

# NORIKASE

## SPRING MENU

### BEGINNINGS

<b>EDAMAME</b> garlic butter   spicy +1	9
<b>WATERCRESS SALAD</b> arugula   jicama   strawberry   carrot white soy vinaigrette   crispy burdock	15
<b>MISO SOUP</b> tofu   chives	6
<b>YUZU TEMPURA SHRIMP</b> pickled jalapeños   yuzu pepper aioli	20
<b>KARAAGE</b> japanese chicken   pickled red onion	16
<b>CALAMARI</b> umakara   scallion	16
<b>CLAMS AMAZU</b> sweet vinegar   toasted milk bread   aromatic beurre	20

### SEASONAL CRUDO

<b>CRUDO TASTING†</b> Two pieces each of six seasonal crudos. A fresh and refined tasting experience designed for sharing or as a starter.	65
<b>JALAPEÑO HAMACHI†</b> orange supreme   citrus soy	20
<b>COCONUT KING SALMON†</b> coconut foam   basil oil	22
<b>BROWN BUTTER SHIMA AJI†</b> green tea ponzu   maitake mushroom	26
<b>POPPING TUNA†</b> crispy rice   jalapeño aioli	24
<b>BLOOD ORANGE AKAMI†</b> garlic chili crisp   pickled cucumber	26
<b>HOTATE TOM KHA †</b> coconut vinaigrette   pickled thai chili   crispy shallot	25
<b>MADAI BLOOM†</b> fennel salad   raspberry ponzu   crispy burdock	24
<b>OTORO TARTARE†</b> extra fatty bluefin tuna   uni   rice paper   chive   shallot ossetra caviar +15	38

### MAKI

<b>SHISO AFFAIR†</b> lobster   a5 wagyu   shiso chimichurri	42
<b>SURF + TURF†</b> a5 wagyu   shrimp tempura   asparagus	32
<b>DRAMA QUEEN†</b> spicy tuna   seared yellowtail   jalapeño   avocado	22
<b>THE LUXURY ROLL †</b> truffle blue crab   salmon   bluefin tuna   gold	28
<b>ABURI SAKE†</b> king salmon   tempura white fish   truffle cheese   avocado	20
<b>YUZU BLOSSOM†</b> yuzu blue crab   salmon   asparagus   pesto   sakura	24
<b>TRUFFLE UNAGI†</b> eel   shrimp tempura   avocado   cucumber	26
<b>MANGO SPIDER</b> softshell crab   avocado   mango salsa   pistachio furikake	20
<b>SPRING GARDEN</b> roasted bell pepper   crispy burdock   avocado   takuan	16

### NIGIRI | SASHIMI

composed of 2 pieces

<b>AKAMI†</b> lean bluefin tuna	18	<b>SHIMA AJI†</b> striped jack	20
<b>CHU-TORO†</b> medium fatty bluefin tuna	20	<b>MADAI†</b> sea bream	18
<b>OTORO†</b> extra fatty bluefin tuna	30	<b>DOMESTIC UNI†</b> sea urchin	30
<b>MASUNOSUKE†</b> king salmon	16	<b>JAPANESE UNI†</b> hokkaido sea urchin	40
<b>HAMACHI†</b> yellowtail	16	<b>JAPANESE A5 WAGYU†</b> miyazaki prefecture	34
<b>HOTATE†</b> hokkaido scallop	20	<b>FRESH GRATED WASABI</b> shizuoka prefecture   1g	8
<b>IKURA†</b> cured salmon roe	16		

### PREMIUM NIGIRI

composed of 2 pieces

<b>SILKEN JEWEL †</b> otoro   ossetra caviar gold flake	40	<b>CHARCOAL KISS†</b> japanese a5 wagyu shaved black truffle	40
<b>SESAME UNAGI†</b> eel   toasted sesame	28	<b>MOONLIGHT PEARL †</b> hokkaido scallop   lime zest brown butter	24
<b>FIRE BLOSSOM†</b> king salmon   shiso aioli smoked trout roe	22	<b>MATCHA HAMACHI†</b> yellowtail   matcha salt	20
<b>SPRING SCALLION†</b> bluefin tuna   negidare	24	<b>SAKURA EMBER†</b> chutoro   kizami wasabi	26
<b>KOSHO AJI†</b> shima aji   yuzu kosho	22	<b>SPRING MADAI†</b> sea bream   lime   sea salt	20

### SIGNATURE PLATES

<b>SOY SEA BASS†</b> swiss chard   burdock root	50
<b>SALMON NABE</b> clay pot fried rice   beech mushrooms table side shaved summer truffle   +20 fried egg   +3	35
<b>UME TENDERLOIN†</b> ume demi glaze   peppers   radicchio   nasturtium	55
<b>JAPANESE A5 WAGYU HOT STONE†</b> 4oz   truffle salt   togarashi   additional 1oz +25	100

### ACCOMPANIMENTS

<b>BRUSSEL SPROUTS</b> miso tofu romesco   pickled yuzu daikon   milk bread crumb	14
<b>MISO EGGPLANT</b> pickled mustard seed   furikake   chive	14
<b>TEMPURA BABY CORN</b> tempura dipping broth   togarashi   micro wasabi	14
<b>TRUFFLE ENOKI MUSHROOMS</b> tempura fried   ponzu	14
<b>WILD GARLIC MUSHROOMS</b> black garlic   pickled shallot   chives	14

†For your well-being, please note that consuming raw or undercooked seafood or meats may increase the risk of foodborne illness, especially for those with certain health conditions.

A 20% service charge is added to support our hospitality team and help provide fair, sustainable wages.