Norio's
Sushi Bar & Restaurant

From The Grill

Our meat is handpicked from Kulana Farms in Hilo, Hawaii and Durham Ranch in California. Dry Aged from 21-31 days gives you the best flavor profile and tender cuts of meat available on the Big Island. Our Hawaiian and Pacific seafood are long line caught and sustainable.

Hawaiian / Pacific Fish and Crustacean

Hawaiian Ahi/Tuna Steak	**8 oz.**
Hawaiian Ono/Wahoo	**8 oz.**
Kona Kampachi/Yellowtail	**8 oz.**
New Zealand King Salmon	**8 oz.**
Hawaiian Jumbo Prawns	**5 Pc**
Kona Cold Lobster Tail	**6 oz.**

Hawaiian Wagyu

31 Day Dry Aged Rib Eye	**14 oz.**
31 Day Dry Aged New York	**14 oz.**

Durham Ranch

21 Day Dry Aged Bone-In Rib Eye	**18 oz.**
Dry Aged Angus Natural Strip Steak	**14 oz.**
Dry Aged Angus Rib Eye	**14 oz.**
Tenderloin Steak	**9 oz.**
Petit Filet	**4.5 oz.**
Buffalo Steak	**10 oz.**
Free Range Chicken	**14 oz.**

Sauces

All Cuts of Meat and Fish Include Choice of Sauce

Foie Gras Demi	Maui Onion, Ginger, Roasted Garlic, Soy
Cachaca Soy Chili	Roasted Ginger, Green Onions, Hawaiian Chili
Roasted Garlic Soy	Sweet Wine, Sesame, Soy, Sake
Shiso Chimichurri	Shiso, Herbs, Olive Oil, Kohala Sea Salt
Peppercorn Béarnaise	Roasted Pink Peppercorns, Suntory Whiskey

Sides

Kizami Sesame Rice	Cured Wasabi Stems, Pork Belly Crisps
Mac Asparagus	Crispy Macadamia Nut Coated Asparagus
Twice Baked Potato	Red Crab Stuffed, Truffle Essence
Island Cream Corn	Sweet Maui Onion, Fresh Sweet Corn
Broccoli au Gratin	Clothbound Cabot Cheddar, Shallots, Garlic
Creamed Spinach	Organic Spinach, Béchamel, Reggiano
Truffle Fries	Chives, Parmesan, Truffle Oil
Fingerling Roast	Pearl Onions, Kohala Sea Salt, Triple Cream

Omakase

Recommended Appetizer for Two Guests…

Nigiri Set

Traditional Nigiri Tasting exploring our wide array of fresh fish

Nigiri Tasting

A Complete Nigiri Tasting of our 20 freshest fish, roe and seafood

Sashimi Set

Our Chefs put together an amazing platter showcasing fresh seafood from the Pacific Rim

Signature Rolls

Fairmont Roll

Hawaiian Ono, Cucumber, Avocado, Adaptations Micros, Sesame Seeds, Yuzu Miso Aioli

Red Dragon

Shrimp Tempura, Big Eye Tuna, Avocado, Green Onions, Tobiko, Sweet Mustard Aioli

Makimono

California Roll

Red Crab and Avocado

Spicy Tuna Roll

House Made Spicy Sauce, Big Eye Tuna and Cucumber

Spicy Hamachi Roll

Hamachi Roll with Habanero Masago, Spicy Aioli, Sesame Seed Oil and Kaiware

Spicy Scallop Roll

Delicately Spiced Scallops with Green Onions, Tobiko, Kaiware and Cucumber

Rainbow Roll

California Roll Topped with Tuna, Salmon, Yellow Tail and Whitefish

Salmon Skin Roll

Shiso, Kaiware, Tobiko, Green Onions, Cucumber and Ito Kaki

Spider Roll

Soft Shell Crab, Cucumber, Tobiko and Kaiware

Ebi Tempura Roll

Shrimp Tempura Roll with Cucumber and Tobiko

Vegetable Roll

Cucumber, Avocado, Oshinko, Kaiware Rolled in a Soy Bean Wrapper

Grilled Vegetable Roll

Kabocha, Asparagus, Hamakua Mushrooms, Sweet Maui Onions, Spicy Miso Sauce

Dragon Roll

Shrimp Tempura Roll with Unagi and Avocado

Rock n' Roll

Unagi and Avocado Roll