



**NORIFISH**  
SUSHI AND IZAKAYA

# OMAKASE EXPERIENCES

## KATAYABURI (Premium)

170

**Katayaburi Definition: Breaking from tradition; a bold, unconventional expression of sushi focused on flavor**

A fully composed Chef's tasting showcasing our most refined and indulgent selections, featuring luxury ingredients and extended courses.

## OMAKASE (Standard)

115

A curated progression of seasonal nigiri and composed dishes, highlighting NoriFish's signature flavor-driven approach.

## OMAKASE (Lite)

68

A shorter tasting featuring a selection of signature nigiri, sashimi, a composed rice course, and a light finish. Perfect for quicker Omakase experience.

Available on Weekdays

### Optional Sake Pairing available

## NIGIRI

### HIRAME

GREEN CHILI RELISH, GARLIC, LIME

15

### AKAMI

NIKIRI, SESAME, LEMON AIOLI

15

### MADAI

LEMON, YUZU SALT, GINGER

14

### CHU-TORO

NIKIRI, LEMON AIOLI, GARLIC SALT, TOMATO

19

### BURI

YUZU PONZU, ORANGE

14

### O TORO

NIKIRI, TRUFFLE SALT, CAVIAR

24

### KINMEDAI

GOLDEN EYE SNAPPER, LIME, YUZU KOSHO

16

### UNI

NIKIRI, NORI

MP

### KANPACHI

YOUNG YELLOWTAIL, NIKIRI, NORI DUST, CHIVES

14

### AMAEBI

SWEET SHRIMP, LIME, YUZU SALT

19

### SAKE

UMAMI AIOLI, PONZU, GARLIC CHIP

14

### A5 WAGYU ABURI

NIKIRI, CURED EGG, TRUFFLE PATE, GINGER

MP

### KING SALMON

PONZU, SHALLOT OIL, SHALLOT, CILANTRO

22

### HARAMI

LIMITED QUANTITIES

MP

### HOTATE

UME BUTTER, BLACK SESAME

17

### SEASONAL FISH

MP

# IZAKAYA

## NORIFISH SIGNATURES

**CHEF'S SELECTION NIGIRI. . . 45**  
6 Pieces chef-selected nigiri, signature seasoning. Optional sake pairing available

**KING SALMON CEVICHE. . . . . 26**  
YUZU, AJI AMARILLO, BLOOD ORANGE, SERRANO, CILANTRO, TOASTED QUINOA

**NORIFISH CHU-TORO TOAST. . . . . 26**  
NIKIRI, TRUFFLE AIOLI, SUNNY SIDE UP QUAIL EGG, PECORINO  
GUEST FAVORITE

**SPICY CRISPY RICE. . . . . 17**  
CHOICE OF SALMON OR TUNA, CHILI AIOLI, NITSUME, SERRANO, SESAME

### C O L D S M A L L P L A T E S

**YUZU PONZU OYSTERS** MP  
YUZU PONZU, ORANGE, SERRANO

**BURI SERRANO** 19  
YELLOWTAIL, YUZU PONZU, SERRANO, CILANTRO, BLOOD ORANGE

**KANPACHI CARPACCIO** 18  
GARLIC PONZU, BABY GREENS, GINGER, SHALLOT

**YUZU APPLE SALAD** 12  
ARUGULA, FRISEE, CARROT, CABBAGE, FUJI APPLE, DAIKON YUZU HONEY VINAIGRETTE, TOASTED QUINOA, CRISPY POTATO, PECORINO  
ADD RED SNAPPER 12

### H O T S M A L L P L A T E S

**LOBSTER DYNAMITE** 32  
UMAMI AIOLI, NIKIRI, TOAST

**A5 WAGYU CRISPY TACOS** 24  
KIMCHI CUCUMBER, WASABI CREME FRAICHE, PONZU

**RED SHRIMP TEMPURA** 18  
ARGENTINIAN RED SHRIMP, LIME, YUZU SALT, HONEY WASABI AIOLI

**EBI HOTATE WONTON** 16  
SHRIMP AND JAPANESE SCALLOP DUMPLINGS, MADAI CHINTAN BROTH

**BURI KAMA** 16  
YELLOWTAIL COLLAR, APPLE PONZU

### S I G N A T U R E R O L L S

**CHILI HAMACHI** 19  
GARLIC PONZU, SHALLOT, CHILI THREAD, CRAB

**EBI MAGURO** 19  
SHRIMP TEMPURA, SPICY TUNA, AVOCADO, SESAME PONZU, NITSUME

**SEARED SCALLOP** 22  
SNOW CRAB, SCALLOP, SPICY AIOLI, NIKIRI, SESAME

**SAKE BONITO** 26  
SALMON, CRAB, CUCUMBER, CHILI AIOLI, NITSUME, BONITO

**AKA EBI WAGYU** 38  
POACHED RED SHRIMP, SEARED A6 WAGYU, BLACK GARLIC SOY

**SPICY TORO** 28  
CHILI AIOLI, RICE PEARLS, CHIVE

**CRAB OSHIZUSHI** 29  
AVOCADO PUREE, NIKIRI, GARLIC SALT, RICE PEARLS

### G R I L L / C O M F O R T

**YUZU KOSHO BUTTER CHICKEN** 17  
JOYCE FARMS CHICKEN, YUZU KOKSHO BUTTER

**TRUFFLE WAGYU SLIDERS** 29  
TRUFFLE AIOLI, SUNNY SIDE UP QUAIL EGG, GRUYERE CHEESE, SHALLOT

**MISO PORK BELLY WRAPS** 16  
KUROBUTA PORK, NAPA CABBAGE, PICKLED DAIKON, UMAMI AIOLI, CHILI PASTE, SERRANO

**BROCCOLINI WITH KURO PONZU** 16  
CHARRED BROCCOLINI, BLACK GARLIC PONZU. CRISPY SHALLOT

**LOBSTER RICE** 26  
NIKIRI, NORI DUST, RICE PEARLS, CHIVE