



The Melbourne
House



NORI
NOMAD
BANGKOK

Delivered Authentic,
Premium, & Halal to You



Grab



M LINEMAN

The
Melbourne
House

Our business is run, supplied, and owned by local.

S I G N A T U R E

Uji Signature Matcha (Latte) THB 170

Signature Matcha. High Caffeine. Slightly Sweet.

Kyoto Matcha Latte THB 140

Everyday Kyoto Matcha. Gentle Energy.

OWNER'S
FAVORITE
BEST
SELLING

Aussie Long Black Coco THB 110

Served with 100% Pure Coconut Water.

Esyen (Thai Style Coffee) THB 110

A bit sweet but not much. You will love it.

Ceylon Scotch



THB 110

OWNER'S
FAVORITE

Authentic Sri Lankan imported. Light Sweet

Melbourne Fresh Mandarin Coffee THB 120

BARISTA'S
FAVORITE

C O F F E E - C O L D

Iced Flat White (Iced Latte)

THB 110

BARISTA'S
FAVORITE

Long Black Premium Yuzu

THB 110

Iced Cappuccino

THB 110

Americano (Aussie Long Black)

THB 95

Iced Mocha

THB 110

NEW

Iced Macchiato

THB 110

NEW

C O F F E E - H O T

Espresso Single Shot

THB 80

Espresso (Long Black)

THB 95

Flat White (Latte)

THB 110

Cappuccino

THB 110

Hot Cross Cinnamon Latte

THB 135

OWNER'S
FAVORITE

D A I R Y O P T I O N S

Regular Milk	FREE
Low Fat/Lactose Free	FREE
Australian Oat Milk	THB 25
Soya Milk	THB 25
Almond Milk	THB 25



BEST SELLING

Australian
Croissant

THB 110

Pain au
Chocolat

THB 130

Almond
Croissant

THB 110

ALL CROISSANTS ARE MADE WITH AUSTRALIAN BUTTER

N O N C O F F E E - C O L D

Cocoa (100% Pure Ghana)	THB 120	MUST TRY
Iced Matcha (Unsweetened)	THB 120	
Thai Iced Tea Premium Leaf	THB 120	

R E F R E S H I N G D A Y

Premium Yuzu Soda	THB 100	MUST TRY
Lychee Soda	THB 95	
White Assam Tea Tamarine Honey	THB 95	NEW

N A T U R A L W A T E R

Evian Mineral Water	THB 60
Mont Fleur Mineral Water	THB 25

P R E M I U M I C E C R E A M

Uji Matcha served with Azuki Beans	THB 90
Yuzu Sorbet OR Strawberry Sorbet	THB 90





**NORI
NOMAD**

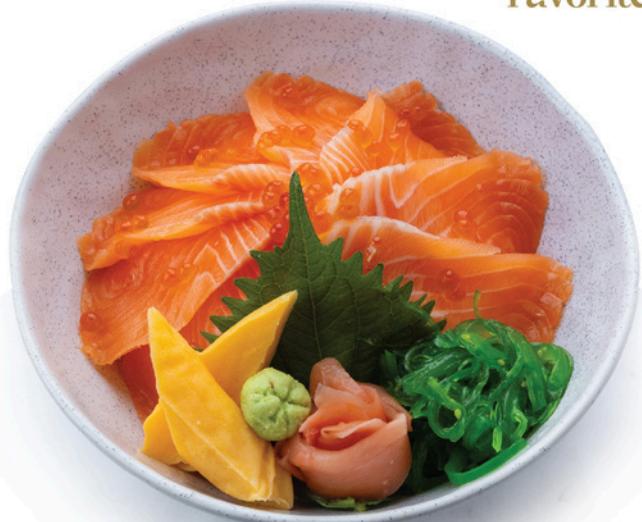
BANGKOK

Fresh Salmon Series by Lerøy Salmon™



NORI
NOMAD
BANGKOK

Say hello!!
to our Fresh Salmon Series
by Lerøy Salmon™



Fresh Salmon Donburi

ข้าวหน้าปลาแซลมอน

A comforting rice bowl topped with thick-cut salmon sashimi, served over warm Japanese rice for a wholesome bite.

259 THB



Spicy Salmon Salad

ยำแซลมอน

Zesty and refreshing tender salmon mixed with herbs, spices, and a touch of chili-lime for a vibrant Thai twist.

189 THB



Salmon Sashimi (5 pcs)

ชาแซมิแซลมอน

Silky-smooth slices of premium Norwegian organic salmon, served fresh to highlight its natural sweetness.

199 THB



Salmon Tartare

อาหารแซลมอน

Finely diced salmon, lightly seasoned, and balanced with citrus and fresh garnish a melt-in-the-mouth delicacy.

299 THB



Salmon Roll (4 pcs)

แซลมอนโรลเมลเบิร์นเนื้อสัม

Rolled with care, featuring fresh salmon wrapped with rice and seaweed for a balanced, shareable treat

159 THB



Best
Seller

Salmon Sushi (4 pcs)

ซูชิแซลมอนซีกเนเจอร์

Hand-pressed nigiri with Norwegian salmon draped over perfectly seasoned rice classic and timeless.

159 THB

SIGNATURE DISHES

(เมนูยอดนิยม)



Best
Seller

AUSSIE STEAK WITH SPICY JAEW SAUCE

ข้าวสเต็กเนื้อออสเตรเลีย[®]
ซอสแจ้วรสดจัด

Juicy Australian steak grilled
to perfection. Served with a tangy
and spicy Thai Jaew sauce.

299 THB



Best
Seller

MELBOURNE GYUDON RICE

ข้าวหน้าเนื้อออสเตรเลีย[®]
เมลเบิร์นกิวดัง

Slow-cooked Australian tender beef
with savory-sweet sauce.
Topped over warm, fluffy Japanese rice.

169 THB



Owner's
Favorite

ENGAWA INDULGENCE

ข้าวหน้าปลาโออบกาวะ

Grilled engawa with a rich,
buttery flavor.
Served over steamed rice.

259 THB



Must Try !!

UNAGI KABAYAKI

ข้าวหน้าปลาไหลย่าง
คาบายากิซอส

Grilled eel glazed with rich,
sweet soy sauce

259 THB

RICE BOWL - All Time Favorites

(ເມຸນໜ້າວ)



NORI
NOMAD
BANGKOK



Chef's
Favorite

TUNA DONBURI

ໜ້າວຫຼາປາກຸາຫຼາ

Fresh halal tuna slices over Japanese rice, topped with nori, sesame, and house-made soy tare. Clean, umami-rich, and crafted by our experienced chef.

299 THB



GRILLED SALMON BLISS

ໜ້າວຫຼາປາກຸາແລ້ມອນຢ່າງໜອສເຕຣີຍາກີ

Tender salmon grilled to perfection. Served with savory teriyaki glaze over fluffy rice

219 THB



GRILLED SABA TERIYAKI

ໜ້າວຫຼາປາກຸາຢ່າງໜອສເຕຣີຍາກີ

Grilled mackerel glazed in sweet soy teriyaki. Served with rice for a hearty and satisfying meal.

179 THB



TEMPURA DONBURI

ໜ້າວຫຼາກຸົງເກມປຸຣະ

Crispy prawn and vegetable tempura. Served atop warm rice with light soy dressing.

149 THB

CRISPY CHICKEN KARAAGE DON

ໜ້າວຫຼາໄກ່ຄາຣາກະ

Japanese-style fried chicken, golden and juicy. Finished with tangy sauce over rice.

139 THB

TOFU TERIYAKI DON (VEG)

ໜ້າວຫຼາເຕັ້ງໜູ້ໜອສເຕຣີຍາກີ (ມັງສວົຮຕັດ)

Pan-seared tofu with sweet teriyaki glaze. A wholesome and flavorful vegetarian option.

101 THB



SIDE DISH (ເມຸນການເລັບ)

Japanese
Rice

ໜ້າວໜູ້ປຸນ

Seaweed
Salad

ສັດສາຫ່າຍໜູ້ປຸນ

Kimchi

ຄົມຈີ

Bean curd skin
with sauce

ພອງເຕັ້ງໜູ້ໜອສໜັກ

Tako
Wasabi

ຮັບກວາຈາບີ

40 THB

40 THB

40 THB

60 THB

70 THB

DRINKS (ເຄື່ອງດືນ)

Matcha
(Served Cold Only)

35 THB

Mont Fleur
Mineral Water

25 THB

Avian
Mineral Water

60 THB

Premium Yuzu Soda
(No Sugar added)

80 THB

PREMIUM ICE CREAM

(No Preservatives, Authentic Ingredients)

(ໄອສຄຣີມພຣີເມືຍມ)

Uji Matcha served with Azuki Beans

Owner's Favorite

90 THB

Premium Yuzu Sobet

90 THB

Strawberry Sobet

90 THB

SUSHI PLATTERS

(ซูชิ)



NORI
NOMAD
BANGKOK



Nigiri Sushi 90 THB
(4 Pcs)



California Roll 90 THB
(4 Pcs)



Tobiko Sushi 90 THB
(4 Pcs)



Best
Seller

Engawa Sushi 169 THB
(4 Pcs)



Unagi Sushi 139 THB
(4 Pcs)



Tuna Sushi 139 THB
(4 Pcs)



Must Try !!

Uni Sushi 229 THB
(4 Pcs)



Harbour Lane 179 THB
Platter
(6 Pcs Sushi)
2 Salmon, 2 Tobiko, 2 Shrimp



Best
Seller

Nori Nomad 489 THB
Signature Platter
(12 Pcs Sushi)

2 Tuna, 2 Unagi (eel), 2 Engawa,
2 Uni, 2 Saba, and 2 Salmon

FRESH SALAD

(สลัดผัก)



Best
Seller

Grilled Salmon Salad
สลัดปลาแซลมอนย่างซอสญี่ปุ่น

Tender slices of perfectly grilled salmon served on a bed of fresh greens, drizzled with a light Japanese-inspired dressing.

199 THB



Tempura Salad
สลัดกุ้งเทมปุระ

Crispy golden tempura paired with fresh seasonal vegetables and a zesty soy-based dressing

169 THB

SNACK MENU

(ເມຸນການເລັ່ນ)



Chicken Karaage

ໄກ່ຄາරາອາເກະ

Japanese-style marinated chicken, lightly coated and fried until crispy on the outside and juicy inside.

ໄກ່ຄາරາອາເກະສໄດ້ຮູ່ປຸ່ນ ມັກສູດຮັບເຄີຍ
ຊັບແປ້ງບາງ ຖ ກອດຈຸນກອບນອກຫຼຸບໃນ

139 THB



Tempura Shrimp

ຖຸງເກມປຸ່ຮະ

Succulent shrimp in light, crispy tempura batter, fried to golden perfection.

ຖຸງເກມປຸ່ຮະ ຊັບແປ້ງບາງເບາສໄດ້ຮູ່ປຸ່ນ ກອດຈຸນກອບສັກອອງ

149 THB

SPECIAL EDITION
FROM EXPERIENCED CHEF

Ocean Crown Aussie Beef Don – ₧579

ข้าวหน้าเนื้อออสเตรเลีย[®]
กับไข่ปลาแซลมอนและอูนิ

Australian Beef with Salmon Roe & Uni A luxurious donburi topped with tender Australian beef, bursting salmon roe, and creamy imported uni.



Golden Eel Treasure Don – ₧549

ข้าวหน้าปลาไหลญี่ปุ่นกับไข่ปลาแซลมอนและอูนิ

Unagi with Salmon Roe & Uni Sweet-savory grilled Japanese eel balanced with salmon roe and velvety uni for the ultimate indulgence.