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From NYC to WPB: Nami Nori Announces New Nora District Outpost

New York's acclaimed [Nami Nori](#) expands to West Palm Beach with a new 4,300-square-foot outpost in the [Nora District](#), introducing its refined yet approachable temaki concept to South Florida.

By [Sophia Lalaounis](#)

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The Nora District continues to sharpen its culinary identity with the arrival of Nami Nori, the New York City-based concept celebrated for redefining the art of open-style hand rolls. The 4,300-square-foot hotspot will introduce its signature format to West Palm Beach in 2027, complete with an inviting patio just across from IGK Salon. The debut signals a thoughtful expansion for the brand, bringing its distinctive sushi approach to a new audience while reinforcing the area's growing appeal as a dining destination.

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Fresh, bright ceviche that leans into clean citrus and impeccably sourced seafood, capturing the essence of precision-driven coastal flavors.

“We want every moment at Nami Nori to create a lasting impact that feels truly special,” says Takahiro Sakaeda, Chef-Partner of Launchpad Hospitality. “At our core, we approach everything with a deep respect for tradition but a desire to create something new and unexpected. A pillar of our organization is omotenashi, a cultural element from Japan, which elevates hospitality from service to an art form, and we’re excited to introduce this experience to West Palm Beach.” That philosophy underpins every detail, shaping an experience that is as intentional as it is memorable.



A hand roll crafted to order with crisp nori, warm rice, and layered fillings that unfold in a perfectly balanced, immediate bite.

From chef-partners Taka Sakaeda and Jihan Lee, Nami Nori reimagines the traditional sushi counter through a format designed for immediacy and impact. Each hand roll arrives with crisp nori wrapped around warm rice and layered with meticulously sourced ingredients, delivering a composition that is both visually striking and deeply satisfying. The menu balances inventive and classic temaki alongside a dedicated vegan selection, Japanese-inspired small plates, and a curated beverage program. With established locations spanning New York City, Miami, Virginia, and New Jersey, the concept has cultivated a devoted following drawn to its precision, creativity, and convivial spirit.



Silky spicy tuna dip finished with just the right heat, designed for sharing and built around bold, lingering depth.

“We couldn’t be more excited to welcome Nami Nori and its incredible team to the neighborhood,” says Joe Furst, Founder and Managing Principal of Place Projects. “This is one of our key restaurant spaces, and we were very intentional about finding something truly special and destination-worthy. What makes Nami Nori so compelling is the combination of exceptional food, a thoughtful customer experience, and a high-design yet welcoming environment.” For more information, click [here](#). *855 North Railroad Ave., West Palm Beach*