

Nori Lunch Set 定食

Yaki Udon (V)	£8.0
<i>Stir-fry Udon noodle with mixed veggies & Homemade soy based sauce</i>	
Yaki Udon (Chicken or Seafood)	£10
<i>Stir-fry Udon noodle with mixed veggies, chicken or seafood & Homemade soy based sauce</i>	
Poke	£9.0
<i>Bowl of rice topped with Salmon & Tuna poke</i>	
GyuDon	£10
<i>Bowl of rice topped with beef, onion and egg with tsuyu sauce</i>	
ButaDon (Spicy)	£10
<i>Bowl of rice topped with stir-fried spicy sliced pork & kimchi</i>	
Katsu (Pork or Chicken)	£10
<i>Breaded deep fried pork or chicken with cabbage salad</i>	
Katsu CurryDon (Pumpkin Croquettes / Pork or Chicken)	£9/11
<i>Breaded deep fried pumpkin croquettes, pork or chicken with homemade vegetable curry</i>	
Tempura Udon	£10
<i>Udon noodle soup with tempura</i>	
TenDon	£10
<i>Prawn & veggies tempura topped on rice with Unagi & kimchi mayo sauce</i>	
ChukaDon (Spicy)	£11
<i>Bowl of rice topped with stir-fried seafood and vegetables & Homemade spicy sauce</i>	

Chef Special

Sake Shioyaki (Salmon)	£13
<i>char-grilled Salmon</i>	
UnagiDon	£14
<i>Grilled eel with rice bowl</i>	
Nigiri Omakase	£15
<i>Chef's choice of 7 pieces of nigiri</i>	
Sashimi Omakase	£15
<i>Chef's choice of 3 Assortment sashimi and rice</i>	

All Lunch menu are served with **assorted side dishes, rice and Miso soup**

A discretionary 10% service charge will be added to your bill
In case of any allergy or food intolerance please inform your waiter

ZENSAI 前菜 (Starter)

Miso soup	£1.5
<i>Tofu, seaweed & spring onion</i>	
Edamame	£3.0
<i>Steamed Edamame served with sea salt</i>	
Cabbage Salad	£3.0
<i>Cabbage salad with Homemade sauce</i>	
Wakame Salad	£5.5
<i>Seaweed with Homemade sauce</i>	
Green Salad	£5.0
<i>Mixed salad with Homemade Wafu dressing</i>	
Nasu Denkaku (V)	£6.5
<i>Deep fried and grilled aubergine with den miso and pecan nut</i>	
Chargrilled Asparagus (V)	£7.0
<i>With wafu dressing</i>	
Assorted Karaage (for sharing)	£16
<i>Karaages, spicy Karaages, Takoyaki and chicken wings</i>	
Karaage / Spicy Karaage (5pcs)	£7.0/£7.5
<i>Deep fried chicken served with Homemade Japanese spicy mayo / spicy sauce</i>	
Japanese Chicken Wings (6pcs)	£8.0
<i>Half-cut middle wings with a blend of herbs and spices, deep fried served with spicy mayo</i>	
Chicken Yakitori (3pcs)	£5.0
<i>Grilled skewer Chicken</i>	
Takoyaki (3pcs)	£5.0
<i>Battered dough (Octopus) with Mayo, Okonomiyaki sauce and dried bonito flakes</i>	
Pumpkin Croquette (V, 3pcs)	£5.0
<i>Japanese breaded pumpkin croquette with Mayo sauce</i>	
Gyoza (5pcs)	
<i>Steamed & fried dumplings Served with lemon ponzu</i>	
Veggie(V)	£6.0
Chicken / Pork	£7.0
Prawn / BBQ Beef (Steamed only)	£7.5
Spicy squid (Spicy)	£11
<i>Stir-fried spicy squid with vegetables</i>	
Buta (spicy)	£12
<i>Stir-fried spicy pork with vegetables</i>	
Grilled Unagi (6pcs)	£13
<i>With onion and Unagi sauces</i>	

TEMPURA 天ぷら

Baby squid <i>Deep fried baby squid served with Homemade black pepper sauce</i>	£6.0
Spicy Shrimp <i>Baby shrimp tempura, served with Homemade spicy sauce</i>	£9.0
Soft Shell Crab <i>A whole deep fried crab served with Homemade Black pepper sauce</i>	£9.0
Shrimp Blast <i>Baby shrimp tempura, served with Homemade spicy mayo</i>	£10
Yasai Tempura <i>Assortment of seasonal vegetables with den-dashi sauce</i>	£9.0
Prawn Tempura <i>Six tiger prawns with den-dashi sauce</i>	£12
Kaisen Tempura <i>Prawn, soft shell crab and vegetables with den-dashi sauce</i>	£14

NORI のり

Japanese Restaurant

SASHIMI / NIGIRI おさしみ

SASHIMI 3 PCS / NIGIRI 2 PCS

Akami	(Tuna loin)	£7.0
O toro	(Fatty belly tuna)	£10
Hamachi	(Yellowtail)	£6.5
Sake	(Salmon)	£4.5
Unagi	(Fresh water eel)	£5.5
Tako	(Octopus)	£5.0
Suzuki	(Sea bass)	£5.0
Ebi	(Prawn)	£4.5
Ika	(Squid)	£4.5
Saba	(Mackerel)	£4.5
Hokkigai	(Surf Clams)	£4.5
Tamago	(Egg)	£4.0
Tobiko	(Flying fish roe)	£11
Ikura	(Salmon roe)	£12

Nori Omakase (for sharing)

Sashimi Platter £32
Chef's choice of 18pcs sashimi

Nigiri Platter £27
Chef's choice of 10pcs Nigiri

Nori Stairways (Signature menu) £48
*Chef's choice of 9pcs Sashimi, 10pcs Nigiri, miso soup and assorted sides.
Inc. choice of bottle (200ml) of Prosecco / cocktail / soft drinks*

Nori Sushi Set

Osaka Set (Salmon set) £16
Salmon Sashimi 3pcs, Nigiri 3pcs and Salmon & Avocado roll 6pcs

Sapporo Set (Salmon & Tuna set) £24
Salmon&Tuna Sashimi 6pcs, Nigiri 4pcs and Salmon & Avocado roll 6pcs

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Nori Rolls

Salmon Avocado Roll	£7.0
<i>6 pcs, Salmon & Avocado with mixed sesame seed and seaweed inside</i>	
Spicy Tuna Roll	£8.5
<i>6 pcs, Spicy tuna, mixed sesame seed, chili powder and spicy sauce</i>	
California Roll	£8.5
<i>6 pcs, Crab meat with mixed sesame seed, orange tobiko and Japanese mayo</i>	
Prawn Tempura Roll	£8.0
<i>6 pcs, Deep fried tiger prawn tempura, black sesame seed, avocado, and spicy mayo</i>	
Vegetable Roll (V)	£6.5
<i>5 pcs, assorted seasonal vegetables</i>	
Soft shell crab Roll	£10
<i>5 pcs Deep fried soft shell crab with avocado and cucumber</i>	

Nori Hosu Maki (6pcs)

Thin rolls consisting of sushi rice and tightly in a sheet of seaweed

Sake Maki	£5.5
<i>Thin Salmon roll</i>	
Tekka Maki	£6.5
<i>Thin Tuna roll</i>	
Kappa Maki	£3.5
<i>Thin Cucumber roll</i>	
Avocado Maki	£4.0
<i>Thin Avocado roll</i>	
Asparagus Maki	£5.0
<i>Thin Asparagus roll</i>	

Side dishes おかず

Steamed Gohan	£2.5
<i>Plain steamed rice</i>	
Oshinko	£2.5
<i>Japanese pickles</i>	
Kimchi	£3.0
<i>Homemade fermented spicy cabbage</i>	
Curry sauce	£3.0
<i>Homemade vegetable Japanese curry</i>	

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Main

Main dishes are served with Miso soup, rice, salad and Japanese pickles

Yaki Udon (V)	£9.0
<i>Stir-fry Udon noodle with mixed veggies & Homemade soy based sauce</i>	
Yaki Udon (Chicken or Seafood)	£11
<i>Stir-fry Udon noodle with mixed veggies, chicken or seafood & Homemade soy based sauce</i>	
Udon (Tempura or Nabe)	£11/14
<i>Hot udon noodle soup served with Tempura / in individual donabe (earthenware pot) includes kimchi, egg and vegetables</i>	
Poke	£11
<i>Bowl of rice topped with Salmon & Tuna poke</i>	
TenDon	£11
<i>Prawn & veggies tempura topped on rice with Unagi & kimchi mayo sauce</i>	
Gyudon	£11
<i>Bowl of rice topped with beef, onion and egg with tsuyu sauce</i>	
ButaDon (Spicy)	£11
<i>Bowl of rice topped with stir-fried spicy sliced pork & kimchi</i>	
Katsu (Pork or Chicken)	£11
<i>Breaded deep fried pork or chicken</i>	
Katsu Curry Don (Pumpkin Croquettes, Pork or Chicken)	£10/12
<i>Breaded deep fried Pumpkin Croquettes or pork or chicken with homemade vegetable curry</i>	
ChukaDon (Spicy)	£12
<i>Bowl of rice topped with stir-fried seafood and vegetables & Homemade spicy sauce</i>	
UnagiDon	£15
<i>Grilled eel with rice bowl</i>	
Mushrom Mori (V)	£13
<i>Combination of Mushrooms sautéed in sweet soy and yuzu truffle miso</i>	
Tofu Teriyaki (V)	£12
<i>Deep fried Tofu with homemade teriyaki sauce</i>	
Salmon or Chicken Teriyaki	£15
<i>Grilled chicken or salmon with homemade teriyaki sauce</i>	
Beef Teriyaki	£16
<i>Grilled diced beef with mushroom and homemade teriyaki sauce</i>	
Oden Soup	£14
<i>Fish Cake Stew. Assortment of fish balls and fish cakes in soy sauce-based dashi broth.</i>	
Sake Shiyoyaki (Salmon)	£14
<i>char-grilled Salmon with yuzu sauce</i>	