



Nori  
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*Inspired by Asian and Western European 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.

## STARTER

- |  |  |              |
|--|--|--------------|
| <b>V1. Wakame</b>               |   | <b>6.00</b>  |
| seaweed salad with sesame  |  |              |
| <b>V2. Edamame</b>              |  | <b>5.50</b>  |
| steamed Japanese soybeans with salt  |  |              |
| <b>V3. Taco</b>  |  | <b>7.50</b>  |
| 2 wheat tortilla with pickled radish and carrots, tender Pork and homemade sauce                                 |  |              |
| <b>V4. vegane Gyoza</b>         |  | <b>7.50</b>  |
| 5 steamed dumplings filled with vegetables   |  |              |
| <b>V7. Gyoza</b>   |  | <b>8.50</b>  |
| 5 steamed dumplings filled with shrimp   |  |              |
| <b>V5. Crispy Rock Salmon</b>  |  | <b>8.50</b>  |
| Salmon in a tempura coating with honey mayonnaise and almonds  |  |              |
| <b>V6. Okonomyaki</b>  |  | <b>12.50</b> |
| Japanese pancakes with shrimps, cabbage, mayonnaise and spicy sweet Japanese sauce                               |  |              |
| <b>V8. Takoyaki</b>  |  | <b>8.50</b>  |
| 6 baked wheat balls filled with squid & vegetables, plus Japanese mayonnaise and homemade sauce                  |  |              |
| <b>V9. Korean Fried Chicken</b>  |  | <b>10.50</b> |
| Fried chicken marinated in Korean BBQ sauce  |  |              |
| <b>V10. Ebi Tempura Wrap</b>   |  | <b>7.50</b>  |
| 2 filled rice paper rolls with tempura shrimp and salad  |  |              |
| <b>V11. Frittierter Tofu</b>  |  | <b>6.50</b>  |
| Tofu in a tempura coating with almonds, teriyaki sauce, vegan mayonnaise and sesame                              |  |              |
| <b>V12. Kim Chi</b>           |  | <b>6.50</b>  |
| pickled cabbage, spring onions and sesame  |  |              |

## SALAD X GRILL


**S1. Wild herb salad with cucumber, mango, avocado, dried tomatoes and grilled**



<b>Chicken breast fillet with umami sauce</b>	<b>14.50</b>
<b>Salmon fillet with Japanese barbecue sauce</b>	<b>17.50</b>
<b>Rib eye steak with Japanese BBQ sauce</b>	<b>24.50</b>

a. Honey dressing                      b. Sesame dressing                      c. Goma dressing

## MAIN DISHES

**H1. JAPANESE CURRY** **14.50**  
baked chicken in Japanese curry with potatoes, carrots and fragrant rice

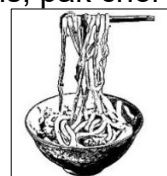
<b>H3. RED CURRY</b>	
creamy coconut curry sauce with wok vegetables, Thai basil, fragrant rice and	
<b>crispy chicken</b>	<b>14.50</b>
<b>crispy duck</b>	<b>16.50</b>
<b>baked black tiger prawns</b>	<b>16.50</b>
<b>fried tofu</b> 	<b>13.00</b>

<b>H6. Rice Teriyaki</b>	
Wok vegetables fried in teriyaki sauce with fragrant rice and	
<b>crispy chicken</b>	<b>14.50</b>
<b>crispy duck</b>	<b>16.50</b>
<b>fried tofu</b> 	<b>13.00</b>
<b>grilled salmon fillet</b> 	<b>19.50</b>

<b>H2. YAKI UDON</b>	
Fried udon noodles in teriyaki sauce with king oyster mushrooms, pak choi and	
<b>beef</b>	<b>17.50</b>
<b>baked black tiger prawns</b>	<b>16.50</b>

<b>H4. Shoyu- Ramen</b>	
Soy and meat based broth with Japanese wheat noodles, pak choi,	
corn, pickled egg and chicken or pork	<b>15.50</b>

<b>H5. veganer Shoyu- Ramen</b> 	<b>15.50</b>
Soy-based broth with Japanese wheat noodles, pak choy, corn and tofu	



## **FROM THE GRILL**

**optionally with mashed potatoes or fragrant rice**

- |  |              |
|--|--------------|
| <b>G1. Chicken breast fillet</b>   with seasonal grilled vegetables and Umami Sauce                        | <b>19.50</b> |
| <b>G2. Barbarie- duck breast fillet</b>   with seasonal grilled vegetables and homemade orange- BBQ- Sauce | <b>26.50</b> |
| <b>G3. pork steak</b>   with seasonal grilled vegetables and spicy Hoisin sauce                            | <b>21.50</b> |
| <b>G4. Lachsfilet</b>   with seasonal grilled vegetables, sesame and japanese BBQ- sauce                   | <b>24.50</b> |
| <b>G5. Rib- Eye- Steak</b>   with seasonal grilled vegetables, sesame and japanese BBQ- Sauce              | <b>28.50</b> |

## BOWLS



### B1. Nori Poke Bowl

16.50

Sushi rice bowl with raw salmon, avocado, edamame, cucumber, seaweed salad, young green pea sprouts, radishes, ginger, sesame, pickled radish, Unagi sauce & honey dressing

### B4. Reisbowl

Rice bowl with zucchini, carrots, mushrooms, onions, spinach, fried egg & homemade sauce and

**beef**  
**squid**



17.50

15.50

### B5. Green Bowl



14.50

Sushi rice bowl with crispy seaweed, avocado, edamame, cucumber, young green pea sprouts, radishes, sesame, pickled radish and Teriyaki sauce

### B7. Salmon on Flame Bowl

19.50

Sushi rice bowl with grilled salmon fillet, avocado, edamame, cucumber, young green pea sprouts, radishes, sesame, pickled radish, unagi sauce

### B8. Ebi Tempura Bowl

17.50

Sushi rice bowl with shrimps coated in Japanese dough, avocado, edamame, cucumber, young green pea sprouts, radishes, sesame, pickled radish, Unagi sauce & cocktail mayonnaise

### B9. Chicken Tempura Bowl

15.50

Sushireisbowl mit japanischem Teig ummantelten Hähnchen, Avocado, Edamame, Gurke, jungen grünen Erbsensprossen, Radieschen, Sesam, eingelegtem Rettich, Unagisauce & smoked BBQ- Sauce

### B10. Crunchy Tofu Bowl



15.50

Sushi rice bowl with tempura batter coated tofu, avocado, edamame, cucumber, young green pea sprouts, radishes, sesame, pickled radish, Teriyak sauce & Japanese peanut sauce

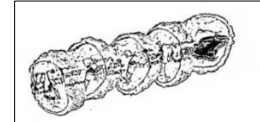
# SUSHI

## Inside- Out | 8 Stück



- 1. Salmon Roll** | Salmon, avocado, cream cheese & sesame **12.50**
- 2. Crispy Garnelen Roll** | crispy shrimp, avocado & sesame **13.50**

## Crunchy Roll | 5 Stück



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

# FOR CHILDREN

- K1. crispy chicken** | with fries, mayonnaise and ketchup **8.50**
- K2. Bun Bao** | 2 Asian burgers with beef patty, salad and burger sauce **8.50**

# DESSERT

- D1. Mochi Strawberry Cheesecake** | 2 Japanese rice cakes with strawberry cheesecake flavor **5.50**
- D2. Mochi Chocolate** | 2 Japanese rice cakes with chocolate flavor  
Schokoladen- Geschmack **5.50**
- D3. Mochi Mango Cheesecake** | 2 Japanese rice cakes with mango cheesecake flavor **5.50**