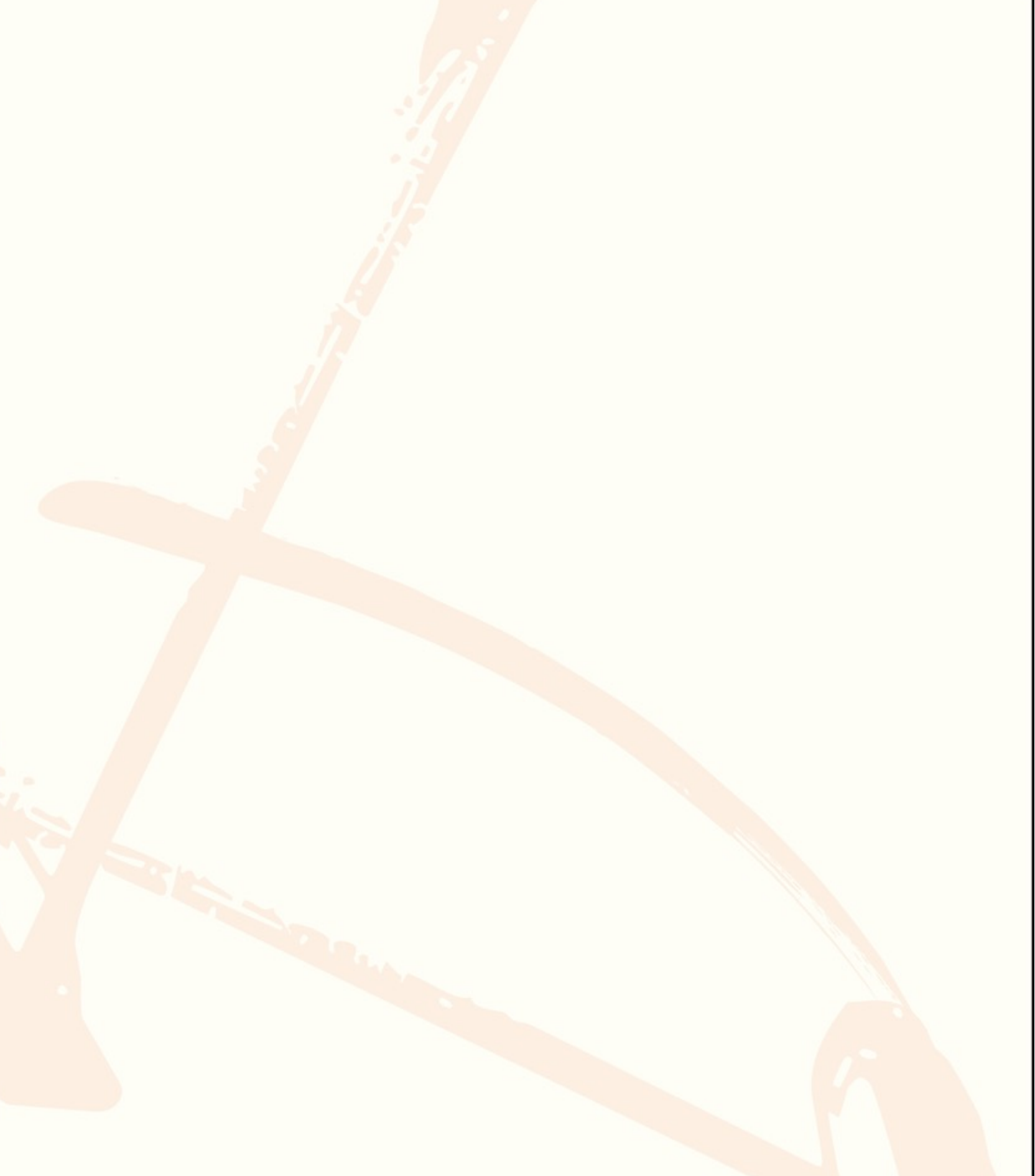


"Even sea bream is not delicious  
when eaten in loneliness"

*Japanese proverb*



● **MISO SOUP**

- |                             |    |
|-----------------------------|----|
| 1. HIKARI MISO              | 12 |
| Tofu cube and seaweed soup  |    |
| 2. AGEDASHI MISO            | 15 |
| Rice cake and mushroom soup |    |
| 3. KAISEN MISO              | 20 |
| Seafood soup                |    |

● **SALAD NO OSUSUME**

- |                                       |    |
|---------------------------------------|----|
| 4. TUNA SALAD                         | 38 |
| Tuna with green salad                 |    |
| 5. SOFT SHELL CRAB SALAD              | 35 |
| Deep fried soft crab with green salad |    |

● **CHEF'S SELECTION**

- |  |    |
|--|----|
| 6. TAKE SUSHI MORI                       | 75 |
| Chef's selection of 8pcs of Nigiri Sushi |    |
| 7. NIHON NO SASHIMI MORIAWASE            | 90 |
| Chef's selection of 10 slices of Sashimi |    |

● **SASHIMI MONO**

- |                                |    |
|--------------------------------|----|
| 8. SALMON SASHIMI              | 45 |
| Fresh salmon (5 slices)        |    |
| 9. MAGURO SASHIMI              | 75 |
| Fresh tuna (5 slices)          |    |
| 10. KAMPACHI SASHIMI           | 65 |
| Fresh kampachi fish (5 slices) |    |
| 11. HARASU                     | 55 |
| Salmon belly (5 slices)        |    |



- |  |    |
|--|----|
| 12. MEKAJIKI                           | 45 |
| <i>Fresh big-eye marlin (5 slices)</i> |    |
| 13. SHIME SABA                         | 38 |
| <i>Fresh mackerel (5 slices)</i>       |    |
| 14. HOTATE SASHIMI                     | 50 |
| <i>Fresh scallop (5 slices)</i>        |    |
| 15. TAKO SASHIMI                       | 30 |
| <i>Fresh octopus (5 slices)</i>        |    |

## ● HOSOMAKI MONO

- |  |    |
|--|----|
| 16. TAMAGO HOSOMAKI                          | 13 |
| <i>Egg omelet roll cut into 6pcs</i>         |    |
| 17. AVOCADO HOSOMAKI                         | 15 |
| <i>Avocado roll cut into 6pcs</i>            |    |
| 18. NATTO HOSOMAKI                           | 15 |
| <i>Fermented soy bean roll cut into 6pcs</i> |    |
| 19. SALMON HOSOMAKI                          | 22 |
| <i>Salmon roll cut into 6pcs</i>             |    |
| 20. TEKKA HOSOMAKI                           | 25 |
| <i>Tuna roll cut into 6pcs</i>               |    |

## ● URA MAKI – REVERSE ROLL

- |  |    |
|--|----|
| 21. CALIFORNIA ROLL  | 28 |
| <i>California style topped with flying fish roe, cut into 8pcs</i>     |    |
| 22. UNAGI ABURI ROLL   | 35 |
| <i>California style seared eel topped with mayo roe, cut into 8pcs</i> |    |
| 23. EDO MAKI   | 15 |
| <i>Soft shell crab topped with egg mayo, cut into 4pcs</i>             |    |
| 24. SINGA MAKI   | 15 |
| <i>Singapore deep fried fish, cut into 4pcs</i>                        |    |



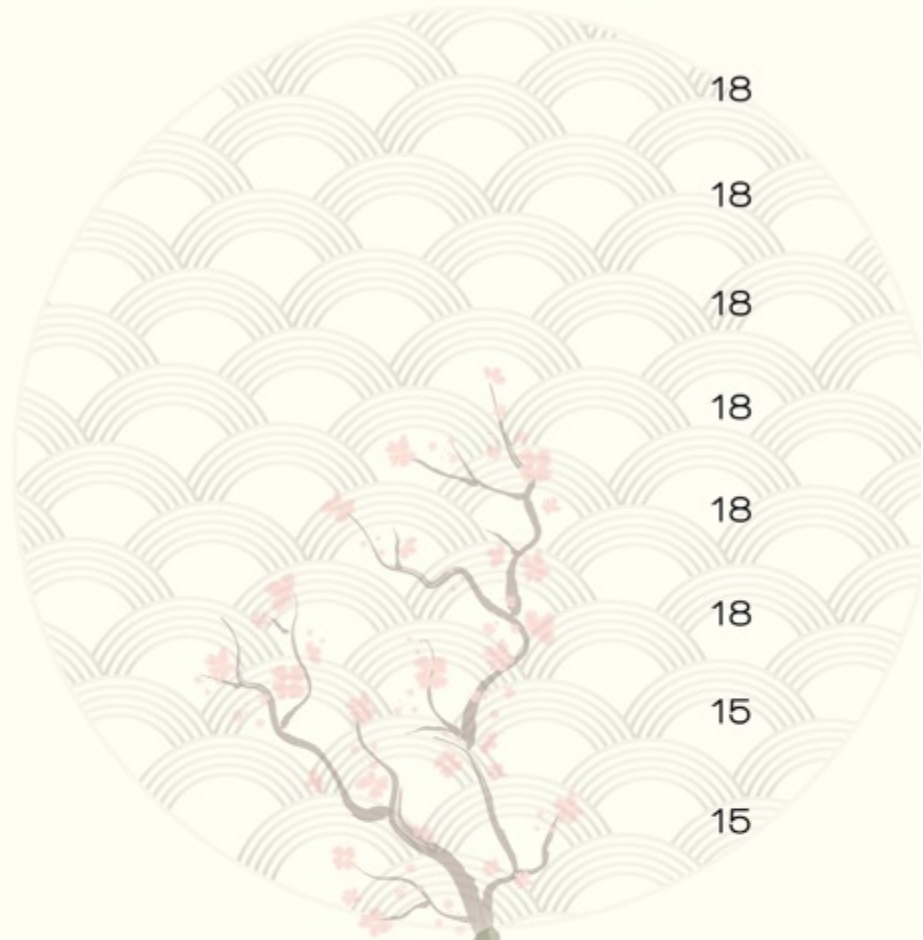
- |                      |  |    |
|----------------------|--|----|
| 25. UMAI MAKI        | Cheese and Burdock root topped with salmon slices, cut into 4pcs | 15 |
| 26. INAKYU MAKI      | Bean curd skin and cucumber, cut into 4pcs                       | 15 |
| 27. EBI TEMPURA ROLL | Prawn roll topping with crunch flake                             | 35 |
| 28. RAMBO ROLL       | California style topping with mixed raw fish, cut into 8pcs      | 35 |
| 29. BRASIL ROLL      | Tuna and crab meat, cut into 8pcs                                | 35 |
| 30. WASHINGTON ROLL  | Salmon and avocado, cut into 8pcs                                | 35 |
| 31. SASHIMI ROLL     | Mixed fresh raw fish roll, cut into 5pcs                         | 40 |

● **SUSHI MONO (2pcs)**

- |                    |                  |    |
|--------------------|------------------|----|
| 32. TORO SUSHI     | Tuna belly       | 50 |
| 33. MAGURO SUSHI   | Tuna             | 30 |
| 34. SHAKE SUSHI    | Salmon           | 20 |
| 35. KAMPACHI SUSHI | Yellow tail fish | 20 |
| 36. HOTATE         | Scallop          | 20 |
| 37. HARASU SUSHI   | Salmon belly     | 20 |



- |                     |    |
|---------------------|----|
| 38. SHIRO MAGURO    | 18 |
| Japanese white tuna |    |
| 39. SHIME SABA      | 18 |
| Mackerel            |    |
| 40. TAKO SUSHI      | 18 |
| Octopus             |    |
| 41. MONGO IKA       | 18 |
| Squid               |    |
| 42. KURUMA EBI      | 18 |
| Prawn               |    |
| 43. UNAGI SUSHI     | 18 |
| BBQ eel             |    |
| 44. TAMAGO SUSHI    | 15 |
| Egg omelet          |    |
| 45. INARI SUSHI     | 15 |
| Soya bean curd bag  |    |



## ● GUNKAN SUSHI (2pcs)

- |                  |    |
|------------------|----|
| 46. TOBIKO SUSHI | 15 |
| Flying fish roe  |    |
| 47. EBIKO SUSHI  | 15 |
| Prawn roe        |    |
| 48. IIDAKO SUSHI | 15 |
| Baby octopus     |    |
| 49. KURAGE SUSHI | 15 |
| Jelly fish       |    |



## ● TEMAKI – HAND ROLL

- |   |    |
|---|----|
| 50. CALIFORNIA TEMAKI                           | 18 |
| <i>Avocado, cucumber and crab meat handroll</i> |    |
| 51. SALMON TEMAKI                               | 18 |
| <i>Fresh salmon</i>                             |    |
| 52. SOFT SHELL CRAB TEMAKI                      | 18 |
| <i>Soft shell crab</i>                          |    |
| 53. UNAGI TEMAKI                                | 18 |
| <i>BBQ eel</i>                                  |    |
| 54. EBI TEMPURA TEMAKI                          | 18 |
| <i>Deep fried tempura prawn</i>                 |    |
| 55. NEGI TORO TEMAKI                            | 30 |
| <i>Minced fatty tuna</i>                        |    |
| 56. SALMON SKIN TEMAKI                          | 18 |
| <i>Deep friend salmon skin</i>                  |    |
| 57. KIKU TEMAKI                                 | 16 |
| <i>Egg omelet, cucumber and vegetables</i>      |    |

## ● TEMPURA MONO

- |  |    |
|--|----|
| 58. EBI TEMPURA  | 37 |
| <i>5pcs prawn and 1pc vegetable</i>                              |    |
| 59. YASAI TEMPURA  | 20 |
| <i>10pcs of mixed vegetables</i>                                 |    |
| 60. TEMPURA MORIAWASE  | 34 |
| <i>3pcs prawn, 1pc squid, 1pc fish and 4pcs mixed vegetables</i> |    |

## ● YAKI MONO

- |  |    |
|--|----|
| 61. SABA SHIO/TERI   | 20 |
| <i>Grilled mackerel fish with salty (shio) or sweet (teri) sauce</i> |    |
| 62. SALMON SHIO/TERI   | 37 |
| <i>Grilled salmon with salty (shio) or sweet (teri) sauce</i>        |    |



63. TORI SHIO/TERI	25
Grilled chicken thigh with salty (shio) or sweet (teri) sauce	
64. HOKKE YAKI	25
Grilled flat open semi salted atka mackerel	
65. UNAGI KABAYAKI	30
Grilled eel with sweet sauce	
66. SURUME IKA	45
Grilled Japanese squid	
<b>● TARTARE MONO</b>	
67. ROYAL SALMON TARTARE	35
Minced salmon and avocado with lemon confit	
68. ROSEMARY TUNA TARTARE	45
Minced tuna with fruit cubes and rosemary sauce	
<b>● SIDE DISHES</b>	
69. AGEDASHI TOFU	8
Deep fried soya bean	
70. MOROKYU	12
Sliced Japanese cucumber with miso paste	
71. EDAMAME	12
Boiled young soya bean with salt	
72. HAMPAN CHEESE YAKI	15
Grilled yam cake topped with cheese and roe	
73. YAKITORI	15
Grilled chicken thigh skewers (2pcs)	
74. SOFT SHELL CRAB	24
Deep fried soft shell crab	
75. TORI KATSU	25
Deep fried breaded crumbed chicken breast	





● SAKE

**Cho-Tokusen with Gold Leaf 16%** *1.8ltr* 480

This sake is full-bodied with hints of honeydew, papaya, anise and roasted nuts. Well balanced, long and smooth finishing.

**Hakutsuru Josen Sake 15%** *150ml* 19 *1.8ltr* 174

A deep flavoured sake which goes well with most kinds of food.

**Tamonohikari Junmai Ginjo 15%** *150ml* 40 *1.8ltr* 360

Brewed using the traditional 'yamahai' method, which relies on naturally occurring lactic acid and yeast to bring about fermentation. This sake is brewed slowly, drawing out the full flavor of the rice.

**Nihonsakari Josen Karakuchi 15%** *150ml* 21 *1.8ltr* 186

Carefully brewed with rice, water and technique. Crisp, refreshing and exhilarating in taste.

**Kirei Umeshu With Collagen 7%** *300ml* 84

Kirei means beautiful in Japanese. Plum Sake made from Japanese plum has mellow taste. Collagen is lost each day, but can be ingested 3000mg per bottle of Kirei-Umeshu.

**Nihonsakari Amakuchi 13%** *300ml* 53

This Sake has a unique nose, fruity, acidic, and milky all at once. It hits your palate with a full and soft kuchiatarai (first impression), and the flavor continues to be full throughout. Overall, the flavors soft, but with an acidic touch around the edges.

**Namachozo 14%** *300ml* 72

Stored for a while and then pasteurized once before bottling.

**Yamadanishiki Tokubetsu-Junmai 15%** *300ml* 81

This rich, smooth and refreshing sake boasts light fruit and floral flavors with a hint of rice and a dry finish. An excellent match for full flavored sushi and sashimi like smoked salmon, fatty tuna and eel.

## ● SAKE

### Junmai Sparkling Sake 7%

250ml 69

Junmai Sparkling Sake is naturally carbonated Sake, which is produced special techniques. Served chilled, sparkling Sake is a sweet yet refreshingly light flavor.

### Horin Junmai Daiginjo 16%

720ml 450

Using Yamada Nishiki and Gohyakumangoku rice milled to 50%, This classic example of a Fushimi style Junmai Daiginjo has a delicately fruity nose, its subtle flavors are well-balanced, and it is exceptionally smooth with a long clean finish.

### Nihonsakari Josen Nama Chozoshu 14%

300ml 53

Pasteurized only once before bottling to bring you a refreshing flavor and tanginess only in a chilled sake. The chilling brings out the refreshing aftertaste, mellow aroma and moderate sweetness.

### Nakano Kishu Umeshu Plum Wine

160ml 21

The perfect way to round off an evening, rich, fruity and fragrant umeshu plum wine is loved across Japan for its characteristic sweet and sour flavour, with complex overtones close to marzipan.

## ● SHUCHO

### Bizan Super Rice Shochu 25%

720ml 216

This Shochu's name "Bizan" means beautiful mountain in Japanese. Fushimi area, where Gekkeikan established, is famous for purest underground water called Fushi-mizu. Sharp flavor of rice itself and mellow taste suits to everyone's favor. Made from 100% Japanese rice and underground water.

### Horin Junmai Daiginjo 16%

720ml 270

Using Yamada Nishiki and Gohyakumangoku rice milled to 50%, This classic example of a Fushimi style Junmai Daiginjo has a delicately fruity nose, its subtle flavors are well-balanced, and it is exceptionally smooth with a long clean finish.

## ● WHISKY

### Akashi White Oak Blended Whisky 40%

This Japanese Whisky is carefully distilled at Eigashima Shuzō distillery and is adored for its caramel, vanilla, savoury and cinnamon flavor notes.

500ml 495

### Mars Iwai Whisky Blue Label 40%

A deep flavoured sake which goes well with most kinds of food.

750ml 741

### Nikka Yoichi Single Malt 45%

Relaunched in 2016, this whisky comes from Nikka's excellent Yoichi distillery. This is a blend of single malts from different years and consequently does not carry an age statement. A smoky whisky with a maritime character, fresh fruit, mint and sweet flavor notes.

700ml 943

## ● RED WINE

### Richland Shiraz Chile 2016

Glass 25 Bottle 115

### Famiglia Cabernet Sauvignon Chile 2016

225

## ● WHITE WINE

### Richland Shiraz Chile 2016

Glass 25 Bottle 115

### Marlborough Brook Sauvignon Blanc NZ 2016

195

## ● CHAMPAGNE

### Bruno Paillard

700ml 350

## ● BEER

### Asahi

335ml 110

## ● FRESH JUICES

ORANGE	15
WATERMELON	15
APPLE	15
PINEAPPLE	15

## ● COFFEE & TEA

CAPPUCINO	12
CAFE LATTE	12
CAFE AMERICANO	8
ESPRESSO	8
GREEN TEA	8

## ● SOFT DRINKS

AQUA PANNA	25
SAN PELLEGRINO	25
COCA COLA / DIET COCA COLA	8
SPRITE	8
100PLUS	8





**魚** NORI SUSHI

[www.norisushi.restaurant](http://www.norisushi.restaurant)