

N A R I



Explore Our New Menu

Winter Seasonal Menu



POHANG GWAMEGI (포항 과메기) - \$75

Korea's winter delicacy, similar to European cured herring. Lightly dried mackerel pike with deep umami, clean finish, and subtle sweetness.



APPETIZER

애피타이저

Nari Salad  
Nari 샐러드
Fresh Seasonal Vegetables

18

Spicy Sashimi Salad  **26**
매운 회무침
Seasonal Fish, Champagne Vinegar, Gochujang
Add Ikura + 7
Hokkaido Uni + 16

RAW BAR

해산물바

Uni & Ikura Shot
우니 & 이쿠라 샷
Fresh Sea Urchin with House Marinated Ikura

18

King Salmon Sashimi  **35/65**
킹살몬 사시미
Premium Cuts of Rich, Buttery
Make it a platter - Sushi Rice, Nori, White Kimchi, Ssam +8

Beef Tartare **25**
육회
Apple, Grana Padano, Egg Yolk, Pistachio
Add Hokkaido Uni +16
Truffle +15

Yellowtail Sashimi  **35/65**
방어회
Yellowtail Sashimi
Make it a platter - Sushi Rice, Nori, White Kimchi, Ssam +8

FRIED

튀김요리

Pork Katsu Loin
등심돈까스
Deep Fried Pork Cutlet with Coleslaw

19

KFC (Korean Fried Chicken) **18**
프라이드 치킨
Korean Fried Boneless Chicken

Sweet & Sour Fried Dumpling  **16**
유린만두
Spicy Soy Vinaigrette, Pork Dumplings

16

Crispy Shrimp & Lemon Cream **25**
레몬 크림소스 바삭새우
Fried Jumbo Shrimp, Coconut Cream, Lemon

 staffs' favorite

 gluten free

 vegan

 spicy



KOREAN PANCAKE

전

❖ Korean Seafood Pancake

해물파전

Shrimp, Squid, Scallions, Vegetables

25

Corn Kimchi Pancake

콘 김치전

Corn, Aged Kimchi

20

SOTBAP & BIBIMBAP

솔밥 & 비빔밥

❖ Galbi Sotbap

갈비 솔밥

Marinated Short Ribs

48

❖ King Salmon Rice Bowl

킹살몬 덮밥

Soy Marinated King Salmon Sashimi

32

❖ Grilled Red Snapper Sotbap

도미구이 솔밥

Galbi Fish Jus, Chive

47

❖ Spicy Sashimi Bibimbap

회덮밥

Seasonal Vegetables, Chef's Selection Fish

32

Add Ikura +7
Hokkaido Uni +16

Truffle Mushroom Sotbap

트러플 솔밥

Truffle Puree, Porcini, Assorted Mushrooms, Fresh Winter Truffle

46

❖ Yellowtail Rice Bowl

방어회 덮밥

Yellowtail Sashimi, Seasonal Vegetable, Sushi Rice

31

❖ Hokkaido Uni & Ikura Bibimbap 38

우니 & 이쿠라 비빔밥

Seasonal Vegetables, Masago, Kimchi, Seaweed Puree, Ikura, Pickled Radish

❖ Hot Stone Bibimbap (vegi)

돌솥 비빔밥

Vegetables, Topped with Fried Egg, Pickled Radish

Add Bulgogi Beef /Spicy Pork / Spicy Chicken/Tofu +4

28

Beef Tartare Bibimbap

육회 비빔밥

Seasonal Vegetables, Prime Beef, Egg Yolk, Pickled Radish

34

 staffs' favorite

 gluten free

 vegan

 spicy



NOODLE

면요리

❖ Truffle Japchae  

트러플 잡채

Glass Noodles, Summer Black Perigord Truffle, Soy

33

Bulgogi Cream Perilla Udon  29

불고기 들깨 크림 우동

Add Truffle + 15

Beef, Perilla Cream, Sesame Leaf

GRILLED & STIR-FRIED

구이 & 볶음

❖ Marinated Galbi

양념갈비

Marinated Short Rib, Grilled Vegetables, Ssam

45

❖ Diamond Cut Pork Belly  33

벌집 삼겹살 구이

Perfectly Grilled, Juicy Morsels of Tender Pork Belly, Ssam

Sizzling Bulgogi

철판 불고기

With Ssam

32

Sizzling Spicy Pork  31

철판 제육볶음

With Ssam

Sizzling Spicy Squid 

철판 오징어 볶음

With Ssam

31

Sizzling Spicy Squid & Pork  32

철판 오삼볶음

With Ssam

 staffs' favorite

 gluten free

 vegan

 spicy

❖ Ssam(쌈) is a Korean culinary term and dish that literally means "wrapped," referring to a dish where leafy vegetables, such as lettuce or perilla leaves, are used to wrap various fillings, commonly including grilled meat, rice, and side dishes like kimchi and ssamjang (a soybean paste).



STEAM & BRAISED

찜

❖ Braised Short Rib

갈비찜

Ginseng, Slow Braised Short Ribs, Carrot, Radish, Rice

47

❖ Spicy Braised Short Rib



49

매운 갈비찜

Spicy Level 1 / 2 / 3

Spicy, Slow-Braised Short Ribs, Carrot, Radish, Ginseng, Rice Cake, Rice

❖ Spicy Black Cod



은대구 조림

Alaskan Black Cod, Radish, Bracken Fern, Rice

48

Bossam

36

보쌈

Slow Cooked Pork Belly, Radish Kimchi, Salted Napa Cabbage

SOUP & STEW

찌개 & 국

❖ Bulgogi Mushroom Hotpot

불고기 버섯 전골

Marinated Bulgogi, Seasonal Mushroom & Vegetables, Rice

35

Kimchi Stew w/ Pork Belly



35

삼겹살 김치찌개

Fermented Kimchi, Tofu, Pork, and Vegetables, Simmered in a Rich Broth

Brisket Silken Tofu Hotpot



차돌박이 순두부 전골

Brisket, Silken Tofu Hotpot, Rice

35

❖ staffs' favorite

🌾 gluten free

🌱 vegan

🌶️ spicy