



Nori  
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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.
- V11. Crispy Tofu**  **6.50**  
Tofu in a light tempura coating, topped with almonds, teriyaki sauce, vegan mayonnaise, and sesame seeds.
- 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

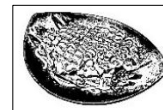
**fried tofu**



14.50

**grilled salmon fillet**

21.50



## H2. YAKI UDON

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

**beef**

17.50

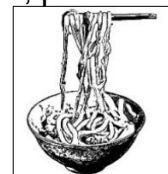
**baked black tiger prawns**

17.50

**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.

**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 **28.50**

a. honey sauce

b. Sesame sauce

c. Goma

## 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**

**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 **34.50**

## 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

### **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**

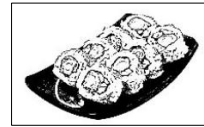


**15.50**

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

**16.50**

## 4. dragon roll

Unagi, avocado, Japanese mayonnaise & caviar wrapped in salmon

**18.50**

## 5. Lachs Aburi Rainbow

Surimi, avocado, cucumber & sesam & caviar wrapped in flame torched salmon

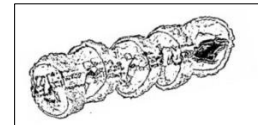
**16.50**

## 6. Green Roll

Cucumber, mango, and bell pepper, wrapped in creamy avocado slices

**14.50**

Crunchy Roll | 5 Stück



## 10. Lachs Crunchy

Salmon, avocado, unagi sauce & Japanese mayonnaise

**13.50**

## 11. Surimi Crunchy

Deep-fried sushi roll with surimi and avocado, topped with unagi sauce and Japanese mayonnaise

**13.50**

## Sashimi

## 12. Salmon Sashimi

The prime heart of the salmon. 8 thick, premium sashimi-grade slices—low in fat and rich in Omega-3.

**18.50**

## FOR CHILDREN

- |  |             |
|--|-------------|
| <b>K1. crispy chicken</b><br>with rice, mayonnaise and ketchup | <b>8.50</b> |
| <b>K2. Tempura Prawns</b><br>with rice, mayonnaise and ketchup | <b>8.50</b> |

## DESSERT

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|---|-------------|
| <b>D1. Mochi Strawberry Cheesecake</b>   2 Japanese rice cakes<br>with strawberry cheesecake flavor | <b>5.50</b> |
| <b>D2. Mochi Chocolate</b>   2 Japanese rice cakes with chocolate flavor<br>Schokoladen- Geschmack  | <b>5.50</b> |
| <b>D3. Mochi Mango Cheesecake</b>   2 Japanese rice cakes with<br>mango cheesecake flavor           | <b>5.50</b> |
| <b>D5. Creme Brulée</b>   | <b>7.50</b> |
| <b>D6. Panna Cotta</b>  | <b>7.50</b> |