

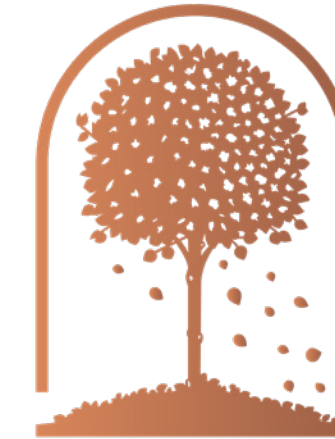
BRINGING THE WORLD
TO YOUR TABLE

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

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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SEAFOOD TOWER

Oysters, Lobster, Snow Crab Claws, Shrimp Cocktail

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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

TEXAS AKAUSHI HEARTBRAND RESERVE

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

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

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

FOR THE TABLE

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