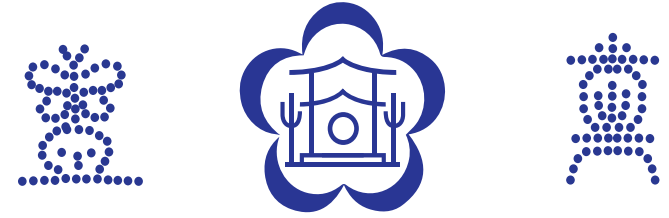


NORMAN'S

HE WENT TO JAPAN A SOLDIER, AND CAME BACK A COWBOY WITH A LOVE FOR WAGYU, WHISKY, AND MOST IMPORTANTLY, AN UNFORGETTABLE WOMAN. THIS IS NORMAN'S STORY, TIPPING A HAT TO TEXAS CHARM AND JAPANESE SOUL.



HANDROLLS

- MARINATED LOBSTER 12
CREOLE AIOLI, CRYSTAL HOT SAUCE
- OH' GODZILLA 14
BLUEFIN TARTARE, HOKKAIDO UNI, OSSETRA CAVIAR
- SHRIMP TEMPURA 9
BEEF BACON MAYO, AVOCADO, JAPANESE BBQ
- MISO COD 9
OSSETRA CAVIAR, BROWN BUTTER SUMISO
- HAMACHI 7
RED JALAPENO KOSHO, CRISPY SHALLOT

SMALL PLATES

- EDAMAME HUMMUS 14
PLUM CHUTNEY, SHICHIMI TOGARASHI
- GEM LETTUCE SALAD 18
RED MISO VINAIGRETTE, SALTED ALMONDS, CRISPY SEAWEED
- KOREAN FRIED CHICKEN 19
GOCHUJANG, PICKLES
- ESCABECHE 28
SEARED SABLEFISH, ASPARGUS & CARROTS
- FRITTO MISTO 18
TEMPURA VEGETABLES, RED KOSHO AIOLI
- CURRY KATSU 18
CHICKEN TERRINE, JALAPENO APPLE SLAW

ノーマンズ

NOODLES

- UDON CARBONARA 22
SMOKED PORK BELLY, PECORINO ROMANO, EGG YOLK
- CORN AND MISO RAVIOLI 21
BROWN BUTTER, SAGE
- SHRIMP & LONGANIZA SAUSAGE DUMPLINGS 24
SHIITAKE, TONKOTSU BROTH

LEAVE IT TO US

KUCHISABISHII 口寂しい

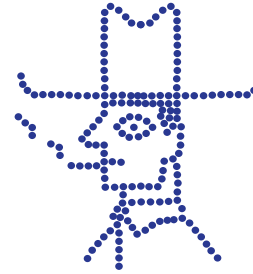
"I EAT NOT BECAUSE I'M HUNGRY, BUT BECAUSE MY MOUTH IS LONELY"

99 PER PERSON / 149 PER PERSON

LEAVE IT TO US

CRUDO

- NEW ZEALAND KING SALMON 26
HONEY PONZU, THAI CHILI
- COLD SMOKED HAMACHI 19
TOM KHA, CHARRED SHIITAKE, PAPAYA
- BEEF CARPACCIO 24
WAGYU, DASHI, GOCHUJANG
- BLUEFIN OTORO 26
ASIAN PEAR, OSSETRA CAVIAR, WHITE PONZU



CHARCOAL ROBATA SKEWERS

- DUCK & KURABOTA PORK MEATBALLS 16
TAMAGO EGG TARE, HOT JAPANESE MUSTARD
- VANNAMEI SHRIMP 19
SWEET CHILI, CRISPY GARLIC, SMOKED TROUT ROE
- CHARRED OCTOPUS 18
HONEY TARE
- AUSTRALIAN STRIP 26
FISH SAUCE CHIMICHURRI

WOODFIRED

- ROMANO BEANS 14
BEEF BACON FURIKAKE
- GRILLED ASPARGUS 13
MISO BUTTER SAUCE, GREMOLATA
- BBQ PORK CHEEK 18
SLIDER STYLE, PICKLED DAIKON SLAW
- NEW ZEALAND KING SALMON 39
DASHI BEURRE BLANC, TOGARASHI HONEY
- A5 BEEF 49
PRIK NAM PLA, RED JALAPENOS, CILANTRO
- DRY AGED COWBOY RIBEYE (20 OZ.) 99
TARE GLAZE, PAPAYA SALAD, PEANUTS

LISTEN TO
HARRY
HOSONO

*ADD UNI BUTTER SEARED TABLESIDE! 14

WESTERN
JAPANESE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

COCKTAILS

OUR SPECIALTIES

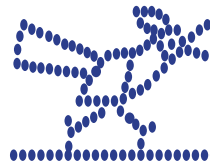
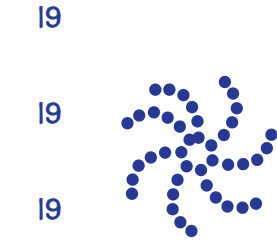
LAST MAN STANDING BLANCO TEQUILA, APEROL, GOCHUJANG	17
BLACK RAIN SUNTORY TOKI WHISKY, AVERNA, ESPRESSO TINCTURE	26
KIKAIJIMA MANHATTAN SESAME WASHED RITTENHOUSE RYE, GIFFARD GINGER	21
THE CRAZY 88, A MEZCAL MARGARITA BANHEZ MEZCAL, WASABI, AGAVE, LEMONGRASS	16
THE CHERRY BLOSSOM MARTINI SUNTORY ROKU GIN, LO-FI VERMOUTH, CHERRY BLOSSOM	22
HIKARI PINA COLADA FLOR DE CANA RUM, COCONUT, CALPICO	17
SNOWBLOOD SPRITZ BUSHIDO SAKE, SHISO-LYCHEE LIQUEUR, COCONUT WATER	16
NORMS LONG ISLAND ICED TEA COCONUT RUM, MONTENEGRO, CONDESA GIN	21

ALCOHOL FREE LIBATIONS

NADA COLADA PINEAPPLE, CALPICO, COCONUT	12
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TABLESIDE HIGHBALLS

TOKI SUNTORY WHISKY, LEMON	19
RANCH WATER SOCORRO DURO JOVEN, LIME	19
CHU HI IICHIKO SHOCHU, LEMON	19



BY THE GLASS

SPARKLING

GRAN PASSIONE, PROSECCO	14
ÁYALA, 'MAJEUR', CHAMPAGNE	31

WHITE

COUNT KAROLYI, GRUNER VELTLINER, HUNGARY	15
JANKARA, VERMENTINO, ITALY	21
LA CHABLISIENNE, SAUVIGNON BLANC, SAINT-BRIS	17
FAR NIENTE, CHARDONNAY, NAPA VALLEY	32

ROSE

RUMOR, COTES DU PROVENCE	17
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RED

UMANI RONCHI, MONTEPULCIANO ABRUZZO, ITALY	16
LE MOULIN, CABERNET FRANC, CHINON, FRANCE	18
MONTES ALPHA, PINOT NOIR, CHILE	17
HOURGLASS HG3, RED BLEND, NAPA	26

BY THE GLASS (4 OZ)

FUKUCHO 'SEASIDE' SPARKLING JUNMAI	19
WAKATAKE ONIKOROSHI 'DEMON SLAYER' JUNMAI DAIGINJO	21

"ONE CUP" (6 OZ)

KIKU MASAMUNE DRY SAKE	14
BUSHIDO, 'WAY OF THE WARRIOR' GINJO GENSHU	17
CHIYOMUSUBI, 'KITARO' JUNMAI GINJO	28
FUNAGUCHI, 'RED' GINJO GENSHU NAMAZAKE	24