

## BRINGING THE WORLD TO YOUR TABLE

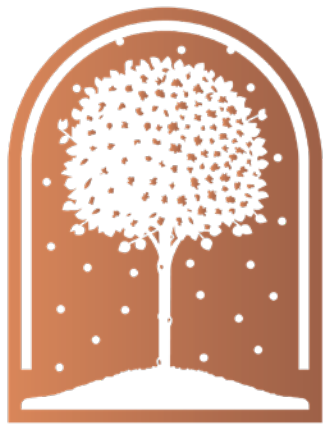
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*Nuri," meaning "whole world" in Korean, embodies our profound connection to family, friends, and the vibrant city of Dallas—a connection that fills me with immense pride. My journey, from South Korea through New Orleans and now to Dallas, has been 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

<b>Truffle Wagyu Dumplings</b>	20
Texas Wagyu, Pork, Truffle, Herb Cream Sauce	
<b>Crab Cake</b>	30
Gochujang (savory, sweet, spicy) Aioli Fried Scallions	
<b>Glazed Pork Belly</b>	20
Spinach, Sweet Soy, Chimichurri Sauce	
<b>Broiled Oysters Rockefeller</b>	24
Spicy Citrus Butter, Grana Padano Cheese	
<b>Flash Fried Spanish Octopus</b>	28
White Radish, Korean Cocktail Sauce, Chimichurri	
<b>Asian Wagyu Spring Rolls</b>	18
Wagyu Beef, Pork, Serrano Peppers, Kimchi Red Pepper Hot Sauce	

## COLD APPETIZERS

<b>Wagyu Steak Tartare Two Ways</b>	30
<b>West:</b> Capers, Anchovies, Egg Yolk, Bone Marrow <b>East:</b> Quail Egg, Gochujang, Pine Nuts, Crispy Garlic	
<b>Yuzu White Tiger Shrimp Cocktail</b>	28
Kimchi Cocktail Sauce, Chogochujang	
<b>Hamachi Ceviche</b>	24
Honeydew Melon, Yuzu Kosho, Mango Caviar	
<b>Ora King Salmon Crudo</b>	24
Shaved Onions, Cara Cara Orange, Yuzu Ponzu	
<b>Chili Burrata &amp; Heirloom Tomatoes</b>	20
Marinated Peeled Heirloom Tomatoes, Micro Greens, Grilled Baguette	

## SEAFOOD TOWER

MP

Oysters, Lobster, Stone Crab Claws,  
Shrimp Cocktail



## CAVIAR SERVICE



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

## SOUPS + SALADS

<b>Classic NOLA Gumbo</b>	15	<b>Black Garlic Caesar Salad</b>	18
Chicken, Andouille, Okra, Jasmine Rice		Croutons, White Anchovies	
<b>Korean Gumbo</b>	15	<b>Kale &amp; Ricotta Salad</b>	15
Kimchi, Akaushi Sausage, Beef, Potatoes		Plum, Lemon Vinaigrette	
<b>Taste of Two Gumbos</b>	16	<b>Beet &amp; Arugula Salad</b>	16
Two Bowls, Two Cultures		Whipped Feta, Hazelnuts, Lemon Oil	

## CENTERPIECE

<b>Korean Chili Lobster</b>	10 per oz	<b>Uni Butter Lobster</b>	10 per oz
Lobster Tail, Chili Sauce, Soy Butter Rice		Broiled Lobster Tail, Lemon Cheek	





### CLASSIC AGED STEAKS

10oz Prime Filet, Blue Branch Ranch, OK	69	16oz Prime Ribeye 44 Farms, TX	75
16oz Bone-in Filet, Blue Branch Ranch, OK	120	22oz Bone-in Ribeye 44 Farms, TX	95
		16oz Prime Strip 44 Farms, TX	65

### 40+ DRY AGED STEAKS

16oz Dry Aged Ribeye, 44 Farms ,TX	80	16oz Dry Aged Strip, 44 Farms, TX	85
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## TEXAS AKAUSHI HEARTBRAND RESERVE



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

### SAUCES 8 / All for 35

<b>Bearnaise</b>	<b>Peppercorn</b>	<b>Gorgonzola</b>
<b>Kimchi Butter</b>	<b>Ssamjang</b>	<b>Nuri Steak Sauce</b>

### JAPANESE WAGYU

Per 3oz Strip

<b>Miyazaki Prefecture</b>	120
<b>Snow Aged</b>	120
<b>Specialty Wagyu</b>	MP

### ENTREES

<b>Ora King Salmon</b>	40	<b>Seared Savoy Cabbage</b>	29
Celery Root Puree, Pickle Pearl Onion, Bok Choy		Grain Mustard, Farro, Sweet Soy Glaze	
<b>Thai Curry Prawns Capellini</b>	42	<b>14 Day Dry Aged Australian Lamb Rack</b>	62
Jumbo Prawns, Green Curry, Grana Padano Cheese		Dijon, Chives, Garlic Cumin Butter	
<b>George's Bank Scallops</b>	42	<b>Japanese Miso Sea Bass</b>	54
Citrus Butter, Chinese Broccoli, Micro Greens		48 Hour Aged Soy Sauce, White Radish, Bok Choy	

### FOR THE TABLE

<b>Mirin Wild Mushrooms</b>	16	<b>Maque Choux Corn Cheese</b>	16
Roasted Garlic, Soy Sauce, Shishito Peppers		Jalapeño Bacon, Smoked Gouda, Fresno Pepper	
<b>Lobster K-MAC</b>	28	<b>Szechuan Broccoli</b>	18
Raclette Cheese, Cream Sauce, Spicy Garlic Onion Crumble		Garlic Bean Paste	
<b>Caviar Baked Potato</b>	20	<b>Kimchi Fried Rice</b>	20
Crema, Sea Salt		Kimchi, Gochujang, Scallion Oil, Beef Tenderloin	
<b>Yukon Gold Buttermilk Mashed</b>	16	<b>Soy Butter Koshihikari Rice</b>	18
Butter, Korean Cut Scallion		Soy Sauce, Butter	
<b>Unagi Brussels Sprouts</b>	16	<b>Seasonal Vegetables</b>	16
Grain Mustard, Eel Sauce, Crispy Garlic		Fresh vegetables, sourced and served seasonally	

