

NORIKASE

SPRING MENU

BEGINNINGS

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

SEASONAL CRUDO

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

MAKI

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

NIGIRI | SASHIMI

composed of 2 pieces

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

PREMIUM NIGIRI

composed of 2 pieces

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

SIGNATURE PLATES

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

ACCOMPANIMENTS

BRUSSEL SPROUTS miso tofu romesco pickled yuzu daikon milk bread crumb	14
MISO EGGPLANT pickled mustard seed furikake chive	14
TEMPURA BABY CORN tempura dipping broth togarashi micro wasabi	14
TRUFFLE ENOKI MUSHROOMS tempura fried ponzu	14
WILD GARLIC MUSHROOMS 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.



SIGNATURE COCKTAILS

GOLDEN SAKURA

SAVORY | PEPPERY | UMAMI | ADD SMOKE +5

wagyu fat washed japanese whiskey | sancho pepper | black tea | nonino

OAK ROYAL

SMOOTH | VELVETY | TOASTY | ADD SMOKE +5

barrel aged japanese whiskey blend | vanilla | apple brandy | aged bitters

ICHIGO SPRITZ

BITTERSWEET | EXOTIC | BUBBY

elderflower | aperol | bergamot | edible glitter | bubbles

DON'T BREAK MY HEART

FRUITY | CITRUS | SWEET

oka japanese vodka | yuzu | lychee | strawberry | raspberry | cranberry

NORI MARGARITA

SPICY | EXOTIC | COMPLEX

tequila blanco | orange lemon zest | chile poblano | yuzu | togarashi

HIBISCUS KURO

SMOKY | EARTHY | FLORAL

mezcal | scotch | ginger | hibiscus | lime | mole bitters

KINSEI

TROPICAL | TANGY | LUSH

rum | pineapple shrub | passionfruit | lemon

SUMMER CALLING

TROPICAL | JUICY | EFFERVESCENT

rum | japanese melon | watermelon | falernum | lemon | bubbles

PURPLE ZEN

HERBAL | BOTANICAL | AROMATIC

pea flower infused gin | lemongrass | lemon | torched rosemary

GREEN HIKARI

HERBACIOUS | CREAMY | EXOTIC

pisco | thai basil | cucumber | paw paw liquor | dolin blanc | egg white*

JAPANESE ESPRESSO MARTINI

SILKY | RICH | LIVELY

local coffee roaster flamingo espresso | japanese haku vodka
borghetti | licor 43 | house spiced demerara

NIGORI NOIR MARTINI

CREAMY | INDULGENT | SILKEN

sake nigori | pandan | chocolate liquor | licor 43 | baileys cream

ZERO-PROOF

KYOTO SPRING

coconut water | watermelon | thai basil | cucumber | lemon

CITRUS HARMONY

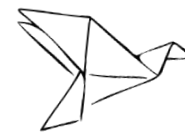
ginger | lemongrass | lavender | lemon | soda

KORI

lyre's white sugar cane | mint shiso | lime | lemon-lime soda

HEINEKEN 0.0

non-alcohol lager



SAKE

JUNMAI | HONJOZO

full bodied | bold | earthy

20

JOTO JUNMAI 'THE GREEN ONE'
FUKUCHO 'FORGOTTEN FORTUNE'
KAETSU SAQITTARIUS TOKUBETSU
YAMADA SHOTEN 'EVERLASTING ROOTS'
TENSEI TOKUBETSU HONJOZO 'INFINITE SUMMER'
SHIRATAKI UONUMA

11

65
95
85
125
85
80

20

16

JUNMAI GINJO | GINJO

medium bodied | crisp | fruit forward

17

NARUTOTAI NAMAGENSHU GINJO 'RED SNAPPER'
RIHAKU JUNMAI GINJO 'WANDERING POET'
FUKUCHO GINJO 'MOON ON THE WATER'
KAWATSURU 'OLIVE'
YUKI NO BOSHA 'CABIN IN THE SNOW'
JOZEN GINJO PINK

16

85
95
100
105
110
105

16

17

JUNMAI DAIGINJO | DAIGINJO

light bodied | delicate | smooth

18

KONTEKI DAIGINJO 'TEARS OF DAWN'
TAKATENJIN 'SOUL OF THE SENSEI'
DASSAI 45 'OTTER FESTIVAL'
DASSAI 39
AIZU HOMARE BLACK JUNMAI DAIGINJO
KUBOTA MANJYU '10,000 CELEBRATIONS'
DASSAI 23 'OTTER FEST'
DASSAI 23 'OTTER FEST'
KIKUSUI KURAMITSU JUNMAI DAIGINJO
DASSAI JUNMAI DAIGINJO 'BEYOND'

22

110
120
120
160
165
230
115
245
600
1500

15

18

SPECIALTY

KASUMI TSURO KIMOTO EXTRA DRY
RIHAKU 'DREAMY CLOUDS'
DASSAI JUNMAI DAIGINJO '45'
TSUKASABOTAN YUZU SHIBORI
FUKUCHO SEASIDE SPARKLING

kimoto

nigori

nigori

yuzu

junmai

500ml

16

14

75
85
110
80
75

16

SAKE FLIGHT | AN ELEGANT PROGRESSION OF FOUR PREMIUM SAKES | 2OZ EACH

SAKE TASTING | BEVERAGE DIRECTOR SELECTION OF 5 SAKES | 3OZ EACH

WINE TASTING | BEVERAGE DIRECTOR SELECTION OF 5 WINES | 3OZ EACH

45
75
75

16

JAPANESE CRAFT BEER

KIRIN ICHIBAN | LAGER

8

SAPPORO PREMIUM | LAGER

8

KIRIN LIGHT | LIGHT LAGER

8

HITACHINO | YUZU LAGER

13

COEDO SHIRO | HEFEWEIZEN

12

HITACHINO | WHITE ALE

13

COEDO BENIAKA | SWEET POTATO

12

KYOTO MATCHA | IPA

25

COEDO SHIKKOKU | BLACK LAGER

12

6



WINE

CHAMPAGNE | SPARKLING

SPARKLING ROSE | GRUET | FR NV
 ROSE CHAMPAGNE | GH MUMM GRAND CORDON | FR NV
 CHAMPAGNE | DEUTZ | FR NV 375ml
 CHAMPAGNE | NICOLAS FEUILLATTE RESERVE EXCLUSIVE | FR NV
 CHAMPAGNE | HENRIOT | BRUT SOUVERAIN | FR NV
 CHAMPAGNE | HENRIOT | BLANC DE BLANCS | FR NV
 ROSE CHAMPAGNE | TAITTINGER | REIMS | FR NV
 CHAMPAGNE | DOM PERIGNON | LUMINOUS BRUT VINTAGE | FR 2012

WHITE BY THE GLASS

SAUVIGNON BLANC | OYSTER BAY | MARLBOROUGH | NZ 2024
 SAUVIGNON BLANC | VILLA DES ANGES | LANGUEDOC | FR 2023
 CHARDONNAY | CHATEAU STE MICHELLE | COLUMBIA VALLEY | WA 2023
 RIESLING | JAKOB SCHNEIDER | KABINETT | NAHE | DE 2022
 PROVENCE ROSE | ESPRIT GASSIER | COTES DE PROVENCE | FR NV

WHITE BY THE BOTTLE

PINOT GRIGIO | TERLAN | ALTO ADIGE | IT 2023
 RIESLING | SADIE EST | ALSACE | FR 2020
 RIESLING | JAKOB SCHNEIDER | TROCKEN | NAHE | DE 2022
 PINOT GRIS | HUGEL | ALSACE | FR 2020
 SAUVIGNON BLANC | FOURNIER PERE + FILS | POUILLY-FUME | FR 2021
 SAUVIGNON BLANC | DOMAINE DENIZOT | SANCERRE | FR 2023
 CHENIN BLANC | DOMAINE HUET CLOS DU BOURG | VOUVRAY LOIRE | FR 2022
 CHABLIS | CAMILLE + LAURENT GRAND VIN DE BOURGOGNE | FR 2021
 CHABLIS | DOMAINE PREMIER CRU VAILLON | BOURGOGNE | FR 2023
 VIOGNIER | CAMBRIA | SANTA MARIA VALLEY | CA 2023
 CHARDONNAY | MAISON ROCHE DE BELLENE | BOURGOGNE | FR 2021
 CHARDONNAY | PANTHERA | RUSSIAN RIVER VALLEY | CA 2018
 CHARDONNAY | ETUDE | CARNEROS | CA 2022

RED BY THE GLASS

CABERNET SAUVIGNON | PARDUCCI | MENDOCINO | CA 2021
 PINOT NOIR | LE FOU | LANGUEDOC | FR 2024
 GAMAY | STEPHANE AVIRON | BEAUJOLAIS VILLAGES | FR 2019

RED BY THE BOTTLE

BURGUNDY | JUSTIN GIRARDIN | BOURGOGNE | FR 2022
 PINOT NOIR | WILLAMETTE ESTATE | WILLAMETTE VALLEY | OR 2020
 PINOT NOIR | ARGUS | NAPA VALLEY-CARNEROS | CA 2021
 PINOT NOIR | MAISON PASCAL CLEMENT | BOURGOGNE | FR 2022
 RHONE BLEND | CHATEAUNEUF-DU-PAPE | RHONE | FR 2019
 SANGIOVESE | MATE | BRUNELLO DI MONTALCINO | IT 2019
 BORDEAUX-BLEND | MARQUIS DE TERME MARGAUX | BORDEAUX | FR 2018
 MERLOT | CHATEAU PEREY | BORDEAUX | FR 2020
 SYRAH | GRAMERCY CELLARS | COLUMBIA VALLEY | WA 2016
 CABERNET SAUVIGNON | EBERLE | PASO ROBLES | CA 2021
 CABERNET SAUVIGNON | OVIS | HIGH VALLEY | CA 2016
 CABERNET SAUVIGNON | HESS COLLECTION | NAPA VALLEY | CA 2019
 CABERNET SAUVIGNON | COURSEY GRAVES | BENNETT VALLEY | CA 2019

GLASS

13

12
14
13
16
15

15
13
17

BOTTLE

65
90
100
150
150
200
250
1000

70
85
105
85
80
95
125
100
150
80
110
106
115

110
110
100
170
190
190
125
95
200
75
138
200
245

JAPANESE WHISKY

NEAT | ROCK | 2oz

AKASHI SINGLE MALT 40
 AKASHI UME JAPANESE PLUM 11
 AKASHI WHITE OAK BLEND 20
 HIBIKI HARMONY 35
 ICHIRO'S MALT + GRAIN 40
 ICHIRO'S MALT US EDITION 2023 85
 KIKORI 20
 MARS IWAI 12
 MARS IWAI 45 13
 MARS IWAI TRADITION 22
 MARS KOMAGATAKE SINGLE MALT 2021 60
 MARS MALTAGE COSMO MANZANILLA 2022 45
 MARS THE Y.A. PURE MALT 2021 55
 NEKKA OKU AIZU RICE WHISKY 42
 NIKKA COFFEY GRAIN 27
 NIKKA COFFEY MALT 31
 NIKKA DAYS 13
 NIKKA FROM THE BARREL 27
 NIKKA MIYAGIKYO SINGLE MALT 34
 NIKKA MIYAGIKYO SINGLE MALT AROMATIC YEAST 2022 95
 NIKKA TAKETSURU 30
 NIKKA YOICHI SINGLE MALT 35
 NIKKA YOICHI SINGLE MALT 10YR 60
 NIKKA YOICHI SINGLE MALT NON-PEATED 2021 98
 SUNTORY HAKUSHU 12YR SINGLE MALT 85
 SUNTORY HAKUSHU 18YR SINGLE MALT 275
 SUNTORY TOKI 14
 SUNTORY WORLD WHISKY AO 30
 SUNTORY YAMAZAKI 12YR SINGLE MALT 70
 SUNTORY YAMAZAKI 18YR SINGLE MALT 250

JAPANESE WHISKY FLIGHT

DO | NIKKA DAYS | MARS IWAI BLUE LABEL | AKASHI PLUM | AKASHI WHITE OAK | 30
 GIN | SUNTORY TOKI | KIKORI | NIKKA COFFEE MALT | NIKKA MIYAGIKYO | 50
 KIN | HAKUSHU 12YR | YAMAZAKI 12YR | SUNTORY AO | HIBIKI HARMONY | 110

JAPANESE GIN + VODKA

NIKKA VODKA 15
 NIKKA GIN 17
 SUNTORY HAKU VODKA 12
 SUNTORY ROKU GIN 12

NORIKASE

SPRING MENU

Desserts

HOUSE-MADE PASTRIES

TARO CRÈME BRÛLÉE 13
assorted berries | edible flower

STRAWBERRY SHISO ICE CREAM 13
house-made ice cream | honey balsamic | shiso flower

SUBTLE CLOUD 16
peach | mascarpone vanilla mousse | pistachio

Martinis

JAPANESE ESPRESSO MARTINI | 15
local coffee roaster flamingo espresso
japanese haku vodka | borghetti | licor 43

NIGORI NOIR | 16
sake nigori | pandan | chocolate liquor
licor 43 | baileys cream

Sweet Wines

VEUVE DU VERNAY | 10
ice rose | 3 oz

ELIO PERRONI | 10
moscato di asti | 3 oz

Fortified Wines

COCKBURN'S | 9
fine ruby port | 2 oz

GRAHAM'S 10 YEAR | 18
tawny port wine | 2 oz

PASTRY CHEF | RAFAEL LOAIZA

NORIKASE

SPRING MENU

Desserts

HOUSE-MADE PASTRIES

TARO CRÈME BRÛLÉE 13
assorted berries | edible flower

STRAWBERRY SHISO ICE CREAM 13
house-made ice cream | honey balsamic | shiso flower

SUBTLE CLOUD 16
peach | mascarpone vanilla mousse | pistachio

Martinis

JAPANESE ESPRESSO MARTINI | 15
local coffee roaster flamingo espresso
japanese haku vodka | borghetti | licor 43

NIGORI NOIR | 16
sake nigori | pandan | chocolate liquor
licor 43 | baileys cream

Sweet Wines

VEUVE DU VERNAY | 10
ice rose | 3 oz

ELIO PERRONI | 10
moscato di asti | 3 oz

Fortified Wines

COCKBURN'S | 9
fine ruby port | 2 oz

GRAHAM'S 10 YEAR | 18
tawny port wine | 2 oz

PASTRY CHEF | RAFAEL LOAIZA