

# NORI

JAPANESE RESTAURANT

**SIGNATURE COCKTAILS**

<b>Kobe 1945</b>	130
<i>umeshu   gin   cucumber juice   lemon juice   lemongrass syrup</i>	
<b>Shochu Highball</b>	130
<i>shochu   rose syrup   lime juice   tonic water   lychee water</i>	
<b>Masala Chai Sour</b>	130
<i>earl grey infused gin   lime   masala syrup   egg white</i>	
<b>Yonama Maehama</b>	130
<i>rum   yuzu puree   shiso   lime juice   sprite</i>	
<b>Hibiscus</b>	130
<i>hibiscus flower   vodka   lime juice   simple syrup   top with soda</i>	
<b>Sake Rika</b>	130
<i>sake   yuzu puree   lime juice   elderflower syrup</i>	
<b>Rose Bubble</b>	130
<i>gin   bubble gum syrup   lemonade   lime juice   simple syrup   grenadine   icing sugar</i>	

**BEER**

<b>Bintang</b>	65
<b>Kura-Kura Large</b>	85
<b>Kura-Kura Island Ale</b>	85
<b>Sapporo</b>	110

**SMOOTHIES**

<b>Wake Up</b>	70
<i>Mango   pineapple   yogurt   honey   fresh orange juice</i>	
<b>Straw Banco</b>	70
<i>Strawberry   Mango   Banana   Coconut Milk</i>	
<b>After Gym</b>	70
<i>Strawberry   banana   peanut butter   yogurt   honey   fresh milk</i>	
<b>Hawaian</b>	70
<i>Mango   pineapple   peach   ginger   yogurt   honey   lemon juice   pineapple juice syrup</i>	

**COFFE & TEA**

<b>Almond milk (Extra)</b>	10
<b>Soya milk (Extra)</b>	10
<b>English Breakfast tea</b>	25
<b>Chamomile tea</b>	25
<b>Green tea</b>	25
<b>Bali coffee</b>	25
<b>Ice Lemon tea</b>	45
<b>Masala Tea</b>	50
<b>Hojicha</b>	50
<b>Genmaicha</b>	50
<b>Ice Lychee tea</b>	58
<b>Ice Passion Fruit tea</b>	68

**CLASSIC COCKTAILS**

<b>Classic Mojito</b>	120
<i>rum   lime juice   simple syrup   lime   mint   soda water</i>	
<b>Caipirinha</b>	120
<i>rum   lime juice   granulated sugar</i>	
<b>Screw Driver</b>	120
<i>vodka   orange juice</i>	
<b>Moscow Mule</b>	120
<i>vodka   lime   homemade ginger beer   soda</i>	
<b>Tequila Sunrise</b>	120
<i>tequila   orange juice   grenadine</i>	
<b>Old fashion</b>	120
<i>whisky   soda water   simple syrup   angostura bitter</i>	
<b>Espresso Martini</b>	120
<i>espresso   vodka   coffee liqueur</i>	
<b>Lychee Martini</b>	120
<i>vodka   lychee liquor   lychee puree   lychee fruit</i>	
<b>Classic Margarita</b>	125
<i>tequila   triple sec   lime juice   salt</i>	
<b>Classic Daiquiri</b>	125
<i>rum   lime juice   simple syrup</i>	
<b>Whiskey Sour</b>	125
<i>whisky   egg white   lime juice   simple syrup</i>	
<b>Bloody Mary</b>	130
<i>vodka   tomato juice   lime juice   worcestershire sauce   tabasco   black paper   salt</i>	

**MOCKTAILS**

<b>Tropical Orange</b>	68
<i>grapefruit syrup   pomelo fruit   strawberry   orange juice   tonic   top with ginger foam</i>	
<b>Fruity Lemonade</b>	68
<i>light orange   pineapple   guava   and lime juice top with sprite</i>	
<b>Asian Sparkler</b>	68
<i>passion fruit syrup   pineapple juice   lime juice</i>	
<b>Lychee Sour</b>	68
<i>lychee syrup   honey   lemon   guava   top with tonic water</i>	

**MILKSHAKE**

<b>Strawberry</b>	65
<b>Banana</b>	65
<b>Chocolate</b>	65
<b>Vanilla</b>	65

# NORI

JAPANESE RESTAURANT

SOFT DRINK & WATER

Coca Cola	45
Coke Zero	45
Sprite	45
Tonic Water	45
Soda Water	45
Aqua Reflection Still	45
Aqua Reflection Sparkling	45

FRESH JUICE

Pineapple	85
Watermelon	85
Honey Dew	85

PREMIUM SPIRIT

**VODKA**

Absolute	110
Smirnoff	110
Grey Goose Vodka	110

**RUM**

Bacardi Light	110
---------------	-----

**GIN**

Gordon's Dry Gin	130
Bombay Sapphire	140
Tanqueray 10	150
Hendrik Gin	160

**TEQUILA**

Jose Cuervo Gold	110
------------------	-----

**AMERICAN WHISKEY/WHISKY**

Gentleman Jack	130
----------------	-----

**SCOTCH WHISKY**

Jameson	130
Chivas Regal Mizunara	150
Chivas Regal Gold Signature	160
Jhonnie Walker Double	170
Jhonnie Walker Black Label	230

**BRANDY & COGNAC**

Cabo Wabo	150
Dewar's	160
Glenmorangie 10	170
Baron Othard	170
Glenlivet 12	180
Glenfiddich 12	180
Macallan Quest	230

WINE

**WHITE WINE**

BOTTLE / GLASS

Sababay White Velvet	355 / 110
Two Island Pinot Grigio	765
Shearwater Sauvignon Blanc	860
Astrolabe Form Reisling Dry Reisling	860
Fantinel Borgo Tesis Chardonnay	860
Man Free-Run Chenin Blanc	860

**RED WINE**

BOTTLE / GLASS

Sababay Red Velvet	355 / 110
Monkey Puzzle Merlot	765
Man Bosstok Pinotage	765
Rhone Village Lavau	765
Shearwater Pinot Noir	765
Two Island Cabernet Merlot	765

## NORI

JAPANESE RESTAURANT

STARTER	<b>Edamame</b> 🍴	65	YAKITORI	<b>Pork Belly</b> 🍴 🍖	95
	<i>grilled edamame   parmesan cheese   ichimin   garlic soyu</i>			<i>grilled pork belly   teriyaki sauce   mentai spicy sauce</i>	
	<b>Tuna Cheviche Lemon Buttered Sauce</b> 🍴	110		<b>Pork Skewers</b> 🍴 🍖	95
<i>fresh tuna   grill corn   sweet paprika powder   green oil   lemon buttered sauce</i>			<i>pork skewers   Korean BBQ sauce   togarashi   sesame seed   spring onion</i>		
	<b>Salmon Carpacio</b> 🍴	110	<b>Grilled Squid</b>	95	
<i>fresh salmon   mentai sauce   tobiko   spring onion   truffle shoyu</i>			<i>grilled squid   teriyaki sauce   tonkatsu sauce   sesame seed   spring onion   organic green salad</i>		
	<b>Grilled Shitake</b> 🍴	65	<b>Grilled Chicken Oyster Skewers</b>	75	
<i>grilled shitake mushroom   teriyaki sauce   katsubushi   spring onion</i>			<i>grilled chicken thigh with skin on   salt   sake   tare sauce</i>		
SUSHI & SASHIMI	<b>Tuna Salad Crispy Mentai</b> 🍴	110	<b>Stuffed Chicken Wings</b>	75	
	<i>sushi rolled with tuna salad   kyuri   tanuki   salmon   mentai</i>		<i>chicken wings stuffed with minced pork   shitake mushroom   carrots   teriyaki sauce   soy omega egg</i>		
	<b>Aburi Salmon Rolled</b> 🍴	110	<b>Shrimp Meatball</b>	95	
	<i>sushi rolled with kani kama   kyuri   tamago   sansoku salmon   shredded tuna.</i>		<i>breaded minced shrimp   mayo sauce   sesame seed   nori   spring onion</i>		
	<b>Tempura Ebiko</b>	110	MAIN COURSE	<b>Robotayaki Beef</b> 🍴	235
	<i>prawn tempura   mayonnaise   tare sauce   kyuri   tobico</i>			<i>200gr striploin wagyu beef   yakiniku sauce   charred vegetables   ichimi   garlic chips   spring onion.</i>	
<b>Salmon Sashimi</b>	95	<b>Wagyu Beef Skewers</b> 🍴		235	
<i>fresh salmon   tataki dressing   tobico and truffle oil</i>		<i>200gr tenderloin wagyu beef skewers   grilled vegetables   ichimin   garlic chips   trio signature sauce</i>			
<b>Sashimi Set</b> 🍴	125	<b>Chicken Teriyaki Don</b> 🍴		95	
<i>salmon   tuna   ebi   ginger pickles   wasabi   soy sauce</i>		<i>grilled chicken leg boneless skin on   teriyaki sauce   shredded leek   sesame seed   spring onion   onsen omega egg</i>			
	<b>Tuna Nigiri</b>	95	<b>Norway Salmon Fish</b> 🍴	225	
<i>sushi rice   sansoku tuna   wasabi   tare sauce   tobico</i>			<i>grilled salmon   teriyaki sauce   assorted mushroom   sesame seed   katsuo dash   tobico   nori</i>		
	<b>Salmon Nigiri</b>	95	<b>Salmon Fried Rice</b>	90	
<i>sushi rice   sansoku salmon   wasabi   tare sauce   tobico</i>			<i>salmon fried rice   furikake   spring onion   crispy salmon skin</i>		
	<b>Ebi Nigiri</b>	95	<b>Garlic Fried Rice</b>	85	
<i>sushi rice   ebi   wasabi   tare sauce   tobico</i>			<i>garlic fried rice   garlic chip   spring onion</i>		
SIDE DISH	<b>Steamed Rice</b>	35	<b>Poke Bowl</b> 🍴 🍴	90	
	<b>Mashed Potatoes</b>	35	<i>gohan   sautéed tofu teriyaki   sweet potato teriyaki, edamame   sliced kyuri   red radish   avocado   nori, sesame seed   spring onion</i>		
	<b>Potato Wedges</b>	35	<b>Norii Toro Ramen Dry</b> 🍴 🍴	130	
			<i>dry ramen   with toro   onsen egg   leek   nori   spring onion   garlic chip</i>		
DESSERT	<b>Trio Mochi</b>	45	<b>Yaki Ramen</b> 🍴	120	
	<i>japanese cake made from glutinous rice flour   chocolate filling   matcha filling   cream cheese filling</i>		<i>stir fried ramen   salmon   prawn   assorted vegetables   katsuo   nori</i>		
	<b>Green Tea Brulle</b>	55			
<i>cone   vanilla ice cream   green tea matcha ice cream</i>					

🍖 pork 🌿 vegan 🍴 chef's recommendation 🍴 spicy

all price in thousand rupiah and subject to 21% tax &amp; service charge



## SALAD

**CAESAR SALAD (chicken/ prawn) 85**  
Tossed Fresh baby romaine lettuce with classic Caesar dressing, crispy beef bacon, Tomato Cherry, shaved parmesan cheese, parmesan Cheese tules, green oil, Grilled chicken OR prawn and croutons

**TUNA AVOCADO 110**  
Fresh Tuna Fish, avocado, Japanese kewpie mayo, Assorted tobico, lemon torch and crispy rice crackers

## BITE

**CRISPY CALAMARI 75**  
Classic local recipe of crispy flash fried calamari ring with Cajun powder and served with tartar sauce

**CHICKEN POPCORN 65**  
(breaded crispy chicken with shaved parmesan cheese, spring onion and truffle aioli)

**CHICKEN WINGS 65**  
Marinated Chicken wing Glazed with Norii Chef Sauce

**TRUFFLE PARMESAN FRIES 70**  
Homemade Cut Fries with Assorted Herbs and truffle oil, shaved Parmesan Cheese, parmesan tules and truffle aioli

## SOUP

**TOM YUM GOONG 135**  
Spicy Thai seafood soup

**PUMPKIN SOUP 75**  
Roasted Butternut pumpkin soup with Cream and pumpkin crouton

**SOUP BUNTUT 165**  
Oxtails soup served with, sambal soto, lime and bitternut crackers

## ASIAN DELIGHT

**CRISPY DUCK 185**  
Deep fried crispy duck with vegetables and tossed with Balinese secret recipe and trio sauce

**AYAM BAKAR PLECIK 115**  
Grilled Chicken leg With Classic Chef sauce and served with steamed rice and plecing kangkung Lombok style

**GINDARA YELLOW CURRY 100**  
Pan seared gindara fish and served with vegetable, yellow soy curry, lemon torch, chilli oil

**CHICKEN KUNG PAO 110**  
Wok fried chicken leg boneless skin on with dry chilli, vegetables and cashew nut





## WESTERN SAVORY

### NORII BURGER 110

Charcoal Bun Burger, Beef petty, English spinach, mushroom, au Jus beef, homemade cut fries, yellow cheddar cheese and cocktail sauce

### SIGNATURE SANDWICH 100

Crunchy fried chicken steak Sandwich with tomato, cucumber, sour croute, creamy ranch dressing and served with homemade cut fries and ranch dressing

### GRILLED RIB EYE BEEF 185

Grilled rib eye beef, potato crochets, Sautéed Young Vegetables and Creamy Mushroom Sauce

### WAGYU BEEF 225

200 GR wagyu beef served with sautéed organic Vegetables, Himalaya Salt and Served with Shallot and Pepper Au Jus Sauce

### PAN SEARED FISH ROLLED 150

Marinated fish rolled with seaweed sheet and served with rice crackers, Bitterballen, vegetables Pocket, buttermilk sauce and green oil

### ROAST CHICKEN SOUBISE SAUCE 125

Roast chicken leg served with vegetables, crochet, Vegetables and soubise sauce

## PASTA

### PASTA SELECTION 90

Choice of pasta : Spaghetti or Fettucine  
Choice Of Sauce : Bolognaise, Carbonara or Aglio e olio

## VEGETARIAN

### EGGPLANT ROLATINI 75

Thin slice of roast eggplant rolled with minced tofu and topped with tomato sauce, parmesan cheese and green oil

### STIR FRIED VEGETABLES 75

Stir fried vegetables mixed with fried tofu

### DEEF FRIED POTATOES 45

Deep Fried Potato tossed with sweet and spicy honey sauce, parmesan cheese and spring onion

### TOMATO CEVICHE 55

Assorted Tomato mixed with ceviche sauce and coriander roots.

## OUR SWEET & FRESH

### CRISPY FRIED BANANA 65

(breaded crispy banana chef style, cheese, Chocolate sauce & ice cream)

### CHOCOLATE LAVA CAKE 75

(With fruits salsa and ice cream)

### TROPICAL FRESH FRUITS 45

Seasonal Sliced fruits



# INDIAN

## Menu

### BITES



#### VEGETABLE PAKORA

Crispy fried vegetable, onion, potatoes, green chillies, and masala served with green chutney sauce and cucumber raita sauce.

**75K**



#### VEGETABLE SAMOSA

Crispy Indian pastry, potatoes and mix vegetable curry, served with samosa.

**75K**



#### CRISPY CALAMARI MASALA

Crispy calamari ring indian style, served with red onion, capsicum, bread crumb and garam masala.

**95K**



#### PARATA BREAD

**50K**

#### JASMINE RICE

**30K**



### MAIN COURSE



#### ALOO GOBI

Classic Indian potato and cauliflower, masala, onion, green chillies.

**85K**



#### MURGH JALFRAZI

Chunks of chicken in mid spicy tomato sauce.

**145K**



#### MURGH TIKKA MASALA

Chunks of grilled marinated chicken cooked in red curry.

**145K**



#### MIX SUBJI PALAK CURRY

Choices of stuffing with pureed spinach seasoned with ginger, garlic and garam masala.

**145K**



#### ALOO MATAR CURRY

Indian curry potatoes, green peas, tomato, green chillies, masala, kasoori methi, fresh dhania.

**95K**

All Price Are in Thousand Rupiah and Subject To 21% Tax And Service Charge