

NORI

JAPANESE RESTAURANT



SIGNATURE COCKTAIL
YONAMA MAEHAMA 130K
Rum, yuzu puree, shiso,
lime juice, lemonade

MOCKTAIL
LYCHEE SOUR 80K
Lychee syrup, honey, lemon,
guava, top with tonic water

SIGNATURE COCKTAIL
SHOCHU HIGHBALL 130K
Shochu, rose syrup, lime juice,
tonic water, lychee water

MOCKTAIL
ASIAN SPARKLER 80K
Passion fruit syrup,
pineapple juice, lime juice

SIGNATURE COCKTAIL
SAKE RIKA 130K
Sake, yuzu puree, lime juice,
elderflower syrup

MOCKTAIL
FRUITY LEMONADE 80K
Light orange, pineapple, guava,
and lime juice top with lemonade

SIGNATURE COCKTAIL
FRIENDS OF HIBACHI 130K
Vodka, lime juice, wasabi paste,
gari shoga syrup, foamee

MOCKTAIL
TROPICAL ORANGE 80K
Grapefruit syrup, pomelo fruit,
strawberry, orange juice,
tonic water, top with ginger foam

SIGNATURE COCKTAIL
BUBBLE GUM CLUB 130K
Gin raspberry puree, bubble gum
syrup, lemon, angostura bitter

SIGNATURE COCKTAIL
KOBE 1945 130K
Umeshu, gin, cucumber juice,
lemon juice, lemongrass syrup



MOCKTAIL

Butterscotch Matcha

Matcha, fresh milk, cream, butterscotch

100K

MOCKTAIL

Sea Salt Matcha

Matcha, fresh milk, cream, salt

90K



MOCKTAIL

Strawberry Matcha

Matcha, fresh milk, cream, salt,
strawberry fruit

90K



All price in thousand rupiah and subject to 21% tax & service charge

BEVERAGES

BEER

Bintang	75
Kura-Kura Large	95
Kura-Kura Island Ale	95
Sapporo	120

SMOOTHIES

Tropical Smoothie	80
<i>Mango, pineapple, yogurt, honey, fresh orange juice</i>	
Mango, Banana and Strawberry Smoothies	80
<i>Strawberry, mango, banana, coconut milk</i>	
PB&S	80
<i>Strawberry, banana, peanut butter, yogurt, honey, fresh milk</i>	
Lemon Ginger	80
<i>Mango, pineapple, peach, ginger, yogurt, honey, lemon juice, pineapple juice syrup</i>	

COFFEE

Bali coffee	45
Single Espresso	35
Double Espresso	45
Cappuccino	60
Flat White	60
Caffe Latte	60
Long Black	55
Macchiato	55
Mochaccino	65
Avo Gato	70
Almond milk (extra)	15
Soya milk (extra)	15

TEA

English Breakfast tea	55
Chamomile tea	55
Green tea	55
Ice Lemon tea	70
Masala Tea	60
Hojicha	60
Genmaicha	60
Ice Lychee tea	70
Ice Passion Fruit tea	70

CLASSIC COCKTAILS

Classic Mojito	130
<i>Rum, lime juice, simple syrup, lime, mint, soda water</i>	
Caipirinha	130
<i>Rum, lime juice, granulated sugar</i>	
Screw Driver	130
<i>Vodka, orange juice</i>	
Moscow Mule	125
<i>Vodka, lime, homemade ginger beer, soda</i>	
Tequila Sunrise	125
<i>Tequila, orange juice, grenadine</i>	
Old fashion	125
<i>Whisky, soda water, simple syrup, angostura bitter</i>	
Espresso Martini	125
<i>Espresso, vodka, coffee liqueur</i>	
Lychee Martini	125
<i>Vodka, lychee liquor, lychee puree, lychee fruit</i>	
Classic Margarita	135
<i>Tequila, triple sec, lime juice, salt</i>	
Classic Daiquiri	135
<i>Rum, lime juice, simple syrup</i>	
Whiskey Sour	135
<i>Whisky, egg white, lime juice, simple syrup</i>	
Bloody Mary	135
<i>Vodka, tomato juice, lime juice, worcestershire sauce, tabasco, black paper, salt</i>	

JAPANESE SAKE

Junmai Daiginjo	1.850
<i>Hakkaisan, Niigata</i>	
Daiyame Sweet	1.500
<i>Potato Shochu</i>	
Junmai Kimoto	1.400
<i>Kurosawa, Nagano</i>	
Shesshu Otokoyama	1.100
<i>Konishi, Hyogo</i>	

BEVERAGES

SOFT DRINK & WATER

Coca Cola	55
Coke Zero	55
Sprite	55
Tonic Water	55
Soda Water	55
Aqua Reflection Still	55
Aqua Reflection Sparkling	60

FRESH JUICE

Pineapple	85
Watermelon	85
Honey Dew	85
Papaya	85
Coconut	65

MILKSHAKE

Strawberry	85
Banana	85
Chocolate	85
Vanilla	75

PREMIUM SPIRIT

VODKA

Absolute	110
Smirnoff	110
Grey Goose Vodka	110

RUM

Bacardi Light	110
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GIN

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

TEQUILA

Jose Cuervo Gold	110
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AMERICAN WHISKEY/WHISKY

Gentleman Jack	130
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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	185
Glenfiddich 12	185
Macallan Quest	230

WINE

WHITE WINE

BOTTLE / GLASS

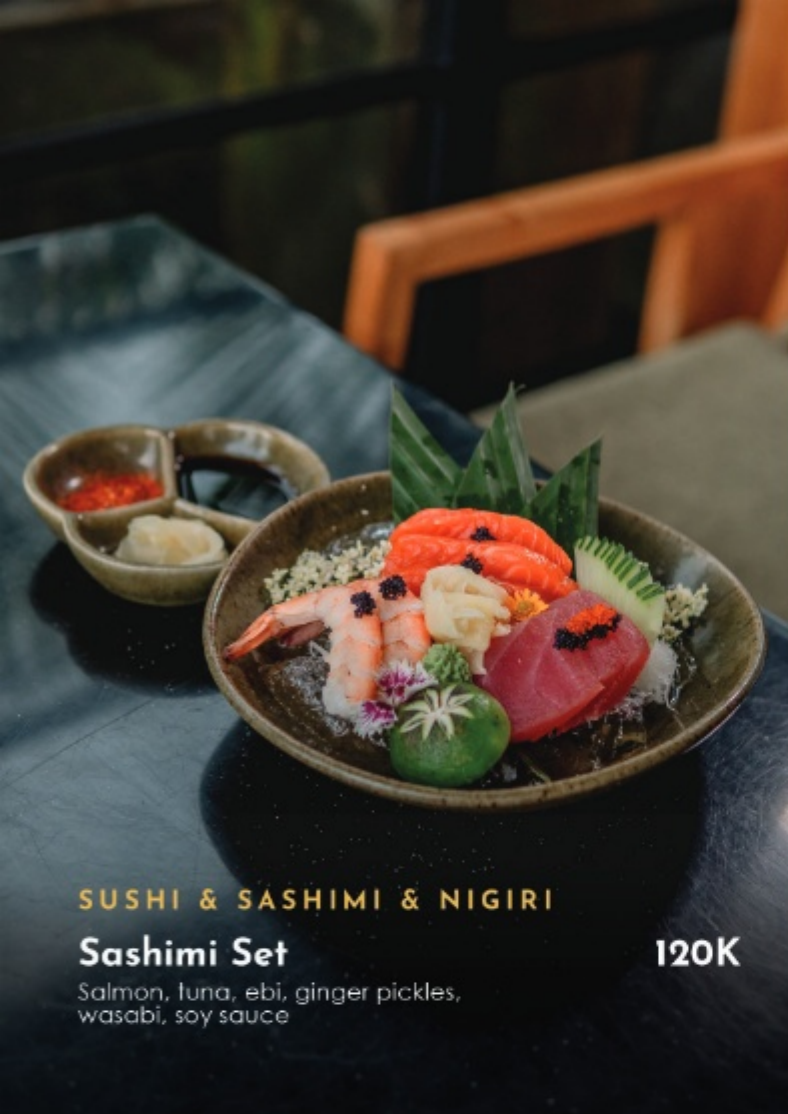
Sababay White Velvet	600 / 110
Two Island Pinot Grigio	800
Shearwater Sauvignon Blanc	950
Astrolabe Form Reisling Dry Reisling	950
Fantinel Borgo Tesis Chardonnay	900
Man Free-Run Chenin Blanc	900

RED WINE

BOTTLE / GLASS

Sababay Red Velvet	600 / 110
Monkey Puzzle Merlot	950
Man Bosstok Pinotage	900
Rhone Village Lavau	900
Shearwater Pinot Noir	950
Two Island Cabernet Merlot	800

All price in thousand rupiah and subject to 21% tax & service charge

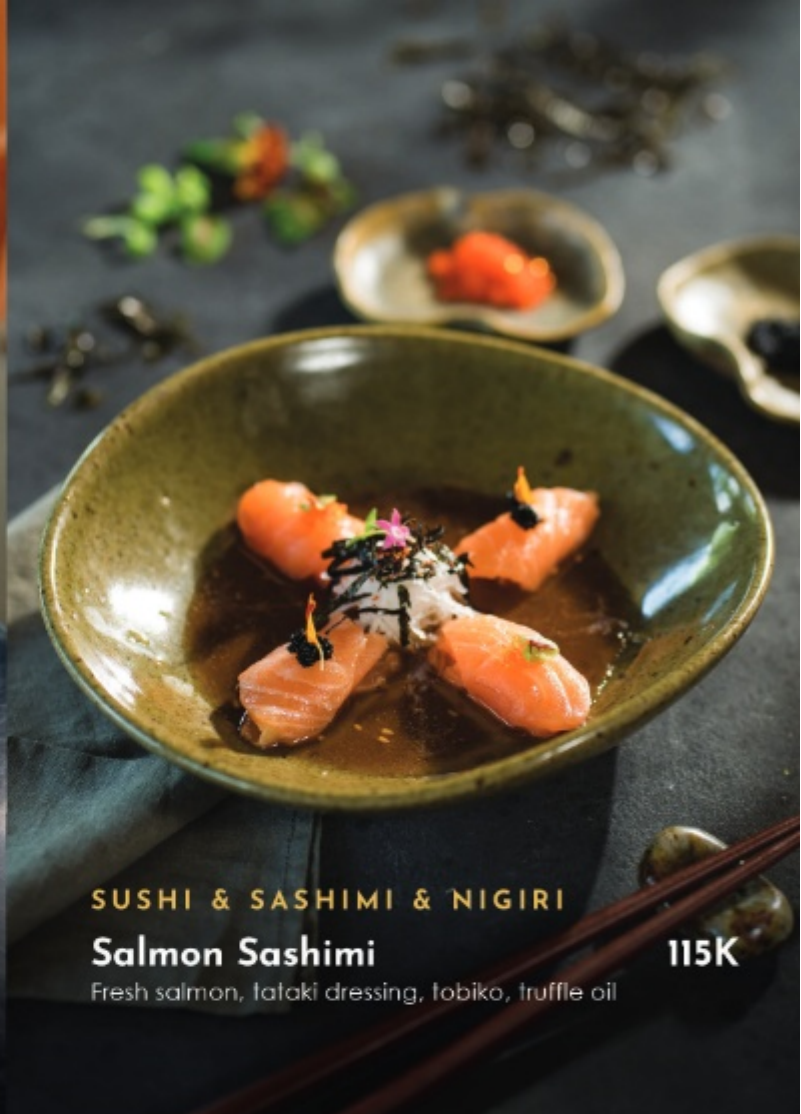


SUSHI & SASHIMI & NIGIRI

Sashimi Set

Salmon, tuna, ebi, ginger pickles, wasabi, soy sauce

120K



SUSHI & SASHIMI & NIGIRI

Salmon Sashimi

Fresh salmon, tataki dressing, tobiko, truffle oil

115K

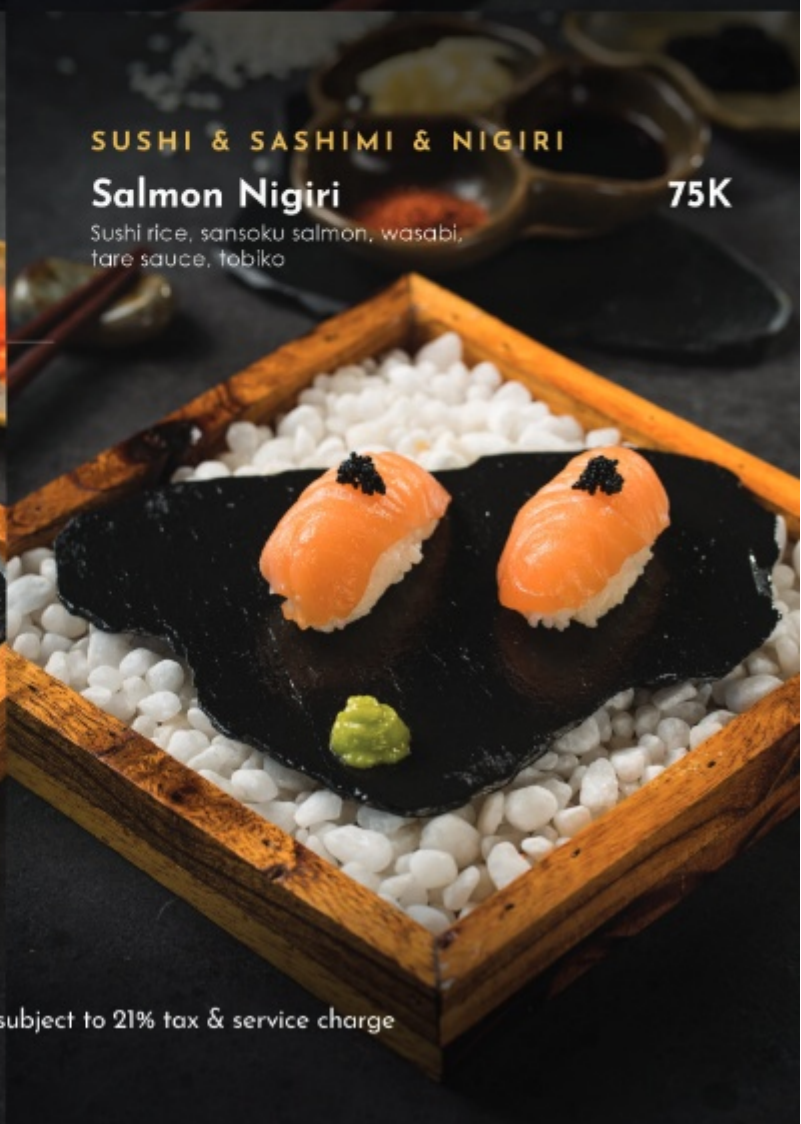


SUSHI & SASHIMI & NIGIRI

Tuna Nigiri

Sushi rice, sansoku tuna, wasabi, tare sauce, tobiko

75K



SUSHI & SASHIMI & NIGIRI

Salmon Nigiri

Sushi rice, sansoku salmon, wasabi, tare sauce, tobiko

75K

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YAKITORI

Pork Belly

Grilled pork belly, teriyaki sauce, mentai spicy sauce

98k

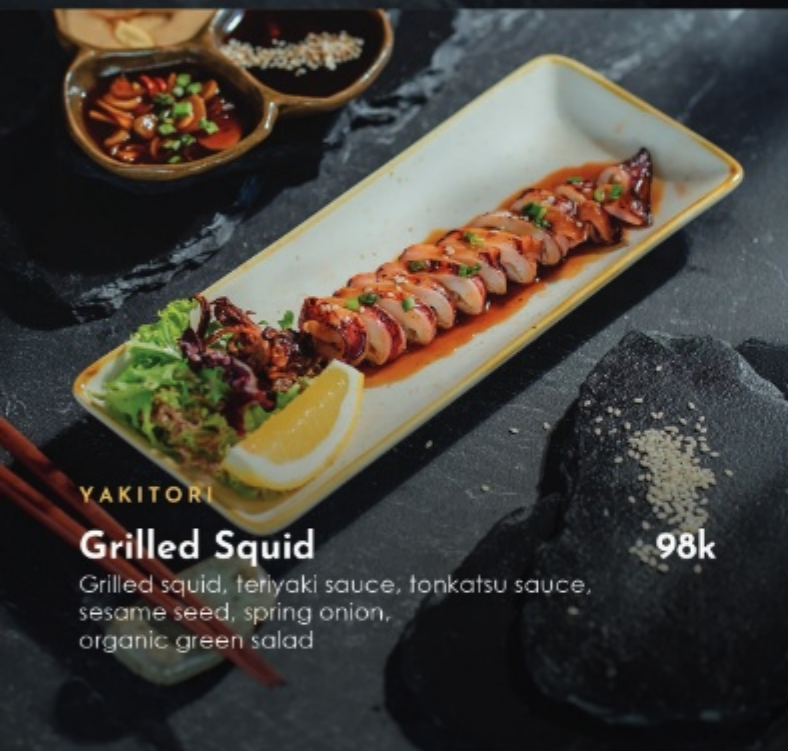


YAKITORI

Pork Skewers

Pork skewers, Korean BBQ sauce, togarashi, sesame seed, spring onion

98k



YAKITORI

Grilled Squid

Grilled squid, teriyaki sauce, tonkatsu sauce, sesame seed, spring onion, organic green salad

98k



YAKITORI

Grilled Chicken Oyster Skewers

Grilled chicken, thigh with skin on, salt, sake, tare sauce

85k



YAKITORI

STUFFED CHICKEN WINGS 85K

Chicken wings stuffed with minced pork, shitake mushroom, carrots, teriyaki sauce, soy omega egg

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SUSHI & SASHIMI & NIGIRI

Aburi Salmon Rolled 130K

Sushi rolled with kani kama, kyuri, tamago, sansoku, shredded tuna

SUSHI & SASHIMI & NIGIRI

Tempura Ebiko 125K

Prawn tempura, mayonnaise, tare sauce, kyuri

SUSHI & SASHIMI & NIGIRI

**Tuna Salad
Crispy Mentai 125K**

Sushi rolled with tuna salad, kyuri, tanuki, salmon

All price in thousand rupiah and subject to 21% tax & service charge



SUSHI ROLL

Spicy Tempura Maki

135k

Authentic Japanese rice, spicy salmon, nori, black tobiko, wakegi, spicy mayo, served with teriyaki sauce



SUSHI ROLL

Prawn Honey Roll

135K

Japanese rice, tamago, nori, prawn tempura, kyuri, tobiko



SUSHI ROLL

Special Sushi Set

380k

Salmon nigiri, tuna nigiri, salmon aburi roll, tuna salad roll, chicken teriyaki

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MAIN COURSE

Robatayaki Beef

200gr striploin wagyu beef, yakiniku sauce, charred vegetables, ichimi, garlic chips, spring onion

140K

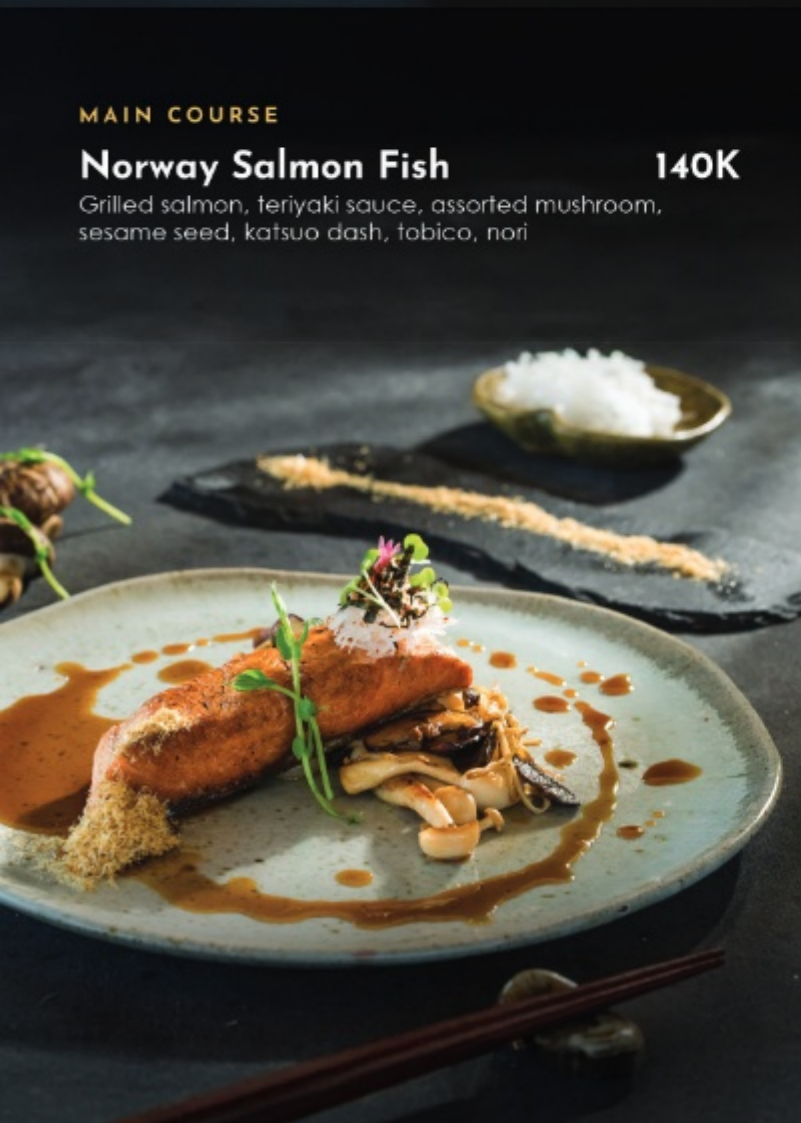


MAIN COURSE

Wagyu Beef Skewers

200gr tenderloin wagyu beef skewers, grilled vegetables, ichimi, garlic chips, trio signature sauce

115K

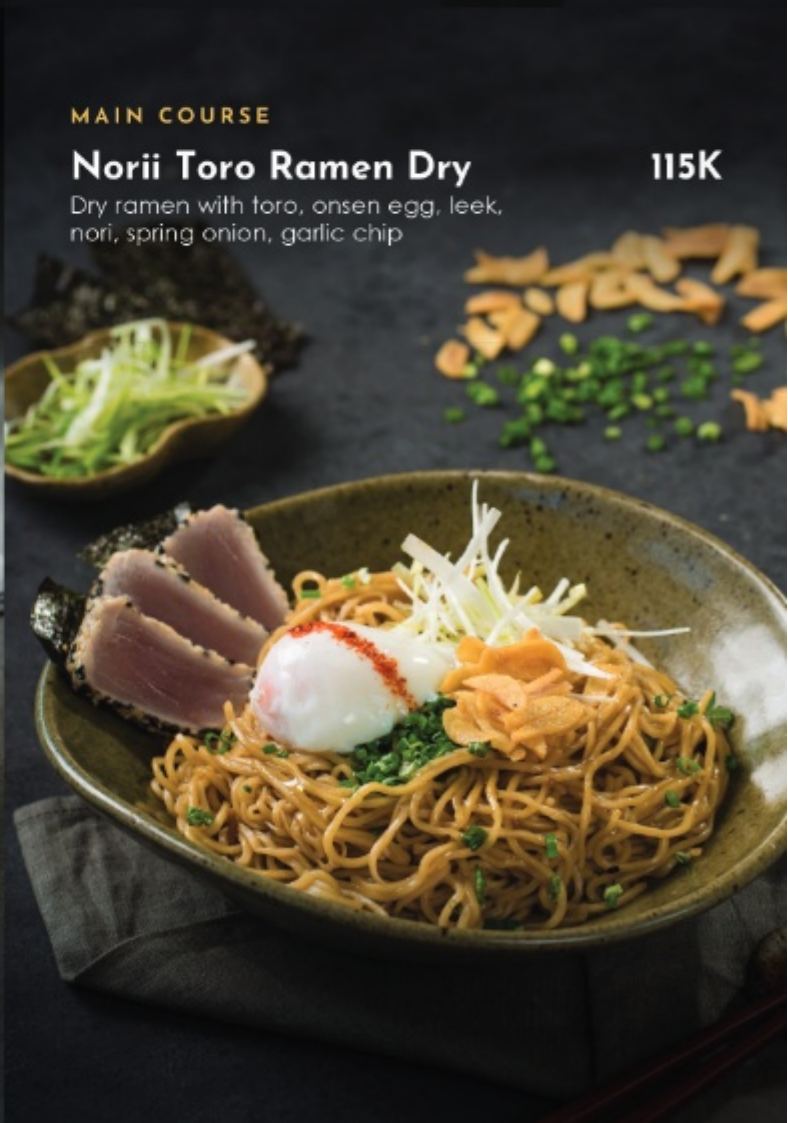


MAIN COURSE

Norway Salmon Fish

Grilled salmon, teriyaki sauce, assorted mushroom, sesame seed, katsuo dash, tobiko, nori

140K



MAIN COURSE

Norii Toro Ramen Dry

Dry ramen with toro, onsen egg, leek, nori, spring onion, garlic chip

115K



RAMEN

Prawn Creamy Ramen

Prawn shell, carrot, garlic, shallot, served with Japanese curry

140k



RAMEN

Shoyu Chicken Ramen

Chicken skin, onion, leek, garlic, with shoyu sauce

115k

RAMEN

Spicy Miso Ramen

Gochujang paste, shiro miso paste, dashi, soy sauce, chicken powder, ichimi togarashi

120k



RAMEN

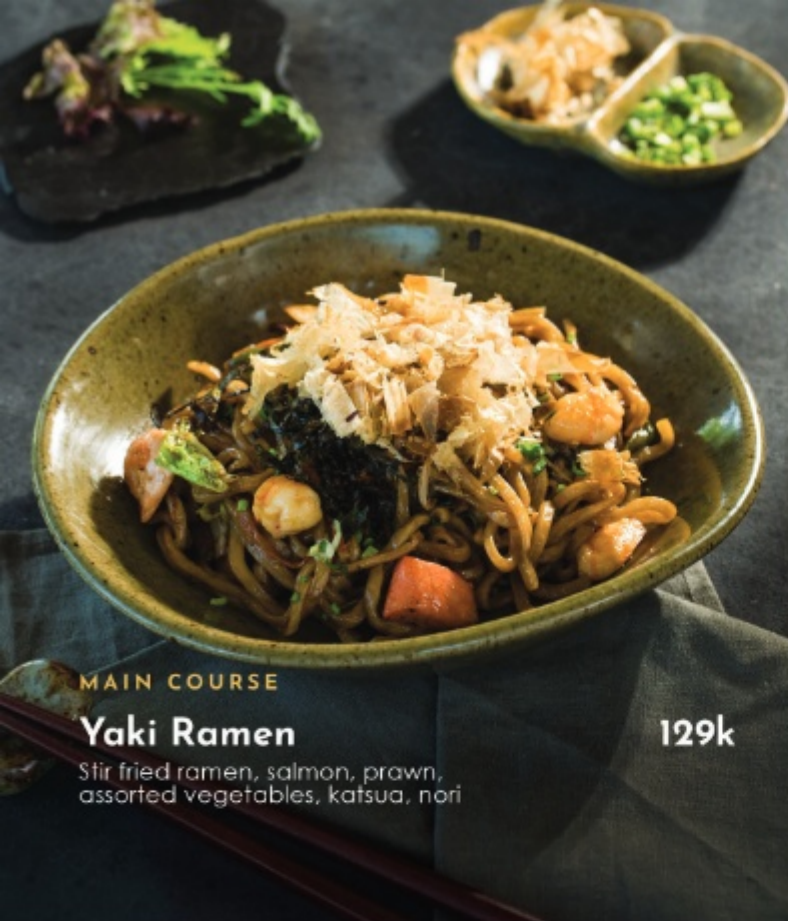
Creamy Miso Ramen

Ramen, egg, chicken, spring onion, crispy garlic

100k



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MAIN COURSE

Yaki Ramen

Stir fried ramen, salmon, prawn, assorted vegetables, katsua, nori

129k



MAIN COURSE

Chicken Teriyaki Don

Grilled chicken leg boneless skin on, teriyaki sauce, shredded leek, sesame seed, spring onion, onsen omega egg

115k



MAIN COURSE

Poke Bowl

Gohan, sauteed tofu teriyaki, sweet potato teriyaki, edamame, sliced kyuri, red radish, avocado, nori, sesame seed, spring onion

99k



MAIN COURSE

Salmon Fried Rice

Salmon fried rice, furikake, spring onion, crispy salmon skin

99k

SIDE DISH

Steamed Rice

45k

Kyabetsu Salad

45k

All price in thousand rupiah and subject to 21% tax & service charge

COMFORT FOOD



Caesar Salad

APPETIZER

Caesar Salad 115K

Tossed baby romaine with classic caesar dressing, crispy beef bacon, parmesan cheese tuiles, green oil, grilled chicken or prawn and croutons

Crispy Calamari 99K

Classic local recipe of crispy flash fried calamari ring with cajun powder and served with tartar sauce

Chicken Wings 99K

Marinated chicken wing glazed with Norii chef sauce

Truffle Parmesan Fries 69K

Homemade cut fries with assorted herbs and truffle oil, shaved parmesan cheese, parmesan tuiles and truffle aioli

MAIN COURSE

Braised Butter Wagyu Beef 259K

200 GR wagyu beef served with sautéed organic vegetables, himalaya salt, and served with shallot and pepper au jus sauce

Norii Burger 169K

Charcoal bun burger, beef petty, english spinach, mushroom, au Jus beef, homemade cut fries, yellow cheddar cheese and cocktail sauce

Crispy Duck 169K

Deep fried crispy duck with vegetables tossed with Balinese secret recipe and trio sauce served with steamed rice

Signature Sandwich 145K

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

Chicken Kung Pao 145K

Wok fried chicken leg boneless skin on with dry chili, vegetables and cashew nut

Pasta Selection 125K

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



Braised Butter Wagyu Beef

All price in thousand rupiah and subject to 21% tax & service charge

INDIAN SPECIALITY



Vegetable Samosa

APPETIZER

Vegetable Samosa

Deep fried puff pastry filled with spiced potato & peas

95K

Lacha Paratha with Aloo Gobi

Crispy and flaky Indian bread with multiple layers of dough, perfect for tearing and dipping into your curry dish.

85K

Papadum

Fried spiced Indian cracker, masala [Onion, Tomato, Spiced]

65K



Lamb Rogan Josh

MAIN COURSE

Lamb Rogan Josh

Traditional Indian dish of tender lamb cooked in aromatic spices

195K

Murgh Tikka Masala

Chunks of grilled marinated chicken cooked in red curry

160K

VEGETARIAN

Aloo Gobhi Matar

Vegetarian dish of potatoes, cauliflower, and peas cooked in Indian spices

125K

Vegetable Kola Puri

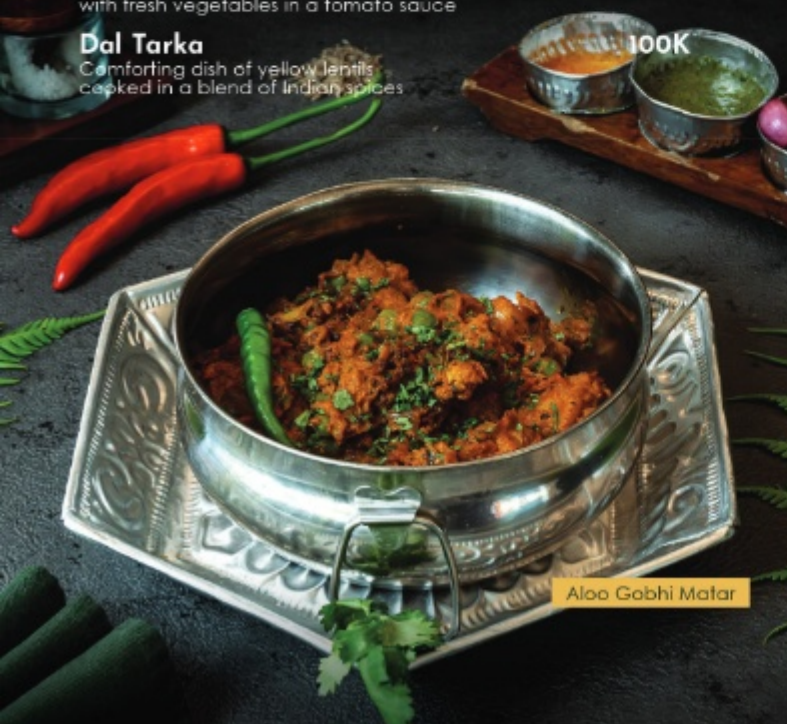
Healthy and delicious vegetarian dish with fresh vegetables in a tomato sauce

120K

Dal Tarka

Comforting dish of yellow lentils cooked in a blend of Indian spices

100K



Aloo Gobhi Matar

BIRYANI

Chicken Biryani

Delicious Indian rice dish with succulent chicken and a blend of spiced

155K

Vegetable Biryani

Fragrant Indian rice dish with fresh vegetables and spices

120K



Chicken Biryani

All price in thousand rupiah and subject to 21% tax & service charge



DESSERT

Chocolate Lava Cake

(with fruits salsa and ice cream)

85K

DESSERT

Coconut Panna Cotta

Mixed fruits salsa, coconut milk cream, gelatin

65K



DESSERT

Trio Mocchi

Japanese cake made from glutinous rice flour, chocolate filling, matcha filling, cream cheese filling

45K



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