP

\$20.00

### STEAK

\$20.00

### FILLET MIGNON

\$26.00

### SCALLOP

\$24.00

### SALMON

\$24.00

### FRIED TOFU

\$16.00

### COMBO PICK 2

\*CHARGE EXTRA FOR FILLET MIGNON AND SCALLOP ..... \$2

\$28.00

### COMBO PICK 3

\*CHARGE EXTRA FOR FILLET MIGNON AND SCALLOP ..... \$2

\$32.00

### SIDE ORDER:

LOBSTER TAIL	\$16.00	FRIED TOFU	\$6.00
FILLET MIGNON	\$12.00	FRIED TEMPEH	\$8.00
CHICKEN	\$6.00	FRIED RICE	\$6.00
SHRIMP	\$10.00	WHITE RICE	\$4.00
STEAK	\$10.00	BROWN RICE	\$4.00
SCALLOP	\$10.00	HIBACHI VEGETABLE	\$5.00
SALMON	\$10.00		



## SOUP

<b>CLEAR SOUP</b>	<b>\$3.00</b>
MUSHROOM, CRUNCHY FLAKES, FRIED ONION	
<b>MISO SOUP</b>	<b>\$6.00</b>
WHITE MISO BROTH, TOFU, SEAWEED, SCALLION	
<b>TOM YUM SOUP</b>	<b>\$6.00</b>
SQUID, SHRIMP, ONION, MUSHROOM, LIME LEAF, SCALLION	

## ASIAN CUISINE

<b>THAI CURRY (GREEN 🌶️, RED 🌶️, MASAMAN)</b>	
CHICKEN	\$15.00
SHRIMP	\$17.00
STEAK	\$17.00
FRIED TOFU	\$13.00
SCALLOP	\$18.00
<b>PAD THAI NOODLE</b>	
CHICKEN	\$15.00
SHRIMP	\$17.00
STEAK	\$17.00
FRIED TOFU	\$13.00
SCALLOP	\$18.00

<b>THAI PINEAPPLE FRIED RICE</b>	
CHICKEN	\$15.00
SHRIMP	\$17.00
STEAK	\$17.00
FRIED TOFU	\$13.00
SCALLOP	\$18.00

<b>YAKI SOBA (JAPANESE STIR FRY NOODLE)</b>	
CHICKEN	\$15.00
SHRIMP	\$17.00
STEAK	\$17.00
FRIED TOFU	\$13.00
SCALLOP	\$18.00

<b>INDONESIAN BEEF RENDANG 🌶️</b>	<b>\$20.00</b>
BRAISED BEEF IN COCONUT MILK WITH A HOST OF SPICES AND AROMATICS	

<b>GULAI KAMBING 🌶️ (INDONESIAN CURRY)</b>	<b>\$22.00</b>
BONE-IN GOAT MEAT IN COCONUT-BASED CURRY	

<b>BULGOGI</b>	<b>\$20.00</b>
KOREAN BBQ BEEF, MARINATED THINLY SLICED RIBEYE, SAUTÉED WITH MUSHROOMS, SCALLIONS, SESAME SEEDS AND ONIONS. SERVED WITH WHITE RICE.	

<b>KALBI</b>	<b>\$20.00</b>
KOREAN BBQ BEEF SHORT RIBS, SERVED SLICED ALONG WITH WHITE RICE, LIGHTLY BROWNED GARLIC SLICES, AND GOCHUJANG (KOREAN RED PEPPER PASTE)	

## PREMIUM SELECTION

SUSHI RICE | BROWN RICE | STEAMED RICE

<b>*CHIRASHI BOWL</b>	<b>\$22.00</b>
7 SASHIMI CUTS OF CHEF'S CHOICE, CUCUMBER, OSHINKO, AVOCADO, MARINATED IKURA	
<b>*CHEF'S NIGIRI SELECTION</b>	<b>\$60.00</b>
5 VARIETIES OF 2 PIECES EACH ASSORTED FISH	
<b>*CHEF'S SASHIMI SELECTION</b>	<b>\$60.00</b>
6 VARIETIES OF 3 PIECES EACH ASSORTED FISH	
<b>*NORI SUSHI SASHIMI SPECIAL</b>	<b>\$65.00</b>
6-PIECE SEASONAL NIGIRI, 5 SLICES OF SEASONAL SASHIMI AND SPICY TUNA ROLLS	



## NIGIRI | SASHIMI

2 PIECES NIGIRI | 3 PIECES SASHIMI

<b>*MAGURO</b>   TUNA	<b>\$7.00   \$9.00</b>
<b>*SAKE</b>   SCOTTISH FARM RAISED SALMON	<b>\$7.00   \$9.00</b>
<b>*OTORO</b>   FATTY BLUEFIN TUNA BELLY	<b>\$14.00   \$18.00</b>
<b>*HOTATEGA</b>   HOKKAIDO SCALLOP	<b>\$14.00   \$18.00</b>
<b>*IKA</b>   SQUID	<b>\$7.00   \$9.00</b>
<b>*HAMACHI</b>   YELLOWTAIL	<b>\$8.00   \$10.00</b>
<b>*IKURA</b>   MARINATED SALMON ROE	<b>\$8.00   \$10.00</b>
<b>*MASAGO</b>   CAPELIN ROE	<b>\$6.00   \$8.00</b>
<b>*TOBIKO</b>   FLYING FISH ROE	<b>\$6.00   \$8.00</b>
<b>*SABA</b>   MACKEREL	<b>\$6.00   \$7.00</b>
<b>UNAGI</b>   BARBECUED FRESHWATER EEL	<b>\$7.00   \$8.00</b>
<b>*AMAEBI</b>   RAW SWEET SHRIMP	<b>\$9.00   \$12.00</b>
<b>EBI</b>   STEAMED SHRIMP	<b>\$6.00   \$7.00</b>
<b>KANIKAMA</b>   CRAB* STICK	<b>\$5.00   \$7.00</b>
<b>KUNSEI SAKE</b>   SMOKED SALMON	<b>\$7.00   \$9.00</b>
<b>*TAKO</b>   OCTOPUS	<b>\$6.00   \$8.00</b>
<b>FRESHLY GRATED WASABI ROOT</b>	<b>\$6.00</b>
PRICED PER HALF OUNCE	



## CLASSIC ROLL

SUBSTITUTE SOY PAPER OR  
BROWN RICE ONLY AVAILABLE FOR 8-PIECE ROLLS AT \$1

<b>CALIFORNIA</b> CRAB* STICK, AVOCADO, CUCUMBER, MASAGO	<b>\$6.00   \$8.00</b>
<b>*RAINBOW</b> SLICE OF TUNA, SALMON, YELLOWTAIL OVER CALIFORNIA ROLL	<b>\$8.00   \$12.00</b>
<b>*SPICY ROLL</b> (TUNA OR SALMON OR YELLOWTAIL OR CRAB* SALAD) CUCUMBER, SCALLION, SPICY CREAMY	<b>\$7.00   \$10.00</b>
<b>*FLORIDA</b> TUNA, SALMON, AVOCADO, MASAGO	<b>\$7.00   \$10.00</b>
<b>JAX ROLL</b> SHRIMP TEMPURA, CREAM CHEESE, AVOCADO, EEL SAUCE	<b>\$7.00   \$10.00</b>
<b>MIAMI</b> STEAMED SHRIMP, CRAB* SALAD, TEMPURA FLAKES, SPICY CREAMY	<b>\$7.00   \$10.00</b>
<b>PHILADELPHIA</b> CRAB* STICK, CREAM CHEESE, AVOCADO,	<b>\$7.00   \$10.00</b>
<b>*ALASKAN</b> SALMON, CRAB* STICK, AVOCADO	<b>\$7.00   \$10.00</b>
<b>UNAGI ROLL</b> BBQ EEL, CUCUMBER, EEL SAUCE	<b>\$7.00   \$10.00</b>
<b>JAPANESE BAGEL</b> SMOKED SALMON, AVOCADO, CREAM CHEESE, JAPANESE MAYO, SRIRACHA	<b>\$7.00   \$10.00</b>
<b>FUJI ROLL</b> SHRIMP TEMPURA, AVOCADO, CRAB* STICK TOPPED WITH CRAB* SALAD, SPICY CREAMY, EEL SAUCE, SCALLION, MASAGO	<b>\$8.00   \$12.00</b>
<b>*YELLOWTAIL JALAPENO</b> FRESH YELLOWTAIL, JALAPENO, TEMPURA FLAKES, MASAGO, SRIRACHA	<b>\$7.00   \$10.00</b>
<b>SALMON SKIN</b> FRIED SALMON SKIN, CUCUMBER, SCALLION, EEL SAUCE, SPICY CREAMY	<b>\$7.00   \$10.00</b>
<b>VEGGIE ROLL</b> TOFU, AVOCADO, CUCUMBER, CARROT, ASPARAGUS	<b>\$5.00   \$8.00</b>



## SIGNATURE ROLL

SUBSTITUTE SOY PAPER OR  
BROWN RICE ONLY AVAILABLE FOR 10-PIECE ROLLS AT \$1

<b>*NORI ROLL</b> SALMON, CRAB* STICK, EBI, AVOCADO, BAKED CRAB* SALAD, SPICY CREAMY, EEL SAUCE, MASAGO ARARE	<b>10PCS</b> <b>\$15.00</b>
<b>ST JOHN'S ROLL</b> SHRIMP TEMPURA, CRAB* SALAD, CREAM CHEESE TOPPED WITH AVOCADO, SEARED SALMON, SPICY CREAMY, EEL SAUCE, MASAGO ARARE	<b>\$15.00</b>
<b>*CATERPILLAR</b> TUNA, CRAB* SALAD, CREAM CHEESE, AVOCADO, EEL SAUCE, MASAGO ARARE	<b>\$14.00</b>
<b>SURF N' TURF</b> SHRIMP TEMPURA, EEL, CREAM CHEESE TOPPED SEARED FILLET MIGNON, SPICY CREAMY, EEL SAUCE	<b>\$17.00</b>
<b>*210K (6PCS)</b> TUNA, SALMON, YELLOWTAIL, CRAB* STICK WRAPPED IN CUCUMBER, YUZU PONZU, SRIRACHA	<b>\$16.00</b>
<b>*GOLD DIGGER</b> TUNA, AVOCADO TOPPED WITH SEARED OTORO TUNA, AGED TARE, BLACK TOBIKO, GOLD FLAKES	<b>\$25.00</b>
<b>*AMERICAN TUNA ROLL</b> SPICY TUNA, TEMPURA FLAKES, CUCUMBER WITH SPICY CREAMY SEARED TUNA AND RED TOBIKO	<b>\$18.00</b>
<b>TWISTED DRAGON</b> SMOKED SALMON, CREAM CHEESE, SCALLION, EEL, AVOCADO, EEL SAUCE, MASAGO ARARE	<b>\$16.00</b>
<b>*CRUNCHY WHITEFISH ROLL</b> FRIED WHITEFISH, CUCUMBER, YELLOWTAIL, JALAPENO, EEL SAUCE	<b>\$16.00</b>
<b>HURRICANE</b> CRAB* SALAD, JALAPENO, CREAM CHEESE TOPPED WITH FRIED PANKO CRAB* STICK, PINK SAUCE, EEL SAUCE, MASAGO	<b>\$16.00</b>
<b>BALI HAI ROLL</b> SHRIMP TEMPURA, EEL, CREAM CHEESE TOPPED WITH MANGO, BAKED COCONUT FLAKES, EEL SAUCE	<b>\$15.00</b>

## KIDS MEAL

HIBACHI CHICKEN & FRIED RICE	\$8.00
SHRIMP TEMPURA & FRIES	\$9.00
CHICKEN NUGGETS & FRIES	\$6.00

## NORI DESSERTS

CHEESECAKE TEMPURA	\$5.25
FRIED ICE CREAM	\$5.25
MOCHI ICE CREAM	\$4.00
STICKY RICE WITH MANGO	\$6.00



## BUILD YOUR POKE BOWL

MINI \$12.00 | REG. \$16.00 | LG. \$18.00

### 1 - BASE:

MINI CHOOSE 1 | REG / LG CHOOSE UP TO 2  
SUSHI RICE | MIXED GREEN | BROWN RICE

### 2 - PROTEIN:

MINI CHOOSE 1 | REG. CHOOSE UP TO 2 | LG. CHOOSE UP TO 3

\*TUNA FRESH / POKE SOY / SPICY

\*SALMON FRESH / POKE SOY / SPICY

\*YELLOWTAIL

SHRIMP TEMPURA / STEAMED

CRAB\* STICK

CRAB\* SALAD

HIBACHI CHICKEN

HIBACHI STEAK

GRILLED SALMON

FRIED TOFU

### 3 - ADDITIONS:

CHOOSE UP TO 4

EDAMAME

MANGO

PINEAPPLE

AVOCADO

CARROT

CUCUMBER

JALAPENO

SHIITAKE MUSHROOM

WAKAME

CREAM CHEESE

RED ONION

CORN

ASPARAGUS

MASAGO

### 4 - TOPPINGS:

CHOOSE UP TO 2

FRIED GARLIC

SCALLION

WASABI

TOGARASHI

TEMPURA FLAKES

FRIED ONION

FURIKAKE

GINGER

SESAME SEED

### 5 - SAUCES:

CHOOSE 1

POKE SOY

EEL SAUCE

PINK SAUCE

GINGER DRESSING

SPICY EEL SAUCE

NORI SPICY SAUCE

SPICY CREAMY

SRIRACHA

SWEET CHILI

SESAME DRESSING

SWEET WASABI SAUCE

## CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Florida Department of  
Business & Professional  
Regulation

—Section 3-603.11, FDA Food Code

Provided by the Florida Department of  
Business and Professional Regulation  
Division of Hotels and Restaurants  
[www.MyFloridaLicense.com/DBPR/hotels-restaurants/](http://www.MyFloridaLicense.com/DBPR/hotels-restaurants/)





# NORI LUNCH MENU

MONDAY – FRIDAY 11.00 AM – 03.00 PM

## BENTO BOX

(NO SUBSTITUTE FOR 4 PCS ROLL)  
BROWN RICE AVAILABLE (8 PCS)

### SUSHI BENTO BOX

\$13.00

COMES WITH 8 PIECES OF CALIFORNIA ROLL  
(NO SUBSTITUTE) + CHOICE OF TWO 4 PCS OF CLASSIC  
ROLL, WAKAME AND GINGER SALAD

### CALIFORNIA

CRAB\* STICK, AVOCADO, CUCUMBER, MASAGO

### \*RAINBOW

SLICE OF TUNA, SALMON, YELLOWTAIL AND AVOCADO  
OVER CALIFORNIA ROLL

### \*SPICY ROLL

(TUNA OR SALMON OR YELLOWTAIL OR CRAB\* SALAD)  
CUCUMBER, SCALLION, SPICY CREAMY

### \*FLORIDA

TUNA, SALMON, AVOCADO, MASAGO

### JAX ROLL

SHRIMP TEMPURA, CREAM CHEESE, AVOCADO, EEL SAUCE

### MIAMI

STEAMED SHRIMP, CRAB\* SALAD,  
TEMPURA FLAKES, SPICY CREAMY

### PHILADELPHIA

CRAB\* STICK, CREAM CHEESE, AVOCADO, MASAGO

### \*ALASKAN

SALMON, CRAB\* STICK, AVOCADO

### UNAGI ROLL

BBQ EEL, CUCUMBER, EEL SAUCE

### JAPANESE BAGEL

SMOKED SALMON, AVOCADO, CREAM CHEESE,  
JAPANESE MAYO, SRIRACHA

### FUJI ROLL

SHRIMP TEMPURA, AVOCADO, CRAB\* STICK TOPPED  
WITH CRAB\* SALAD, SPICY CREAMY, EEL SAUCE,  
SCALLION, MASAGO

### SALMON SKIN

FRIED SALMON SKIN, CUCUMBER, SCALLION,  
EEL SAUCE, SPICY CREAMY

### VEGGIE ROLL

TOFU, AVOCADO, CUCUMBER,  
CARROT, ASPARAGUS


### HIBACHI BENTO BOX

\$13.00

COMES WITH HIBACHI VEGETABLES, 2 PCS GYOZA,  
CHOICE OF FRIED RICE, STEAMED RICE OR BROWN RICE  
PROTEIN OPTIONS: CHICKEN, STEAK, SHRIMP,  
SALMON, OR TOFU

**\*RED** = RAW OR UNDERCOOKED

**GREEN** = VEGGIE FRIENDLY

 = SPICY

NO SUBSTITUTION OR MODIFICATION  
ALLOWED ON 4 PCS ROLL

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# NORI DRINK MENU

## BEVERAGES

ALL SOFT DRINKS ARE FREE REFILL

COCA-COLA	\$2.75
DIET COKE	\$2.75
SPRITE	\$2.75
FANTA ORANGE	\$2.75
UNSWEETENED ICED TEA	\$2.75
SWEET ICED TEA	\$2.75
HOT TEA (GREEN TEA)	\$3.50
RAMUNE (ORIGINAL, MELON, STRAWBERRY)	\$4.00
CALPICO (MANGO, LYCHEE)	\$4.50
THAI TEA	\$4.00
SHIRLEY TEMPLE (GRENADINE + SPRITE)	\$3.50
CHERRY COKE (GRENADINE + COKE)	\$3.50
SPARKLING WATER	\$3.50



## BEER

### ALL DOMESTICS

**\$4.75**

MILLER LITE (DRAFT)  
MICHELOB ULTRA (DRAFT)  
STELLA ARTOIS (DRAFT)  
BUD LIGHT  
YUENGLING

### ALL IMPORTS

**\$5.75**

KIRIN ICHIBAN  
SAPPORO (DRAFT)  
ASAHI  
KIRIN LIGHT  
CORONA  
HEINEKEN

## SAKE

JOZEN MN JUNMAI DAIGINJO GENSHU

BOTTLE (300 ML) **\$28.00**

SAWAHIME JUNMAI GINJO

BOTTLE (300 ML) **\$28.00**

JOZEN MN JUNMAI GINJO SAKE

BOTTLE (300 ML) **\$28.00**

KIKUSUI NO KARAKUCHI HONJOZO

BOTTLE (300 ML) **\$16.00**

DASSAI 45 NIGORI

BOTTLE (300 ML) **\$25.00**

HAKKAISAN TOKUBETSU JUNMAI

BOTTLE (300 ML) **\$19.00**

DASSAI 39 JUNMAI DAINGINGO

BOTTLE (300 ML) **\$30.00**

KONTEKI TEARS OF DAWN

BOTTLE (300 ML) **\$28.00**

HOUSE HOT SAKE

SAKE BOTTLE (100Z) **\$9.00**

## WINE

### WHITE WINE

WILLIAM HILL CHARDONNAY

GLASS (8OZ) **\$8.00**

BOTTLE (750 ML) **\$30.00**

NOBILIO SAUVIGNON BLANC

GLASS (8OZ) **\$8.00**

BOTTLE (750 ML) **\$30.00**

ROPHECY PINOT GRIGIO

GLASS (8OZ) **\$8.00**

BOTTLE (750 ML) **\$30.00**

HOUSE WHITE WINE

GLASS (8OZ) **\$7.00**

BOTTLE (750 ML) **\$20.00**

### RED WINE

JUGGERNAUT CABERNET

GLASS (8OZ) **\$12.00**

BOTTLE (750ML) **\$45.00**

STERLING CABERNET

GLASS (8OZ) **\$8.00**

BOTTLE (750 ML) **\$35.00**

MARK WEST PINOT NOIR

GLASS (8OZ) **\$8.00**

BOTTLE (750 ML) **\$30.00**

HOUSE RED WINE

GLASS (8OZ) **\$7.00**

BOTTLE (750 ML) **\$22.00**

PLUM WINE

GLASS (8OZ) **\$7.00**

BOTTLE (750 ML) **\$25.00**

