

BRINGING THE WORLD TO YOUR TABLE

Nuri," meaning "whole world" in Korean, embodies our profound connection to family, friends, and the vibrant city of Dallas—a connection that fills me with immense pride. My journey, from South Korea through New Orleans and now to Dallas, has been a rich tapestry of experiences that I've woven into this singular fine dining destination.

At Nuri, we are committed to our "Care Right" culture, which reflects the humble, warm, and gracious nature of our team, coupled with an unwavering dedication to excellence. Every detail of your experience has been meticulously crafted to offer sophistication and personal attention, ensuring a luxurious and unforgettable dining journey.

With Appreciation,



Wan Kim



HOT APPETIZERS

Creamed Mussels	20
Lobster Cream Sauce, Fried Chinese Bread, Red Pepper	
Wagyu Dumplings	18
Texas Wagyu, Pork, Truffle, Herb Cream Sauce	
Oysters Rockefeller	20
Cream Kale and Grana Padano Cheese	
Crab Cake	28
Saffron Rouille and Fried Scallion	
Korean Pork Belly	20
Spinach and Sweet Soy	
Flash Fried Octopus	24
White Radish, Chimichurri, Korean Cocktail Sauce	

COLD APPETIZERS

Steak Tartare	24
West: Capers, Anchovies, Egg Yolk East: Fried Noodles, Quail Egg, Yuzu Ponzu	
Tuna Tartare	24
Caviar and Prawn Chips	
Shrimp Cocktail	24
Kimchi Cocktail Sauce and Cho-Gochugang	
Hamachi Ceviche	22
Honeydew Melon, Yuzu Kosho, Mango Caviar	
Ora King Salmon Crudo	22
Shaved Onion, Cara Cara Orange, Yuzu Ponzu	
Chili Burrata	18
Marinated Heirloom Tomato, Grilled Baguette, Micro Greens	

SEAFOOD TOWER

MP

Oysters, Lobster, Snow Crab Claws, Shrimp Cocktail

CAVIAR SERVICE

Siberian Baerii

160 per oz

Medium, Very Creamy, Dark Color, Subtle & Slightly Sweet, Light Finish

Ossetra

200 per oz

Large Egg, Nutty Flavor, Smooth Finish

Supreme

210 per oz

Medium Plus, Rich Flavor, Creamy & Nutty Finish

Golden Ossetra

270 per oz

Large Egg, Light Yellow & Golden, Complex Nutty Flavor, Buttery Smooth Finish

Served With Minced Red Onion, Egg, Chives, Crème Fraîche, Kettle Chips, And Toasted Bagel Crostinis

CENTERPIECE

Korean Style Lobster

120

Whole Lobster, Chili Sauce, Soy Butter Rice

Broiled Lobster

10 per oz

Uni Butter and Lemon Cheek

SOUPS + SALADS

Lobster Bisque

19

Cream, Chives, Dry Sack Sherry

Caesar Salad

16

Black Garlic Dressing, Croutons, White Anchovies

Chicken & Andouille Gumbo

15

Okra, Jasmine Rice, Gumbo File

Kale Salad

15

Ricotta Cheese, Plum, Lemon Vinaigrette

Korean Gumbo

15

Kimchi, Akaushi Sausage, Beef, Potatoes

Beet Salad

16

Arugula, Whipped Feta, Hazelnuts, Lemon Oil






CLASSIC AGED STEAKS


10oz Prime Filet	69	16oz Bone-in Filet	120
16oz Prime Ribeye 44 Farms	75	16oz Prime Strip 44 Farms	65
22oz Bone-in Ribeye 44 Farms	95		

40+ DRY AGED STEAKS

16oz Dry Aged Ribeye	80	16oz Dry Aged Strip	85
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TEXAS AKAUSHI HEARTBRAND RESERVE



<table border="0"> <tr> <td>8oz Filet</td> <td>99</td> </tr> <tr> <td>36oz Tomahawk Charred Green Onion, Grilled Peppers, Roasted Garlic, Ssamjang, Kimchi Butter, Peppercorn Sauce, Wagyu Candle</td> <td>299</td> </tr> </table>	8oz Filet	99	36oz Tomahawk Charred Green Onion, Grilled Peppers, Roasted Garlic, Ssamjang, Kimchi Butter, Peppercorn Sauce, Wagyu Candle	299	<table border="0"> <tr> <td>24oz Bone-In NY Strip</td> <td>150</td> </tr> <tr> <td>40oz Porterhouse Charred Green Onion, Grilled Peppers, Roasted Garlic, Ssamjang, Kimchi Butter, Peppercorn Sauce, Wagyu Candle</td> <td>350</td> </tr> </table>	24oz Bone-In NY Strip	150	40oz Porterhouse Charred Green Onion, Grilled Peppers, Roasted Garlic, Ssamjang, Kimchi Butter, Peppercorn Sauce, Wagyu Candle	350
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SPECIALTY WAGYU Per 3oz Strip

American Wagyu	60	Australian Wagyu	90	Japanese Wagyu	120
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SAUCES 8 / All for 35

Bearnaise	Peppercorn	Gorgonzola
Kimchi Butter	Ssamjang	Nuri Steak Sauce

ENTREES

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