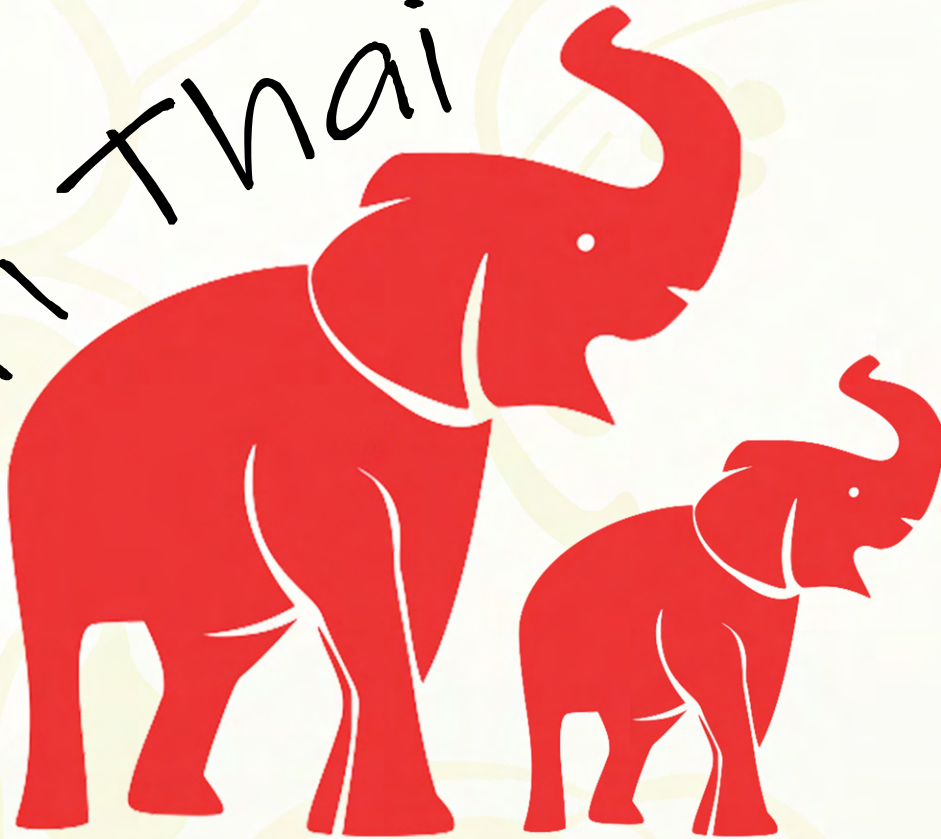


# Nori Thai



## Thai Cuisine & Sushi Bar

7612 Blind Pass Road.  
St. Pete Beach, FL 33706  
727.367.6535  
[www.NoriThai.com](http://www.NoriThai.com)

### Savor the flavor at Nori Thai!

Enjoy an amazing variety of homemade Thai dishes, authentic Japanese specialties, and the freshest sushi on the beach. Nori Thai features spacious seating, great lunch specials, and outstanding service.

### Discover why we have been voted "Best of the Beaches"

for 8 straight years by the readers  
of Beach Life and Paradise News  
(Best Thai Food / Best Sushi).

We use only the freshest ingredients to create authentic dishes full of flavor and artfully presented. Our menu features wonderful Thai soups and salads, fried rice, and noodle dishes, including the wildly popular Pad Thai; fiery curries; and an extensive selection of Japanese entrees, rolls and fresh sushi.

## Thai Appetizers

- A1 Thai Spring Rolls (4 pcs.) \$5.45**  
Cabbage, carrots, & clear noodles wrapped in spring roll skin & deep-fried. Served with sweet & sour sauce.
- A2 Fresh Basil Rolls (3 pcs.) \$6.45**  
Steamed shrimp, lettuce, beansprouts, Thai basil, shredded carrots, & vermicelli noodles wrapped in thin rice paper. Served with special house sauce.
- A3 Chicken Wings (8 pcs.) \$10.45**  
Marinated chicken wings, deep fried to golden brown, served with sweet & sour sauce.
- A4 Chicken Satay (4 skewers) \$9.45**  
Tender white meat strips marinated in our secret spices & charbroiled to perfection. Served with peanut sauce & vinaigrette cucumber salad.
- A5 Crab Rangoon (8 pcs.) \$8.45**  
Seasoned imitation crabmeat & cream cheese delicately wrapped in a wonton shell & deep fried. Served with sweet & sour sauce.
- A6 Shrimp in a Blanket (6 pcs.) \$10.95**  
Shrimp and ground chicken wrapped in spring roll skin & deep fried. Served with sweet & sour sauce.
- A7 Crispy Calamari \$9.45**  
Lightly battered deep fried calamari rings. Served with sweet & sour sauce.
- A8 Thai Appetizer Platter \$15.45**  
Chicken Satay, Spring Roll, Crab Rangoon, & Chicken Wings. Served with peanut sauce, sweet & sour sauce, and vinaigrette cucumber salad.

## Thai Soups & Salads

- S0 Chicken Vegetable Soup \$5.45**  
Slices of white chicken meat in a clear broth with mixed vegetables, sprinkled with cilantro, scallions, and roasted garlic.
- S1 Wonton Soup \$5.45**  
Clear chicken broth with seasoned ground chicken & shrimp wrapped in wonton skin with mixed vegetables & sprinkled with cilantro, scallions, and roasted garlic.
- S2 Hot & Sour Soup \$5.45**  
A spicy Thai style soup with chicken, onions, straw mushrooms, bamboo shoots & seasoned with Thai chili sauce. Sprinkled with cilantro and scallions.



- S3 Tom Kha Kai (Coconut Soup) \$6.45**  
Slices of white chicken meat, & mushrooms slowly cooked in a rich herbal coconut milk broth. Sprinkled with cilantro, scallions, and a twist of fresh lime juice.
- S4 Tom Yum Kung \$6.45**  
This Thai trademark soup has shrimp, straw mushrooms, & tomatoes in a traditional lemongrass broth, seasoned with special herbs & a touch of roasted chili paste. Sprinkled with cilantro & scallions.
- S5 "THAI" Titanic \$7.45**  
This soup is a seafood lover's pick with Titanic taste! Shrimp, scallops, mussels, calamari, imitation crabmeat, Thai basil & straw mushrooms in a spicy herb broth, seasoned fresh lime juice.
- S6 Thai Salad \$8.45**  
Fresh iceberg lettuce, tomatoes, cucumbers, beansprouts, red onion, & fried tofu served with peanut dressing.
- S7 Jumpin' Jack Shrimp \$12.45**  
Shrimp with roasted chili paste, lime juice, red onions, scallions, & cilantro. Served on a bed of fresh iceberg lettuce.
- S8 Yum Nurr \$10.45**  
Sliced beef with roasted chili paste, tossed with tomatoes, cucumbers, red onions, cilantro, scallions, & lime juice. Served on a bed of lettuce.
- S9 Laab (Chicken, Beef, or Pork) \$10.45**  
Your choice of ground meat seasoned with ground roasted rice, tossed with red onions, scallions, cilantro, & lime juice. Served on a bed of iceberg lettuce.
- S10 Nam-sod (Chicken or Pork) \$10.45**  
Ground chicken or pork flavored with fresh ginger, garlic, peanuts, red onions, cilantro, scallions, & lime juice. Served on a bed of iceberg lettuce.
- S11 Tiger Cry \$10.45**  
Sliced beef seasoned with ground roasted rice, red onions, scallion, cilantro, topped with cucumber & tomatoes. Served on a bed of iceberg lettuce.
- S12 Yum Talay \$15.45**  
Mixed seafood with roasted chili paste, tomatoes, scallions, red onions, cilantro, lime juice, & chilies. Served on a bed of iceberg lettuce.



## Fried Rice & Noodles

Choose Chicken, Pork, Beef, or Tofu; Substitute Shrimp, Scallop, Squid, additional Meats, or Vegetables, for \$2.

Combination Seafood, for \$3.

### **RN1 Fried Rice** \$13.45

Stir-fried rice with eggs, onions, & topped with tomatoes, cucumbers, scallions, and cilantro.

### **RN2 Basil Fried Rice or Noodle** \$13.45

Stir-fried rice with special basil sauce, onions, bell peppers, chilies, green beans, broccoli, & basil leaves.

### **RN3 "Nori Thai" Special Fried Rice** \$15.45

A house special fried rice with pork, chicken, beef, shrimp, eggs, onions, broccoli, snow peas, & straw mushrooms. Topped with tomatoes, cucumbers, scallions, and cilantro.

### **RN4 Pineapple Curry Fried Rice** \$15.45

Stir-fried rice with pork, chicken, beef, shrimp, yellow curry, onions, bell peppers, raisins, cashew nuts, and pineapple chunks. Sprinkled with cilantro & scallions.

### **RN5 Pad Thai** \$13.45

Stir-fried rice noodle with sweet tangy Pad-Thai sauce, eggs, beansprouts, scallions, & topped with ground roasted peanuts, & slice of lime.

### **RN6 Pad See-Ew** \$13.45

Stir-fried large rice noodle in sweet soy sauce, eggs, & broccoli.

### **RN7 Pad Lad-Na** \$13.45

Stir-fried large rice noodle topped brown bean sauce with carrots & broccoli.

### **RN8 Pad Ba-Mee** \$13.45

Sauteed egg noodles with assorted vegetables & special house sauce.

### **RN9 Japanese Fried Rice** \$13.45

Stir-fried rice with eggs, mixed vegetables, and Japanese spices.



T3



T5

RN9



RN2



RN5

## Thai Entrees

Choose Chicken, Pork, Beef, or Tofu; Substitute Shrimp, Scallop, Squid, additional Meats, or Vegetables, for \$2.

Combination Seafood, for \$3. For Brown Rice, \$1

### **T1 Spicy Basil (Pad Gra-praw)** \$13.45

Special chili garlic sauce with fresh basil leaves, onions, straw mushrooms, & bell peppers.

### **T2 Ginger Root (Pad Khing)** \$13.45

House ginger sauce with straw mushrooms, onions, bell peppers, celery, carrots, & fresh ginger.

### **T3 Garlic & Pepper** \$13.45

Garlic pepper sauce on a bed of sauteed assorted vegetables. Sprinkled with cilantro, scallions, & fried roasted garlic.

### **T4 Cashew Nut** \$13.45

Cashew nuts sauteed with mild sweet roasted chili paste, bell peppers, carrots, celery, onions, & tasty house special brown sauce.

### **T5 Broccoli Lover** \$13.45

Stir fried fresh broccoli, onions, straw mushrooms, & carrots with special tasty brown sauce.

### **T6 Thai Sweet & Sour** \$13.45

Sauteed tomatoes, pineapple chunks, celery, bell peppers, cucumbers, carrots, & onions in a sweet & sour sauce.

### **T7 Thai Pepper Steak** \$13.45

Sliced beef with celery, carrots, water chestnuts, onions, straw mushrooms, bell peppers, & a touch of black pepper.

### **T8 Pad Woon-Sen** \$13.45

Bean thread noodles, eggs, carrots, onions, straw mushrooms, & celery. Sprinkled with cilantro, scallions, & roasted garlic.

### **T9 Pad Name-Prik-Pao** \$13.45

Roasted chili sauce sauteed with onions, straw mushrooms, celery, bell peppers, baby corn, bamboo shoots, & zucchini.

### **T10 Pad Puk Raun Mit (mixed vegetables)** \$13.45

Sauteed napa, cabbage, carrots, straw mushrooms, snow peas, baby corn, broccoli, & zucchini in a tasty brown sauce.

## Thai Curries

Choose Chicken, Pork, Beef, or Tofu; Substitute Shrimp, Scallop, Squid, additional Meats, or Vegetables, for \$2.

Combination Seafood, for \$3. For Brown Rice, \$1

### **T11 Red Curry (Gaeng-Dang) \$13.45**

Spicy but tangy red curry with coconut milk, bamboo shoots, cabbage, bell peppers, & fresh basil leaves.

### **T12 Green Curry (Gaeng-Koew-Wan) \$13.45**

Spicy green curry with coconut milk, snow peas, green beans, bamboo shoots, green peas, bell peppers, & fresh basil leaves.

### **T13 Mussaman Curry \$13.45**

Lightly sweet yellow mussaman curry paste with coconut milk, onions and potatoes topped with avocado & roasted cashew nuts.

### **T14 Panang Curry \$13.45**

Sweet peanutty panang curry with coconut milk, green beans, bell peppers, & zucchini.

### **T15 Pineapple Curry \$13.45**

Spicy and fruity red curry paste with coconut milk, pineapple chunks, & bell peppers.

### **T16 Jungle Curry (no coconut milk) \$13.45**

Extra spicy red curry with herb broth, bell peppers, snow peas, bamboo shoots, zucchini, baby corn, pepper corn, & fresh basil leaves.

## Specialty Entrees

### **SP1 Fisherman's Catch \$19.45**

Shrimp, scallops, calamari, imitation krabmeat, mussels simmered on a bed of clear noodles with Napa cabbage, celery, straw mushrooms, and fresh ginger. Sprinkled with cilantro, scallions, and fried roasted garlic. (Served in clay pot.)

### **SP2 Sizzling Golden Chicken \$16.45**

Battered chicken breast deep-fried laid on a bed of mixed vegetables topped with homemade three flavor sauce, cashew nuts, pineapples, cilantro, & scallions. (Served on a hot plate.)

### **SP3 Rama Chicken \$16.45**

#### **(Amazing Peanut Sauce)**

Sliced chicken sauteed in creamy peanut sauce served on steamed mixed vegetables & topped with ground peanuts.

### **SP4 Jump Shrimp (U 10) \$20.45**

6 Grilled butterfly jumbo shrimp served with choice of sauce:

- 1- Special Wine sauce with a bed of mixed vegetables.
- 2- Thai Panang Curry with coconut milk, green beans, bell peppers, & zucchini.
- 3- Homemade Three-Flavor sauce served on a bed of mixed vegetables topped with cashew nuts, pineapples, cilantro, & scallions.
- 4- Red Curry Chili Paste sauce with bell peppers, snow peas, & basil, no coconut milk.



T14



SP5

### **SP5 Crispy Duck Special \$20.45**

Half of boneless roasted duck served with a choice of sauce.

- 1- Red Curry with coconut milk, bell peppers, & pineapples.
- 2- Spicy Basil sauce with fresh chili, garlic, onions, bell peppers, mushroom, & basil leaves.
- 3- Homemade Three-Flavor sauce served on a bed of mixed vegetables topped with cashews, pineapples, cilantro, & scallions.

### **SP6 Bangkok Connection \$16.45**

A popular dish of shrimp & chicken sauteed in tasty house sweet chili paste with mixed vegetables.

### **SP7 Crispy Soft Shell Crab \$19.45**

Fried crispy soft shell crab served with choice of sauce:

- 1- Green Curry with coconut milk, snow peas, green beans, bamboo shoots, green peas, bell peppers, & fresh basil leaves.
- 2- Spicy Basil sauce with fresh chili, garlic, onions, bell peppers, mushroom, & basil leaves.
- 3- Homemade Three-Flavor sauce served with a bed of mixed vegetables topped with cashews, pineapples, cilantro, & scallions.
- 4- Garlic pepper sauce on a bed of steamed assorted vegetables. Sprinkled with cilantro, scallions, and roasted garlic.

### **SP8 Whole Red Snapper or Grouper Filet Market Price \$20.45**

Selected fish will be deep fried golden brown, crispy, & served with a choice of sauce:

- 1- Ginger sauce with fresh ginger, ground chicken, straw mushrooms, onions, bell peppers, celery, & carrots.
- 2- Thai Panang Curry with coconut milk, green beans, bell peppers, & zucchini.
- 3- Homemade Three-Flavor sauce served with a bed of mixed vegetables topped with cashews, pineapples, cilantro, & scallions.
- 4- Red Curry Chili Paste sauce with bell peppers, snow peas, & basil (no coconut milk).

### **SP9 Orange Chicken \$16.45**

Lightly battered chicken breast deep-fried with orange flavored honey glaze with bed of mixed vegetables.



SP9



## Japanese Appetizers

- JA-1 Edamame** \$5.45  
Lightly salted steamed soybeans, a great vegetarian appetizer.
- JA-2 Gyoza (Steamed or Fried)** \$8.45  
Japanese style rice pastry shell filled with pork. Served with Japanese dipping sauce.
- JA-3 Soft Shell Crab Katsu** \$10.45  
Deep-fried soft shell crab with Japanese breadcrumb. Served with Katsu sauce.
- JA-4 Shu Mai (Dumpling Steamed or Fried)** \$8.45  
Pork filled dumpling served with Japanese dipping sauce.
- JA-5 Fried Tofu** \$6.45  
Slices of tofu deep fried & served with house special sweet & sour sauce.
- JA-6 Shrimp & Vegetables Tempura** \$11.45  
Light crispy fried shrimp & vegetables served with tempura sauce.

## Japanese Soups & Salads

- JS-1 Miso Soup** \$3.45  
A popular Japanese style soybean soup served with tofu & seaweed.
- JS-2 Chicken Udon Soup** \$10.45  
Japanese white wheat noodles served with chicken in light brown broth with mixed vegetables. Substitute steamed shrimp, \$2
- JS-3 Nori Noodle Soup** \$9.45  
Rice noodles and beansprout served in tasty clear broth with a choice of meat: chicken, beef, or pork. Sprinkled with cilantro, scallions, and roasted garlic. (Substitute for roast duck, \$2)
- JS-4 Green Salad** \$4.45  
Fresh iceberg lettuce served with your choice of peanut or ginger dressing.
- JS-5 Wakame (Seaweed Salad)** \$6.45  
This favorite Japanese style cold green seaweed salad on a bed of sliced cucumber & sesame seeds.
- JS-6 Baby Octopus** \$6.45  
Fresh iceberg lettuce topped with baby octopus.
- JS-7 Cucumber Salad** \$6.45  
Cucumber slices topped with krabstick, shrimp, smelt roe, sesame seeds, and seasoned with rice vinegar.



JS-6



JS-7



J7



J6

## A La Carte Tempura

*Tempura- Light, Airy, & Crispy Fried.*

- TP-1 Shrimp Tempura (2) \$5.45  
TP-2 Chicken Tempura (2) \$5.45  
TP-3 Krabstick Tempura (2) \$5.45  
TP-4 Yasai Ten (Vegetable Tempura) \$4.50  
TP-5 Sweet Potato Tempura \$4.50  
TP-6 Mushroom Tempura \$4.50  
TP-7 Broccoli Tempura \$4.50

## Tempura/ Teriyaki Dinner

*Served with Steamed Rice, Miso Soup, & Green Salad. Brown Rice, for \$1. Any substitution incurs extra charge.*

- J1 Vegetable Tempura** \$12.45  
Light airy & crispy medley of fresh garden vegetables.
- J2 Chicken Tempura** \$15.45  
Light airy & crispy chicken served with assorted vegetables.
- J3 Shrimp Tempura (6 pcs)** \$17.45  
Light airy & crispy shrimp with assorted vegetables.
- J4 Chicken & Shrimp Tempura** \$16.45  
Light airy & crispy chicken & shrimp with assorted vegetables.
- J5 Tempura Combo** \$18.45  
California roll, 3 pieces of sushi, & chicken and vegetable tempura.
- J6 Chicken Teriyaki** \$16.45  
Grilled chicken breast topped with sauteed mushroom, snow peas, carrots, & house teriyaki sauce.
- J7 Beef Teriyaki** \$18.45  
Grilled N.Y. strip steak topped with sauteed mushroom, snow peas, carrots, & house teriyaki sauce.
- J8 Salmon Teriyaki** \$21.45  
Grilled sushi grade salmon filet topped with sauteed mushroom, snow peas, carrots, & house teriyaki sauce.
- J9 Shrimp Teriyaki** \$18.45  
Crispy fried shrimp topped with sauteed mushroom, snow peas, carrots & house teriyaki sauce.
- J10 Teriyaki Combo** \$18.45  
California roll, 3 pieces of sushi, & grilled chicken teriyaki.

## Appetizer from Sushi Bar

*Consumer Advisory: Consuming raw or undercooked meats, eggs, poultry, or seafood may increase your risk of contracting a foodborne illness- especially if you have certain medical conditions.*

Any substitution incurs extra charges.

### B1 Kanisu \$11.45

Krabstick, shrimp, masago wrapped in paper-thin sliced cucumber with tangy rice vinegar sauce & topped with sesame seeds.

### B2 Tuna Tataki \$12.45

Thinly sliced seared tuna. Served with ponzu sauce & topped with sesame seeds & smelt roe.

### B3 Spicy Octopus or Conch \$15.45

Octopus or conch served on a bed of sliced cucumbers with a side of spicy kimchee sauce.

### B4 Sashimi Appetizer (9 pieces)

Tuna, Salmon, White Fish \$14.45

Tuna only or Salmon Only \$15.45

Tuna, Salmon, Amberjack \$17.45

Amberjack Only \$17.45

### B5 Sushi Appetizer (6 Pieces) \$13.45

Nigiri-Chefs' choice only.

## A La Carte Sushi

**Nigiri** = with sushi rice

(2 pieces per order) Brown sushi rice, for \$1

**Sashimi** = Sliced raw fish with no rice

(3 pieces per order)

*\*Indicates topping are not raw.*

	NIGIRI	SASHIMI
*Tamago	\$4.45	\$5.45
*Asparagus	\$4.45	\$5.45
*Avocado	\$4.45	\$5.45
*Krabstick (Kani)	\$5.45	\$6.45
*Shrimp (Ebi)	\$5.45	\$6.45
*BBQ Eel (Unagi)	\$7.25	\$8.25
*Smoked Salmon	\$6.75	\$7.75
*Octopus (Tako)	\$7.00	\$8.00
*Grouper (grilled or fried)	\$7.00	\$8.00
Quail Egg (Roe topping)	\$4.45	\$5.45
White Fish (Escolar)	\$6.45	\$7.45
Conch (Horagi)	\$7.00	\$8.00
Scallop (Hotategai)	\$7.00	\$8.00
Salmon (Sake)	\$6.50	\$7.50
Tuna (Maguro)	\$7.50	\$8.50
Amberjack (Hamachi)	\$7.50	\$8.50
Smelt Roe (Masago)	\$7.45	\$8.45
Salmon Roe (Ikura)	\$7.45	\$8.45
Red Flying Fish Roe (Tobikko)	\$7.45	\$8.45



Tuna  
Sashimi



Amberjack  
Sashimi



Krabstick  
Sashimi



## Japanese Special Dinner Combination

Served with Miso Soup & Green Salad. For Brown Sushi Rice, \$2. All chefs' choice. Any substitution incurs extra charge.

### B6 Vegetable Combo \$15.45

A vegetable roll with 5 pieces of vegetable Sushi & Wakame.

### B7 Hosomaki Combo \$16.45

A California roll, Japanese bagel roll, & tuna roll.

### B8 Temaki Combo \$16.45

4 most popular hand rolls (chefs' choice).

### B9 Lady's Finger \$18.45

Rainbow roll & 5 pieces Sushi.

### B10 Chirashi \$23.45

A variety of sashimi toppings arranged on a bed of sushi rice with masago & sesame seeds.

### B11 Sushi Mori \$19.45

California roll & variety of Nigiri (9 pieces).

### B12 Sashimi Mori \$21.45

Assorted slices of fresh fish (15 pieces).

### B13 Sushi & Sashimi Sampler \$24.45

California roll, Tuna Roll, 5 pieces Sushi, & 6 pieces Sashimi.

## Makimono

**Temaki** is a cone shaped hand roll.

**Hosomaki** are rolls cut in to 6-8 pieces.

**\*Indicates rolls are cooked (not raw).**

Any substitution incurs extra charge.

All rolls have sesame seeds.

	Temaki	Hosomaki
*Kappa Roll - Fresh cucumber with sesame seeds	\$3.50	\$6.50
*Avocado Roll - Slices of fresh avocado with sesame seeds.	\$3.50	\$6.50
Fresh Salmon Roll - Fresh salmon with sesame seeds.	\$5.50	\$8.50
Tekka Roll - Fresh red tuna with sesame seeds.	\$5.50	\$8.50
*Eel Roll - Grilled BBQ eel topped with sweet eel sauce & sesame seeds.	\$5.50	\$8.50



**\*Salmon Skin Roll** - Deep fried crispy salmon skin topped with eel sauce & sesame seeds.

\$5.50 \$8.00

**\*California Roll** - Krabstick, avocado, & cucumber with sesame seeds.

\$5.00 \$8.00

**\*Kewpie Roll** - Krabstick, lettuce, cucumber, topped with mayo & sesame seeds.

\$5.00 \$8.00

**\*Kentucky Roll** - Fried chicken, lettuce topped with mayo & sesame seeds.

\$5.00 \$8.00

**J.B. Roll (Japanese Bagel Roll)** - Salmon & cream cheese & sesame seeds.

\$5.00 \$8.00

**\*Bakery Roll** - Deep fried J.B. Roll topped with sweet eel sauce & sesame seeds.

N/A \$9.00

**\*Vegetable Roll** - Asparagus, kampyo, cucumber, avocado, wakame, & sesame seeds.

\$5.00 \$8.50

**Spicy Tuna Roll** - Fresh red tuna mixed with spicy kimchee sauce, cucumber, & sesame seeds.

\$5.50 \$8.50

**Kimchee Roll** - Conch, asparagus, kimchee sauce, masago, & sesame seeds.

\$7.00 \$9.50

**Tanzania Roll** - Amberjack, asparagus, avocado, masago, & sesame seeds.

\$7.50 \$10.00

**\*Caliente Roll** - Fried Grouper, lettuce, avocado, cucumber topped with spicy mayo & sesame seeds.

\$6.50 \$9.50

**Alaskan Roll** - Spicy fresh salmon, avocado, cucumber, & masago.

\$6.00 \$9.00

**\*Spider Roll** - Fried soft shell crab, asparagus, avocado, masago topped with eel sauce & sesame seeds.

\$7.50 \$10.00

**\*Bahamas Roll** - Conch fritter, Krabstick, cucumber, kimchee sauce topped with spicy mayo, tobikko, & sesame seeds.

N/A \$10.50



*Caliente Roll*



*Alaskan Roll*



*Rainbow Roll*



*California Eel Roll*



*Philly Roll*

**Rainbow Roll** - California roll topped with assorted fish, masago, & sesame seeds.

N/A \$12.00

**\*Shrimp Tempura Roll** - Fried shrimp, asparagus, avocado, & masago topped with eel sauce & sesame seeds.

\$5.00 \$10.00

**\*California Eel Roll** - California roll topped with grilled BBQ eel, eel sauce, & sesame seed.

\$7.00 \$13.50

**\*Crazy Roll** - Deep fried crispy salmon skin, grilled BBQ eel, asparagus, avocado, masago topped with eel sauce & sesame seeds.

\$7.00 \$12.00

**\*Futomaki Roll** - Krabstick, asparagus, tamago, kampyo, avocado, cucumber, masago, & seame seeds.

N/A \$11.00

**\*Mexican Roll** - Fried shrimp, lettuce, cucumber, topped with masago, sesame seeds, shrimp, & spicy mayo.

N/A \$12.50

**Philly Roll** - Salmon, cream cheese, cucumber, avocado topped with masago, sesame seeds, & smoked salmon.

N/A \$12.00

## Family Boats

Served with Miso Soup & Green Salad. (Chefs' Selection. Any substitution incurs extra charge).

**Boat for 2** \$50.00

2 specialty rolls & 1 Hosomaki.

**Boat for 4** \$75.00

3 specialty rolls & 2 Hosomaki.



**TNT Roll**



**No Name Roll**



**Nina Roll**

# Nori Thai Specialty Rolls

Fresh Fish Daily

**All rolls have sesame seeds and red tobiko. Any substitution incurs additional charges.**

## Thank You Roll \$15.45

Shrimp tempura, asparagus, avocado, topped with tempura krab, eel sauce, spicy mayo, & tempura flakes.

## Nancy Roll \$16.45

Tuna, salmon, escolar, avocado, & asparagus topped with eel and eel sauce.

## Crunchy Tuna Roll \$17.45

Tuna, avocado, & asparagus topped with fresh tuna, tempura flakes, eel sauce, spicy mayo, and kimchee sauce.

## Double Tuna Roll \$17.45

Tuna, avocado, & asparagus topped with fresh tuna and kimchee sauce.

## No Name Roll \$16.45

Fried soft shell crab, asparagus, & avocado topped with eel and eel sauce.

## Dr. Ty Roll \$16.45

Spicy tuna, asparagus, and avocado, topped with eel & drizzled with eel sauce.

## Nina Roll \$16.45

Shrimp tempura, avocado, and cucumber topped with tuna, salmon, and tempura flakes with eel sauce & spicy mayo.

## Sexy Man \$16.45

Tuna & avocado topped with tempura eel and special chef sauce.

## Lisa Roll \$16.45

Salmon, krabstick, avocado, and cucumber topped with tempura salmon, spicy mayo, eel sauce, and sprinkled with tempura flakes.

## Jade Dragon Roll \$15.45

Tempura shrimp, cream cheese, and avocado topped with ebi, avocado, tempura flakes & eel sauce.

## Suprise Me Roll \$15.45-\$19.45

Confused by all the choices? Let our Sushi Chef surprise you. Just tell us if you want it raw or cooked or half cooked & half raw.

## TNT Roll \$16.45

Spicy tuna, krabstick, cream cheese, masago, deep fried topped with spicy mayo, eel sauce, & siracha.

## Deep Blue \$17.45

Mixed octopus, conch, chopped krabstick, spicy mayo, smelt roe, & tempura flakes. Topped with tuna, escolar, seaweed salad, and eel sauce.

## Moe Roll \$16.45

Tuna, salmon, avocado, and cream cheese, topped with escolar, eel and eel sauce.

## Autumn Roll \$16.45

Yellowtail, avocado, cucumber, and carrots. Topped with tuna, avocado, & ginger dressing.

## Love Roll \$16.45

Fried krabstick, salmon, cucumber, avocado. Topped with tuna, ebi, kimchee sauce, & sriracha.

## Rose Roll \$17.45

Yellowtail, cucumber, krabstick & avocado. Topped with seaweed salad & mixed spicy tuna.





# Nori Thai Specialty Rolls

Fresh Fish Daily

**All rolls have sesame seeds and red tobikko. Any substitution incurs additional charges.**

## Big Daddy Roll \$17.45

Tuna, salmon, krab, asparagus, cream cheese, deep fried, & topped with kimchee sauce, eel sauce, & spicy mayo.

## Rainbow Supreme Roll \$16.45

A rainbow roll with cream cheese and eel topped with tuna, salmon, escolar, spicy mayo, and eel sauce.

## Nori Thai Roll \$16.45

Tuna, salmon, escolar, kampyo, masago, & asparagus, wrapped in rice paper (no rice), served with our homemade ponzu sauce.

## Gary Roll \$17.45

Tuna, salmon, escolar, asparagus, & avocado topped with tuna & amberjack.

## Nori Thai Spicy Tuna Roll \$16.45

Tuna, avocado, & asparagus topped with spicy tuna mixed with spicy mayo & tempura flakes..

## Mikey Roll \$16.45

Soft shell crab, avocado, & asparagus topped tuna & eel sauce.

## St. Pete Beach Roll \$16.45

Tempura grouper, avocado, asparagus, & kampyo topped with tuna, salmon, and escolar, drizzled with spicy mayo & eel sauce.

## Pete Roll \$16.45

Spicy tuna, asparagus, and avocado topped with eel and drizzled with eel sauce and kimchee sauce.

## Hurricane Roll \$16.45

Eel, salmon, cream cheese, asparagus, & masago deep fried and drizzled with eel sauce, & spicy mayo.

## Mama Roll \$15.45

Soft shell crab, asparagus, and avocado topped with ebi, & tempura flakes drizzled with spicy mayo and eel sauce.

## Dragon Fly Roll \$15.45

Shrimp tempura, asparagus, & avocado topped with eel, tempura flakes, spicy mayo, & eel sauce.

## Sunrise Roll \$15.45

Shrimp tempura, avocado, cucumber, topped with seared salmon and drizzled with spicy mayo and eel sauce.





CJ2



CJ3



CJ1

## Children's Menu

For kids 12 and under only please.

Exchange for Fried Rice, for \$2.

### CJ1 Sumo Fingers \$8.45

Fried katsu chicken strips served with white rice or french fries.

### CJ2 Ninja Wings \$8.45

Crispy chicken wings served with white rice or french fries.

### CJ3 Samurai Kid \$8.45

Grilled chicken teriyaki served with white rice or french fries.

### CJ4 Karate Kid \$9.45

1/2 California Roll, 2 pieces of sushi, & grilled chicken teriyaki served with white rice.

## Side orders

Steamed Rice	\$2.50
Steamed Noodles	\$3.00
Fried Rice	\$5.00
French Fries	\$4.45
Steamed Vegetables	\$6.50
Sweet & Sour Sauce (4 oz)	\$2.00
Ginger Dressing (4 oz)	\$3.00
Peanut Dressing (4 oz)	\$3.00
Pickle Ginger (4 oz)	\$2.50
Wasabi (4 oz)	\$2.50
All Sushi Sauce (4 oz)	\$3.00
Cucumber Salad	\$5.45

## Beverages

Thai Iced tea or Thai Iced Coffee (sweetened with cream & no refills)	\$4.45
Unsweetened Iced Tea	\$4.45
Sweetened Iced Tea with Lemon Flavor	\$4.45
Unsweetened Iced Green Tea (No refills)	\$4.45
Soda Can (Coke, Diet Coke, Sprite, Dr. Pepper, Ginger Ale)	\$2.75
Bottled Water	\$3.45
Hot Tea (Jasmine or Green)	Single \$3.45 Double \$4.45
Lemonade (homemade) (No refills)	\$3.45

## BEER

	Domestic
Budweiser	\$4.95
Bud Light	\$4.95
Michelob Ultra Light	\$4.95
Miller Light	\$4.95

	Imported
Heineken (Holland)	\$5.95
Corona (Mexico)	\$5.95
Singha (Thailand)	\$5.95
Tsingtao (China)	\$5.95
Sapporo (Japan)	\$5.95
Kirin Light (Japan)	\$5.95
Kirin Ichiban (Japan)	\$5.95
Asahi (Japan)	\$5.95
Stella Artois (Belgium)	\$5.95

## WINE

	glass	1/2 carafe
Chardonnay (House White Wine)	\$5.95	\$13.95
Cabernet Sauvignon (House Red Wine)	\$5.95	\$13.95
Merlot (House Red Wine)	\$5.95	\$13.95
Pinot Grigio (House White Wine)	\$5.95	\$13.95
Sauvignon Blanc (House White Wine)	\$5.95	\$13.95
White Zinfandel (House Rose Wine)	\$5.95	\$13.95
Plum Wine (Japanese Wine)	\$5.95	\$13.95
Pinot Noir (Red Wine)	\$8.00	
		Bottle; \$30.00

## SAKE

	small	bottle
Hot Sake	\$6.95	\$9.95
Nigori (Unfiltered, 250ml)		\$11.95
Pure Junmai (Filtered, 250ml)		\$11.95
Hana Awaki (Sparkling, 250ml)		\$11.95
Hana-Kohaku (Plum, 250ml)		\$11.95