



*The*  
**Melbourne  
House**



**Delivered Authentic,  
Premium, & Halal to You**





# The Melbourne House

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

## SIGNATURE

**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**

## COFFEE - COLD

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**

## COFFEE - HOT

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** **NEW**

## DAIRY OPTIONS

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

## NON COFFEE - COLD

Cocoa (100% Pure Ghana)  THB 120 **MUST  
TRY**

Iced Matcha (Unsweetened) THB 120

Thai Iced Tea Premium Leafs THB 120

## REFRESHING DAY

Premium Yuzu Soda  THB 100 **MUST  
TRY**

Lychee Soda THB 95

White Assam Tea Tamarine Honey THB 95 **NEW**

## NATURAL WATER

Evian Mineral Water THB 60

Mont Fleur Mineral Water THB 25

## PREMIUM ICE CREAM

Uji Matcha served with Azuki Beans THB 90 **NEW**

Yuzu Sorbet OR Strawberry Sorbet THB 90 **NEW**

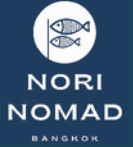


# NORI NOMAD

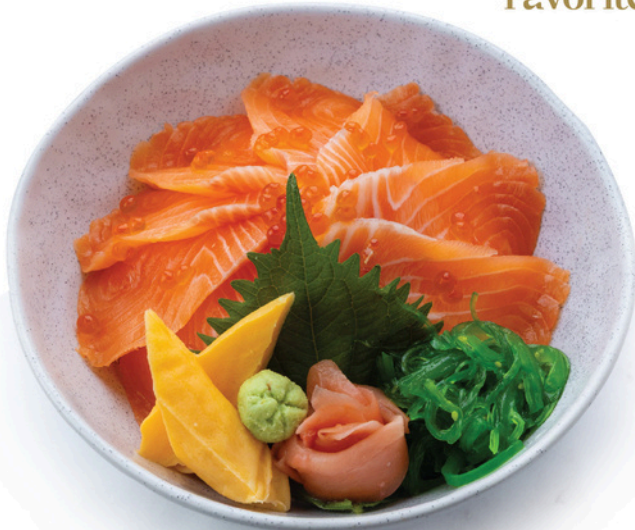
BANGKOK



# Fresh Salmon Series by Lerøy Salmon™



**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**

**Best  
seller**



## 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)

ซาซิมิแซลมอน

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

**199 THB**



## Salmon Tartare

ทาร์ทาร์แซลมอน

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

**299 THB**



## Salmon Roll (4 pcs)

แซลมอนโรลเมลเบิร์นเฮ้าส์

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

**159 THB**



## Salmon Sushi (4 pcs)

ซูชิแซลมอนซิกเทนเจอร์

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

**159 THB**

**Best  
Seller**



## SIGNATURE DISHES

(เมนูยอดนิยมน)



**Best  
Seller**

### AUSSIE STEAK WITH SPICY JAEW SAUCE

ข้าวสาคูเนื้อออสเตรเลีย  
ซอสแจ่วรสจัด

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

**299 THB**



**Best  
Seller**

### MELBOURNE GYUDON RICE

ข้าวหน้าเนื้อออสเตรเลีย  
เมลเบิร์นทิวดัง

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

**169 THB**



**Owner's  
Favorite**

### ENGAWA INDULGENCE

ข้าวหน้าปลาอนทาวะ

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

(เมนูข้าว)



**NORI  
NOMAD**  
BANGKOK



**Chef's  
Favorite**



### TUNA DONBURI

ข้าวหน้าปลาทูน่า

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

ข้าวหน้าปลาแซลมอนย่างซอสเทรียกิ

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

**219 THB**

### GRILLED SABA TERIYAKI

ข้าวหน้าปลาซาบะย่างซอสเทรียกิ

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

**179 THB**



### TEMPURA DONBURI

ข้าวหน้ากุ้งเทมปุระ

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

**149 THB**



### CRISPY CHICKEN KARAAGE DON

ข้าวหน้าไก่คาราเกะ

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

**139 THB**



### TOFU TERIYAKI DON (VEG)

ข้าวหน้าเต้าหู้ซอสเทรียกิ (มังสวิรัติ)

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

**101 THB**

## SIDE DISH

(เมนูทานเล่น)



**Japanese  
Rice**

ข้าวญี่ปุ่น

**40 THB**



**Seaweed  
Salad**

สลัดสาหร่ายญี่ปุ่น

**40 THB**



**Kimchi**

กิมจิ

**40 THB**



**Bean curd skin  
with sauce**

ฟองเต้าหู้ซอสหมัก

**60 THB**



**Tako  
Wasabi**

หมึกวาซาบิ

**70 THB**

## DRINKS

(เครื่องดื่ม)

**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 Preservations, Authentic Ingredients)

(ไอศกรีมพรีเมียม)

Uji Matcha served with Azuki Beans

**Owner's Favorite**

Premium Yuzu Sobet

Strawberry Sobet

**90 THB**

**90 THB**

**90 THB**



## SUSHI PLATTERS

(ซูชิ)



NORI  
NOMAD  
BANGKOK



**Nigiri Sushi** 90 THB  
(4 Pcs)



Best  
Seller

**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

(เมนูทานเล่น)



NORI  
NOMAD  
BANGKOK



### Chicken Karaage

ไก่คาราอาเกะ

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

ไก่คาราอาเกะสไตล์ญี่ปุ่น หมักสูตรพิเศษ  
ซุบแป้งบาง ๆ ทอดจนกรอบนอกนุ่มใน

**139 THB**



### Tempura Shrimp

กุ้งเทมปุระ

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

กุ้งเทมปุระ ซุบแป้งบางเบาสไตล์ญี่ปุ่น ทอดจนกรอบสีทอง

**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

ข้าวหน้าปลาไหลญี่ปุ่นกับไข่ปลา  
แซลมอนและอูนิ

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