



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

COLD APPETIZERS

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

SEAFOOD TOWER

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Oysters, Lobster, Snow Crab Claws, Shrimp Cocktail



CAVIAR SERVICE



Siberian Baerii Medium, Very Creamy, Dark Color, Subtle & Slightly Sweet, Light Finish	160 per oz	Ossetra Large Egg, Nutty Flavor, Smooth Finish	200 per oz
Supreme Medium Plus, Rich Flavor, Creamy & Nutty Finish	210 per oz	Golden Ossetra Large Egg, Light Yellow & Golden, Complex Nutty Flavor, Buttery Smooth Finish	270 per oz

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

CENTERPIECE

Korean Style Lobster Whole Lobster, Chili Sauce, Soy Butter Rice	120	Broiled Lobster Uni Butter and Lemon Cheek	10 per oz
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SOUPS + SALADS

Lobster Bisque Cream, Chives, Dry Sack Sherry	19	Caesar Salad Black Garlic Dressing, Croutons, White Anchovies	16
Chicken & Andouille Gumbo Okra, Jasmine Rice, Gumbo File	15	Kale Salad Ricotta Cheese, Plum, Lemon Vinaigrette	15
Korean Gumbo Kimchi, Akaushi Sausage, Beef, Potatoes	15	Beet Salad Arugula, Whipped Feta, Hazelnuts, Lemon Oil	16





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

<p>8oz Filet 99</p> <p>36oz Tomahawk 299 Charred Green Onion, Grilled Peppers, Roasted Garlic, Ssamjang, Kimchi Butter, Peppercorn Sauce, Wagyu Candle</p>	<p>24oz NY Strip 150</p> <p>40oz Porterhouse 350 Charred Green Onion, Grilled Peppers, Roasted Garlic, Ssamjang, Kimchi Butter, Peppercorn Sauce, Wagyu Candle</p>
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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

<p>Ora King Salmon 40 Caper Cream Sauce and Micro Greens</p> <p>Jumbo Prawn 39 Udon, Truffle Cream, Grana Padano Cheese</p> <p>Seared Scallop 38 Charred Tomato and Garlic Butter</p>	<p>Seared Savoy Cabbage 29 Grain Mustard, Farro, Sweet Soy Glaze</p> <p>Dry Aged Lamb Rack 50 Dijon, Chives, Garlic Cumin Butter</p> <p>Nuri Tasting Board 99 Chef's Selection Of Our Finest Offerings</p>
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FOR THE TABLE

<p>Grilled Okra 18 Sweet Soy Sauce and Bonito Flakes</p> <p>Creamed Kale 17 Grana Padano</p> <p>Sautéed Wild Mushrooms 17 Miso Brown Butter and Hazelnut</p> <p>K-Mac 18 Fried Spam and Dehydrated Kimchi</p> <p>Sea Salt Baked Potato 18 Crema and Caviar</p>	<p>Yukon Gold Buttermilk Mashed 16 Butter and Shredded Scallion</p> <p>Fried Brussels Sprouts 16 Honey, Grain Mustard, Eel Sauce</p> <p>Maque Choux Corn Cheese 17 Jalapeño Bacon, Smoked Gouda, Fresno Pepper</p> <p>Spicy Rice Au Gratin 16 White Cheddar, Shiitake Mushroom, Spring Onion</p> <p>Broccolini With Szechuan Sauce 17</p>
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