

APPETIZERS

- Seared Beef Carpaccio 28

Onions, Kumquat, Pickled Jalapeño, Yuzu Dashi
- Hamachi & Chamoe Crudo 26

Snow Crab, Cucumber, Korean Pear, Gooseberry, Kombu-Cucumber Vinaigrette
- Korean Ceviche | Mulhoe 22

Fluke, Chili Vinaigrette, Sesame Leaf, Cucumber, Stone Fruit
- Shrimp Cocktail 20

Jumbo Prawns, Gochujang Cocktail Sauce
- Raw Oysters 20/40

Cucumber-Granny Smith Granita & Classic Mignonette
- Wagyu Steak Tartare 18/32

Classic:

Capers, Anchovies, Egg Yolk, Bone Marrow

Korean:

Quail Egg, Korean Pear, Plum, Pickled Jalapeños, Chili Oil
- Korean-Style Cucumbers 12

Korean Red Pepper Flakes, Orange



- Cowboy Crab Cake 32

Jumbo Lump Crab, Puffed Potato Pancake, Stuffed Piquillo, Avocado
- Truffle Wagyu Dumplings 22

Texas Wagyu, Pork, Truffle, Herb Cream Sauce



- Korean Gumbo 8/16

Akaushi Beef, Pork, Kimchi, Gochujang Roux, Steamed Rice
- Caesar Salad 16

Anchovy, Parmigiano-Reggiano, Crème Fraîche, House-Made Dressing
- House Salad 16

Mixed Greens with Truffle Vinaigrette

CAVIAR SERVICE



Golden Ossetra 270 per oz

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

Ossetra 200 per oz

Large Pearls, Nutty Flavor, Smooth Finish

Served with Tamagoyaki, Chives, Crème Fraîche, Shallots, Potato Pancakes, Finger Lime, and Citrus Zest

CENTERPIECES

SEAFOOD TOWER MP

Clams, Oysters, Shrimp, Lobster, Chawanmushi Gochujang Cocktail Sauce, Cucumber-Granny Smith Granita & Classic Mignonette

KOREAN CHILI PRAWNS MP

Fried Black Tiger Prawns, Korean Chili Sauce

JAPANESE WAGYU 39 per oz

Miyazaki Prefecture, 2 oz. Minimum

Served with Pickled Radish, Seasoned Scallions, Salt, White Kimchi, Wasabi, Korean Mustard



CLASSIC STEAKS

16 oz. Dry-Aged Ribeye 85

16 oz. Prime Ribeye 78

10 oz. Filet 69

16 oz. Prime NY Strip 68

6 oz. Petit Filet 49

NURI’S BUTCHER BOARD

Classic steaks, sliced and served family-style; a shared experience inspired by Korean dining culture.

Served with house accompaniments.

Discover more with your server.

TEXAS WAGYU

HEARTBRAND RESERVE THE ‘EMPEROR’S BREED’

40 oz. Porterhouse, HeartBrand Reserve 350

36 oz. Tomahawk, HeartBrand Reserve 299

Served with Pickled Radish, Seasoned Scallions, Ssamjang, Miso-Peppercorn Sauce and Wagyu Candle

24 oz. Bone-In NY Strip, HeartBrand Reserve 150

8 oz. Filet, HeartBrand Reserve 99



SAUCES

- Bordelaise
- Creamy Horseradish
- Miso-Peppercorn
- Peppercorn

ENTRÉES

- Elysian Farm Lamb Chops 62

Parsley-Panko Crusted, White Wine Dijon-Mustard, Yogurt
- Japanese Miso Sea Bass 59

48-Hour-Aged Soy, Daikon, Bok Choy
- Salmon Maltaise 46

Ōra King Salmon, Oranges, Carrots
- Crispy Soy Chicken | Yuringi 31

Chicken Thigh, Iceberg Lettuce, Scallions, Soy-Vinegar Sauce
- Bibimmyeon 29

Cold Noodles, Seasonal Vegetables, Soy, Tahini, Chili Oil, Scallion Oil
- Bibimbap 29

Seasonal Vegetables, Soy Butter Rice, Tofu, Gochujang
- Soba Noodles 29

Buckwheat Noodles, Perilla Oil, Pickled Ramp Leaves, Nori

SIDES

- Wagyu Ragu 20

Rice Cakes /Tteokbokki/, Kimchi-Roasted Tomato Sauce, Grana Padano, Szechuan Peppercorn Oil
- Broccolini 18

Button Mushroom Duxelles, Mushroom Espuma, Pink Ginger, Chili Oil
- Gochugaru Mac & Cheese 17

Port Salut, Gouda, Korean Red Pepper Flakes
- Unagi Brussels Sprouts 16

Grain Mustard, Eel Sauce, Crispy Garlic
- Maque Choux Corn Cheese 16

Jalapeño Bacon, Smoked Gouda, Fresno Peppers

- Fried Rice 14

Zucchini, Carrot, Onion, Scallion, Garlic
- Elysian Farm Lamb + 5

Kimchi +2
- Yukon Gold Buttermilk Mashed 14

Butter, Julienned Scallions



Some items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, particularly for those with certain medical conditions.

Our kitchen uses milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please inform your server of any allergies or dietary restrictions. Ingredient information is available upon request.