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, Piquillo, Puffed Potato Pancake, Stuffed Sweet Peppers, Avocado

Truffle Wagyu Dumplings 22
Texas Wagyu, Pork, Truffle, Herb Cream Sauce

Corn Croquettes 18
Ricotta, Corn Purée, Truffle Popcorn

Potato Pavé MP
Quail Egg, Caviar, Pollock Roe Aioli

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

TEXAS WAGYU

HEARTBRAND RESERVE AKAUSHI 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

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.

SAUCES 8

Bordelaise | **Creamy Horseradish** | **Miso-Peppercorn** | **Peppercorn**

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

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 Limes, and Citrus Zest

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.