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SUMMER MENU

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BEGINNINGS

- 9 **EDAMAME** ^[V]
garlic butter | spicy +1
- 15 **YASAI SALAD** ^[V]
mango | avocado | cucumber | tomatoes
umeboshi vinaigrette
- 6 **MISO SOUP**
tofu | chives
- 20 **YUZU TEMPURA SHRIMP** °
pickled jalapeños | yuzu pepper aioli
- 16 **KARAAGE**
japanese chicken | pickled red onion
- 16 **CRISPY CALAMARI** °
umakara | scallion
- 16 **HAMACHI KAMA** *
scallion yuzu verde | thai chili emulsion
burnt corn husk oil
- 24 **A5 WAGYU GYOZA** °
black garlic ponzu | local herbs

SIGNATURE PLATES

- 35 **SALMON NABE** *
clay pot fried rice | beech mushrooms
table side shaved summer truffle +20
fried egg +3
- 55 **GYŪ TENDERLOIN** *
morokoshi coulis | jalapeño-jicama-wasabi relish
nasturtium | A5 fat powder
- 100 **JAPANESE A5 WAGYU HOT STONE** *
4oz | truffle salt | togarashi
additional 1oz +25

SEASONAL CRUDO

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

FUKUSAI

- 14 **SHISHITO**
coconut dashi | pickled rose petals
nasturtium
- 14 **MISO EGGPLANT** ^[V]
pickled mustard seed | furikake | chive
- 14 **BRUSSEL SPROUTS** ^[V]
miso tofu romesco | pickled yuzu daikon
milk bread crumb

PLATES

Inspired by Nature, our offerings change thoughtfully alongside the seasonal tides.
Each dish may vary based on daily ingredient availability.

SPECIALTY ROLLS

- 42 **SHISO AFFAIR °***
lobster | a5 wagyu | shiso chimichurri
- 32 **SURF + TURF °***
a5 wagyu | shrimp tempura | asparagus
- 22 **DRAMA QUEEN ***
spicy tuna | seared yellowtail
jalapeño | avocado
- 28 **THE LUXURY ROLL °***
truffle blue crab | salmon | bluefin tuna
cucumber | gold
- 20 **ABURI SAKE ***
king salmon | tempura white fish
truffle cheese | avocado
- 20 **MANGO SPIDER °**
softshell crab | avocado | mango salsa
pistachio furikake
- 26 **TRUFFLE UNAGI °**
baked eel | shrimp tempura
avocado | cucumber
- 16 **MIDORI GARDEN ^{TV}**
roasted bell pepper | crispy burdock
avocado | takuan

PREMIUM NIGIRI

with toppings 2 pieces

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

NIGIRI | SASHIMI

add aburi +1

2 pieces

- 18 **AKAMI ***
lean bluefin tuna
- 20 **CHU-TORO ***
medium fatty bluefin tuna
- 30 **OTORO ***
extra fatty bluefin tuna
- 16 **SAKE ***
faroe island salmon
- 16 **HAMACHI ***
yellowtail
- 20 **HOTATE °***
hokkaido scallop
- 16 **IKURA ***
cured salmon roe
- 20 **SHIMA AJI ***
striped jack
- 18 **MADAI ***
sea bream
- 20 **UNAGI ***
freshwater eel
- 40 **JAPANESE UNI °***
hokkaido sea urchin
- 34 **JAPANESE A5 WAGYU ***
miyazaki prefecture
- 8 **FRESH GRATED WASABI**
shizuoka prefecture | 1g



SUSHI

* 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.



Lightning flashes
And through the darkness breaks
A night-heron's screech.

- Matsuo Bashō

DESSERTS house-made pastries

- 13 COCONUT MISO VANILLA CRÈME BRÛLÉE
miso vanilla bean custard | toasted coconut flakes
seasonal fruit
- 13 ROASTED CORN ICE CREAM
miso dulce de leche | popcorn crumble
- 16 SUBTLE CLOUD
peach mascarpone mousse | peach compote
pistachio tuile

DIGESTIFS

- | | |
|--|------------------|
| 11 Kanade White Peach | 12 Amaro Lucano |
| 14 Fernet Branca | 16 Amaro Nonino |
| 16 Grand Marnier | 12 Grappa Nonino |
| 24 Grand Marnier Cuvée Louis Alexander | |

COCKTAIL

- 15 JAPANESE ESPRESSO MARTINI
haku vodka | espresso | borghetti
vanilla | clove | black sesame

SWEET WINES

- 13 ELIO PERRONE
Moscato d'Asti, Piedmont, Italy 2024
- 25 ROYAL TOKAJI
Aszú, 5 Puttonyos, Hungary 2018
- 16 GRAHAM'S 10 yr TAWNY
Porto, Portugal
- 20 DOW'S 20 yr TAWNY
Porto, Portugal


NORIKASE
MODERN JAPANESE

SWEETS

Legend: * RAW or UNDERCOOKED

° contains SHELLFISH

^(V) VEGETARIAN

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