Nori
Waldstraße 64
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Inspired by Japanese and South East Asian culture, we have set ourselves the task of presenting you the most wonderful creation between European elegance and Asian precision.

We focus on the simplicity and beauty of nature. We want to reflect this with our dishes. We will show you what quality each individual ingredient can have.

Nori is a meeting point for cultural traditions and a place that connects us all. Here every dish has its own story.

Food and drinks may contain additives and colorings. If you have any questions, please contact our staff and ask about our allergen-labeled menu.
All prices are in euros and include taxes.

COLD APPETIZERS

V1. Wakame 6.00
Seaweed salad with sesame seeds

V10. Summer Rolls 7.50
Two rice paper rolls filled with shrimp and fresh lettuce. Served with a light, homemade lime vinaigrette based on fine fish sauce.

V12. Kim Chi 6.50
Pickled Chinese cabbage with spring onions and sesame seeds.

V13. Mango Salad 8.50
Fresh mango, cucumber, mixed greens, and mint. Topped with shrimps and peanuts, served with a lime vinaigrette.

WARM APPETIZERS

V2. Edamame 5.50
Steamed Japanese soybeans seasoned with sea salt.

V3. Fried Wantan 6.50
4 golden-brown, crispy dumplings filled with seasoned minced pork, served with a sweet and sour dip.

V4. Vegan Gyoza 7.50
5 steamed dumplings filled with fresh vegetables.

V7. Shrimp Gyoza 8.50
5 steamed dumplings filled with prawns.

V5. Crispy Rock Salmon 8.50
Salmon in a light tempura coating, drizzled with honey mayonnaise and topped with almond slivers.

V6. Okonomiyaki 12.50

Traditional Japanese savory pancake with prawns, cabbage, mayonnaise, and a sweet & savory Japanese sauce.

V8. Takoyaki 8.50

6 fried wheat balls filled with octopus and vegetables, served with Japanese mayonnaise and our homemade sauce.

V9. Korean Fried Chicken 10.50

Crispy fried chicken marinated in a savory Korean BBQ sauce.

V12. Nem Ran 6.50

2 crispy fried rice paper spring rolls filled with minced pork, glass noodles, wood ear mushrooms, and finely chopped vegetables, served with a sweet and sour dip

V14. Tom Kha Gung 8.00

Creamy coconut milk soup infused with galangal, fresh lemongrass, fragrant lime leaves, and prawns.

V15. Miso Soup 8.00

A mild and hearty soup made from soybean paste, served with delicate tofu cubes and seaweed.

MAIN DISHES

H1. JAPANESE CURRY 16.50
baked chicken in Japanese curry with potatoes, carrots and fragrant rice

H3. RED CURRY
creamy coconut curry sauce with wok vegetables, Thai basil, fragrant rice and

crispy chicken 16.50
crispy duck 18.50
baked black tiger prawns 17.50
fried tofu 14.50

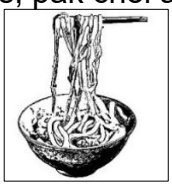
H6. Rice Teriyaki
Wok vegetables fried in teriyaki sauce with fragrant rice and

crispy chicken 16.50
crispy duck 18.50
fried tofu 14.50
grilled salmon fillet 19.50



H2. YAKI UDON
Fried udon noodles in teriyaki sauce with king oyster mushrooms, pak choi and

beef 17.50
baked black tiger prawns 17.50
tofu 14.50



H4. Shoyu- Ramen
Soy and meat based broth with Japanese wheat noodles, pak choi, corn, pickled egg and chicken or pork 16.50

H5. veganer Shoyu- Ramen 16.50
Soy-based broth with Japanese wheat noodles, pak choy, corn and tofu

H7. Beef Yaki 16.50
Wok-seared beef tossed in a savory Japanese sauce, served with stir-fried vegetables and fragrant jasmine rice.

H8. Ikafurai 16.50
Wok-seared squid tossed in a savory Japanese sauce, served with stir-fried vegetables and fragrant jasmine rice.

H9. Pho Bo

Vietnamese beef broth with flat rice noodles, cilantro, chives, bean sprouts, and delicate slices of

beef brisket **16.50**

ribeye steak **19.50**

H10. Bun Cha Nem **17.50**

Grilled, savory marinated pork meets crispy spring rolls. Served with rice vermicelli noodles, garnished with fresh herbs, crisp lettuce, peanuts, and our homemade lime vinaigrette.

H11. Bun Bo Nam Bo **16.50**

Wok-seared beef served with rice vermicelli noodles on a bed of crisp lettuce fresh mint, bean sprouts, coriander, and peanuts.

SALAD X GRILL

S1. Wild Herb Salad Fresh mixed wild herbs with cucumber, mango, avocado, and sun-dried tomatoes.

grilled chicken breast **16.50**

grilled salmon **19.50**

Rib- Eye- Steak

BOWLS



B1. Nori Poke Bowl 16.50
Sushi rice bowl with raw salmon, avocado, edamame, cucumber, seaweed salad, ginger, radish, sesame, pickled daikon, beetroot, unagi sauce, and honey dressing

B2. Unagi Bowl 19.50
Sushi rice bowl with grilled eel, avocado, edamame, cucumber, radish, sesame, pickled daikon, beetroot, sweet corn, unagi sauce, and Japanese mayonnaise

B3. Prime Beef Bowl 19.50
Sushi rice bowl with grilled ribeye steak, avocado, edamame, cucumber, radish, sesame, pickled daikon, beetroot, sweet corn, unagi sauce, and Japanese BBQ sauce

B4. Golden Duck Bowl 20.50
Sushi rice bowl with grilled Barbary duck breast fillet, avocado, edamame, cucumber, radish, sesame, pickled daikon, beetroot, sweet corn, unagi sauce and pear-flavored BBQ sauce

B5. Green Bowl 14.50
Sushi rice bowl with crispy seaweed, avocado, edamame, cucumber, radish, sesame, pickled daikon, beetroot, sweet corn, and teriyaki sauce

B6. Spicy Shake Bowl 19.50
Sushi rice bowl with grilled salmon fillet, avocado, edamame, cucumber, radish, sesame, pickled daikon, beetroot, sweet corn, unagi sauce, and Japanese chili mayonnaise

B7. Salmon on Flame Bowl 19.50
Sushi rice bowl with grilled salmon fillet, avocado, edamame, cucumber, radish, sesame, pickled daikon, beetroot, sweet corn, and unagi sauce

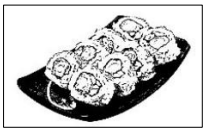
B8. Ebi Tempura Bowl 17.50
Sushi rice bowl with Japanese batter-coated prawns, avocado, edamame, cucumber, radish, sesame, pickled daikon, beetroot, sweet corn, unagi sauce and cocktail mayonnaise

B9. Chicken Tempura Bowl 16.50
Sushi rice bowl with Japanese batter-coated chicken, avocado, edamame, cucumber, radish, sesame, pickled daikon, beetroot, sweet corn, unagi sauce and aromatic savory sauce

B10. Crunchy Tofu Bowl 15.50
Sushi rice bowl with tempura-battered tofu, avocado, edamame, cucumber, radish, sesame, pickled daikon, beetroot, sweet corn, teriyaki sauce, and Japanese peanut sauce

SUSHI

Inside- Out | 8 Stück



1. Salmon Roll **12.50**
Salmon, avocado, cream cheese & sesame

2. Crispy Garnelen Roll **13.50**
crispy shrimp, avocado & sesame

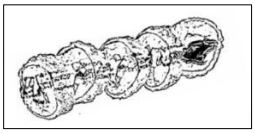
3. Sake Rainbow **16.50**
crispy shrimp, avocado, japanese mayonnaise & caviar wrapped in salmon

4. dragon roll **18.50**
Unagi, avocado, Japanese mayonnaise & caviar wrapped in salmon

5. Lachs Aburi Rainbow **16.50**
Surimi, avocado, cucumber & sesam & caviar wrapped in flame torched salmon

6. Green Roll **14.50**
Cucumber, mango, and bell pepper, wrapped in creamy avocado slices

Crunchy Roll | 5 Stück



10. Lachs Crunchy **13.50**
Salmon, avocado, unagi sauce & Japanese mayonnaise

11. Surimi Crunchy **13.50**
Deep-fried sushi roll with surimi and avocado, topped with unagi sauce and Japanese mayonnaise

FOR CHILDREN

K1. crispy chicken **8.50**
with rice, mayonnaise and ketchup

K2. Tempura Prawns **8.50**
with rice, mayonnaise and ketchup

DESSERT

D1. Mochi Strawberry Cheescake | 2 Japanese rice cakes **5.50**
with strawberry cheesecake flavor

D2. Mochi Chocolate | 2 Japanese rice cakes with chocolate flavor **5.50**
Schokoladen- Geschmack

D3. Mochi Mango Cheescake | 2 Japanese rice cakes with **5.50**
mango cheesecake flavor

D5. Creme Brulée **7.50**

D6. Panna Cotta **7.50**