

NORI BAR

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SUSHI, SAKE & HANDROLL

NIGIRI

*Yellowtail | Tuna | *Salmon

2-Piece
\$7

6-Piece
\$20

10-Piece
\$30

ROLL SETS

DANIEL-SAN \$23

*Salmon
*Yellowtail
*Spicy Tuna

FOUR OF A KIND \$30

*Salmon
*Yellowtail
California
*Spicy Tuna

THE CHAIRMAN \$42

*Salmon
*Yellowtail
*Blue Crab
California
*Spicy Tuna

HAND ROLLS

MAKI CUT ROLLS

*Spicy Tuna	\$9	\$15
*Salmon 	\$8	\$13
*Toro 	\$15	\$34
*Yellowtail 	\$9	\$15
*Blue Crab	\$13	\$26
Lobster	\$16	\$30
California	\$9	\$15
Vegetable 	\$6	\$11
<i>Substitute for Soy Paper</i>	\$1.50	\$2

SASHIMI

*Tuna, Jalapeno, Ponzu \$11

DIPPING SAUCES

Yuzukosho & Spicy Sauce \$3

ON TAP & IN A CAN

Sapporo	\$10
Bud Light	\$10
Asahi	\$11
Michelob Ultra	\$10
Kirin Ichiban	\$11
<i>Make it a Sake Bomb</i>	\$4

SAKE

Bushido Gingo Genshu on Tap	\$12
Soto Junmai	\$14
Nihon N.G. Honjozo	\$19
Snow Maiden Nigori	\$16
Chika Sake Cup	\$9

 Gluten-Free

 Vegan



menu version 20260429

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



@noribarsushi

Cashless Venue

Nori Bar offers an authentic sushi experience, including our signature made-to-order handrolls and sashimi using high-quality ingredients, warm seasoned rice, chilled seafood, and crisp nori, along with a menu of eclectic sakes, matcha green tea, and seasonal teas.



Step 1: Dip



Step 2: Eat



Step 3: Repeat