



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.

STARTER

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

SALAD X GRILL

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

Chicken breast fillet	16.50
Salmon fillet	18.50
Rib eye steak	24.50

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

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

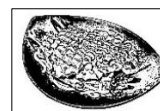
Wok vegetables fried in teriyaki sauce with fragrant rice and

crispy chicken 16.50

crispy duck 18.50

fried tofu  14.50

grilled salmon fillet 21.50

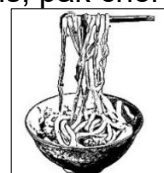


H2. YAKI UDON

Fried udon noodles in teriyaki sauce with king oyster mushrooms, pak choi and

beef 17.50

baked black tiger prawns 17.50



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

FROM THE GRILL

optionally with mashed potatoes or fragrant rice

- | | |
|--|--------------|
| G1. Chicken breast fillet with seasonal grilled vegetables and Umami Sauce | 23.50 |
| G2. Barbarie- duck breast fillet with seasonal grilled vegetables and homemade orange- BBQ- Sauce | 26.50 |
| G3. pork steak with seasonal grilled vegetables and spicy Hoisin sauce | 23.50 |
| G4. Lachsfilet with seasonal grilled vegetables, sesame and japanese BBQ- sauce | 26.50 |
| G5. Rib- Eye- Steak with seasonal grilled vegetables, sesame and japanese BBQ- Sauce | 28.50 |

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

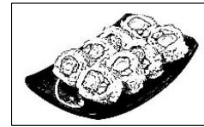


15.50

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

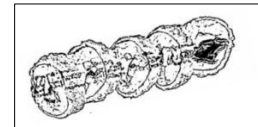
SUSHI

Inside- Out | 8 Stück



- 1. Salmon Roll** | Salmon, avocado, cream cheese & sesame **12.50**
- 2. Crispy Garnelen Roll** | crispy shrimp, avocado & sesame **13.50**
- 3. Sake Rainbow** | crispy shrimp, avocado, japanese mayonnaise & caviar wrapped in salmon **15.50**
- 4. Unagi Rainbow** | salmon, avocado, Japanese mayonnaise & caviar wrapped in unagi **17.50**
- 5. Lachs Aburi Rainbow** | crispy shrimp, avocado & sesame **13.50**
- 6. Green Roll** | crispy shrimp, avocado & sesame **13.50**

Crunchy Roll | 5 Stück



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

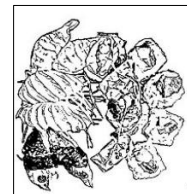
Sushi Menu

- 13. Nigiri Set For One** **25.50**

1 Nigiri salmon | 1 Nigiri flambéed salmon | 1 Nigiri Ebi | 1 Nigiri Unagi |
6 Sashimi salmon

- 14. Set For One** **30.50**

2 Nigiri salmon
5 Salmon Futo
8 Salmon Roll



- 15. Set For Two** **78.50**

2 Nigiri salmon | 2 Nigiri flambéed salmon | 2 Nigiri Ebi | 2 Nigiri Unagi
6 Sashimi salmon
8 Salmon Roll
8 Sake Rainbow
5 Lachs Crunchy
8 Maki salmon



FOR CHILDREN

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

K2. corn dog | korean breaded hot dog with mayonnaise **8.50**

DESSERT

D1. Mochi Strawberry Cheesecake | 2 Japanese rice cakes
with strawberry cheesecake flavor **6.50**

D2. Mochi Chocolate | 2 Japanese rice cakes with chocolate flavor
Schokoladen- Geschmack **6.50**

D3. Mochi Mango Cheesecake | 2 Japanese rice cakes with
mango cheesecake flavor **6.50**

D5. Creme Brulée **7.50**

D6. Panna Cotta | in mango sauce with passion fruit **7.50**