

NORIO'S SPECIALTY ROLLS

スペシャル寿司

Spider Roll スパイダーロール
Soft-Shell Crab, Avocado, Kaiware,
Oba, Cucumber and Yamagobo
16

Veggie Roll 野菜ロール
Avocado, Cucumber, Pickled Radish, Oba, Kaiware
and Yamagobo
10

Negitoro Roll ネギトロ巻き
Fatty Tuna and Green Onion
Roll 12 / Hand Roll 9

California Roll カリフォルニアロール
Crab, Avocado and Sesame Seeds
Roll 12/ Hand Roll 8

Salmon Skin Roll サーモンスキンロール
Baked Salmon Skin, Oba, Cucumber,
Kaiware and Yamagobo
Roll 11 / Hand Roll 8

Spicy Hamachi Roll スパイシーハマチロール
Yellow Tail and Green Onion with Sesame Oil,
Tobiko, Spicy Garlic Chili Sauce
and Sesame Seeds
Roll 12 / Hand Roll 8

Original 69 Roll オリジナル 69 ロール
California Roll with Fresh Water Eel, Unagi Sauce
and Tobiko
18

Rainbow Roll レインボーロール
California Roll Topped with Tuna, Yellow Tail,
Steamed Shrimp, Salmon, White Fish and Tobiko
22

Tempura Roll 天ぷらロール
Tempura Shrimp, Crab, Avocado, Tobiko,
Cucumber, Unagi Sauce and Sesame Seeds
21

Spicy Tuna Roll スパイシーツナロール
Tuna and Green Onion with Sesame Oil, Tobiko,
Spicy Garlic Chili Sauce
and Sesame Seeds
Roll 12 / Hand Roll 8

Spicy Scallop Roll スパイシーホタテロール
Fresh Scallops and Green Onion with Sesame Oil,
Tobiko, Spicy Garlic Chili Sauce and Sesame Seeds
Roll 12 / Hand Roll 8

Baked Scallop Sushi(2pcs) 焼きほたて寿司
Diced and Baked Scallop with Tobiko Cream Sauce and Nori Flakes
7

NORIO SPECIALTY APPETIZERS

Japanese delicacies for the adventurous palate.

Yamakake 山かけ
Grated Japanese Mountain Potato with Tuna and
Quail Egg
11

Shio Kara 塩辛
Marinated Salted Squid
8

Ankimo あんきも
Steamed Monkfish Liver with Spicy Ponzu
8

Sauteed Abalone あわびのソテー
Locally Raised Abalone Sautéed with Sake, Mirin Soy
Sauce and Edamame Puree
24

Stir Fried Kimchee ポークのキムチ炒め
Pork Loin Kimchee Stir Fry
15

Tsukemono 漬物盛り合わせ
Assorted Japanese Pickled Vegetables
8

SUSHI AND SASHIMI 寿司、刺身

			Sushi	Sashimi
Hawaiian Fatty Tuna	Chu Toro	中とろ	11	22
Tuna	Maguro	まぐろ	8	18
Yellow Tail	Hamachi	はまち	8	18
Halibut	Hirame	ひらめ	8	18
White Fish	Shiromi	白身	8	18
Salmon	Sake	鮭	8	18
Amberjack	Kampachi	かんぱち	8	18
Long-Neck Clam	Mirugai	みる貝	8	18
Octopus	Tako	たこ	7	15
Scallop	Hotategai	ほたて	8	18
Sea Urchin	Uni	うに	9	16
Squid	Ika	いか	7	15
Crab	Kani	かに	8	--
Salmon Roe	Ikura	いくら	8	--
Fresh-Water Eel	Unagi	うなぎ	8	--
Flying Fish Roe	Tobiko	とびこ	7	--
Egg Omelet	Tamago	たまご	6	--
Steamed Shrimp	Ebi	海老	8	--
Hawaiian Abalone	Awabi	あわび	23	23

Small Sushi Combination 寿司の前菜

17

Sashimi Combination 刺身

Single 20 / For Two 38

Omakase (Chef's Choice) 寿司、刺身コンビ

Accompanied by Miso Soup and House Salad

Sushi Combination 寿司の盛り合わせ

37

Sushi & Sashimi Dinner 寿司と刺身の盛り合わせ

50

Sashimi Dinner 刺身定食

46

Deluxe Sushi Dinner 特上寿司の盛り合わせ

42

CLASSIC STARTERS

Creative Japanese appetizers to enhance your dining experience.

Misoyaki Butterfish 銀だらのみそ焼き
Miso-Marinated Grilled Cod
18

Assorted Tempura 天ぷら盛り合わせ
Shrimp and Assorted Vegetable Tempura
20

Soft Shell Crab ソフトシェルクラブの天ぷら
Lightly Battered Deep-Fried Tangy Ponzu Sauce
16

Seafood Papaya パパイアのシーフードグラタン
Sautéed Shrimp, Scallops and
Ali'i Mushrooms Baked in a Half Papaya
18


Norio's Ali'i Soup あさりときのこの味噌汁 
Fresh Hamakua Mushrooms and Clams in a
traditional Miso Broth.
7

Ali'i Clams あさりときのこのバター炒め
Sake Soy Steamed Manila Clams with Fresh
Hamakua Mushrooms and Shichimi
21

Pork Filet Katsu ヒレかつ
Pork Tenderloin and Maui Onion Panko-Fried,
Katsu Sauce and Spicy Mustard
17

Chicken Tatsuta Age 鶏の竜田揚げ
Asian Style Marinated Fried Chicken
with Yoshinozu an kake
15


Agedashi Tofu 揚げだし豆腐
Fried Tofu in Ten Tsuyu Sauce
8

Tuna Tataki まぐろのたたき 
Thin slices of seared Tuna on a bed of Daikon,
Maui Onion and Wakame Seaweed Served with
Ponzu Sauce, Garlic Aioli and Sesame Seeds
21

Tofu Salad 豆腐サラダ 
Sliced Tofu with House Ginger Dressing
12

Beef Tataki 牛たたき
Seared Filet Mignon on a bed of Maui Onion and
Cucumber with Garlic Aioli and Shichimi
18

Crab and Avocado Martini アボカドサラダ
Avocado and Crab Salad
with Sweet and Sour Plum Dressing
15

Sunomono 酢の物 
Crab, Shrimp, Octopus, Cucumber and Wakame with
Sweet Vinegar
16

Calamari Salad カラマリサラダ
Fried Calamari and Waimea Greens, Spicy Garlic
Dressing
17

Kaiso Salad 海草サラダ
Assorted Seaweed drizzled with Ponzu Sauce
11

Edamame 枝豆
Small 6 / Large 8

ENTREES 定食

Served with Rice and Miso Soup

Lobster and Shrimp Tempura 天ぷらの盛り合わせ (ロブスター、海老、野菜)

Served with Assorted Vegetable Tempura and Ten Tsuyu Sauce

44

New York Steak 照り焼きビーフ

Choice of Norio's House Teriyaki Sauce or Yuzukosho Ponzu

Served with Grilled Vegetables

42

Teriyaki Chicken 照り焼きチキン

Free Range Chicken Breast Marinated in Norio's House Teriyaki Sauce

Served with Stir Fried Vegetables and Asian Mushroom Risotto

36

Fresh Catch of the Day 本日のお魚料理

Daily Selection of Fresh Fish, served with Stir Fried Vegetables

38

Ginger Tofu 豆腐ステーキ

Seared Tofu with a Fresh Ginger Shallot Sauce,

Served with Stir Fried Vegetables

27

Misoyaki Butterfish 銀だらのみそ焼き

Miso-Marinated Grilled Cod Served with Stir-Fried Vegetables

38

Pork Filet Katsu ヒレかつ

Pork Tenderloin and Maui Onion Panko-Fried, a colorful array of Stir Fried Vegetables.

Katsu Sauce and Spicy Mustard

36

Nabeyaki Udon 鍋焼きうどん

Japanese Style Udon Noodles cooked in a Traditional Cast Iron Pot with Organic Chicken, Japanese Vegetables, Hamakua Mushrooms and Egg Drop topped with Shrimp Tempura


28

Tempura Udon Dinner 天ぷらうどん・寿司セット

Japanese Style Udon Noodles in a Dashi Broth with Japanese Vegetables and Hamakua Mushrooms served with Assorted Tempura

and California Roll

34

 Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness." Fairmont is committed to your health and well-being by preparing cuisine with trans-fat free alternatives whenever possible. "As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible."

尚、メニューの料金にはサービス料金は含まれておりません