

NOBU COLD DISHES

Spicy Miso Chips with Tuna or Scallop *	20
Minter Oyster with Nobu Sauce*	18
Tiradito Nobu Style*	22
Tuna Tempura Roll*	21
Shiromi Usuzukuri (Whitefish with Ponzu)*	22
Yellowtail Sashimi with Jalapeño*	24
Tuna Tataki with Ponzu, Salsa or Tosazu*	25
Monkfish Paté with Caviar*	30
Inaniwa Pasta with Lobster	m/p
Japanese Snapper with Dry Miso*	34
Uni or Oyster Shooter*	12
Nobu Crispy Rice with Tuna*	25

NOBU STYLE TACO

price per piece

Wagyu Beef	15	Lobster	10	King Crab	10
Umami Sea Bass	10	Tuna*	9	Ceviche*	9

TARTARE

with caviar

Toro*	38	Yellowtail*	24	Salmon*	24
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NEW STYLE SASHIMI

White Fish*	22	Salmon*	22	Scallop*	22
		Sweet Shrimp*	22		

CEVICHE

Mixed Seafood*	23	King Crab	35	Lobster	20
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NOBU SALAD

Edamame	8	Sashimi Salad*	28
Shishito Peppers	12	Snow Crab Sashimi Salad	30
Field Greens	12	Lobster Shiitake Salad	m/p
Shiitake Salad	16	Salmon Skin Salad	18
Kelp Salad**	13	Mushroom Salad	20
Hearts of Palm	22	Cucumber Sunomono	10
Kohlrabi Salad	24	Octopus or Crab Sunomono	25
Assorted Oshinko	12		

**may contain shellfish

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NOBU HOT DISHES

WAGYU BEEF

A5 - JAPANESE 38 per ounce

Choice of Style: Tataki*, New Style*, Toban Yaki* or Grilled Steak*

Wagyu Beef Gyoza	30
Pepper Crusted Black Cod	37
Chilean Sea Bass with Black Bean, Dry Miso or Umami	45
Maine Lobster with Wasabi Pepper	m/p
Squid "Pasta" with Light Garlic	26
Tasmanian Ocean Trout Pan Roasted with Crispy Baby Spinach*	28
Shrimp with Spicy Garlic	35
Black Cod with Miso	37
Rock Shrimp Tempura with Creamy Spicy or Butter Ponzu	25
Tenderloin of Beef Toban Yaki*	50
Seafood Toban Yaki*	38
Mushroom Toban Yaki	24
Shrimp and Maine Lobster with Spicy Lemon	m/p
Scallops with Wasabi Pepper, Spicy Garlic or Jalapeño Salsa*	40
Eggplant with Miso	12
Broiled Yellowtail Collar	22
Creamy Spicy Crab	30

OMAKASE

Experience the Essence of Chef Nobu Matsuhisa's Cuisine

Multi-Course Tasting Menu

Chef's Daily Creations*: 150 or 200 per person

Nobu Signatures*: 125 per person

Sake Flights:

60 additional per person & up

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SUSHI & SASHIMI

1 piece per order

Aji*	5	Sea Eel	6
Albacore*	5	Sea Urchin*	8
Fluke*	5	Shrimp	5
Fresh Water Eel	8	Smelt Egg*	4
Giant Clam*	7	Smoked Salmon*	5
Japanese Red Snapper*	7	Snow Crab	7
Kanpachi*	7	Squid*	5
Kohada*	5	Sweet Shrimp with Fried Head*	7
Mackerel*	5	Tamago (Egg)	4
Octopus	5	Toro (Blue Fin, Oh)*	19
Salmon*	5	Tuna (Big Eye)*	6
Salmon Egg*	5	Yellowtail*	6
Scallop*	5	Fresh Wasabi	12
Ocean 11 Sushi*	85	Ocean 9 Sushi*	55

SUSHI ROLLS

wasabi on the side

	CUT	HAND
California	12	7
Eel & Cucumber	18	12
House Special*	17	~
Kappa	6	5
Lobster*	m/p	~
Oshinko	7	4
Salmon*	9	5
Salmon Skin	11	6
Shrimp Tempura	12	7
Soft Shell Crab*	16	20-2pc
Spicy Scallop*	12	7
Spicy Tuna (Big Eye)*	12	7
Toro & Scallion*	16	10
Tuna (Big Eye)*	12	7
Tuna (Big Eye) & Asparagus*	12	7
Vegetable	10	6
Yellowtail & Jalapeño*	12	7
Yellowtail & Scallion*	12	7

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NOBU YAKIMONO

from the grill

Choice of Teriyaki, Teriyaki Balsamico, Wasabi Pepper or Anticucho Sauce

Tenderloin of Beef*	45
Organic Chicken	32
Tasmanian Ocean Trout*	28

KUSHIYAKI

2 skewers per order

Choice of Teriyaki or Anticucho Sauce

Beef*	13	Shrimp	20	Scallop*	20
Chicken	12	Salmon*	13	Vegetable	10

SPECIALTY TEMPURA

Lobster	m/p	Shrimp and Vegetables	34
King Crab with Amazu Ponzu	42	Shojin Vegetables	14
Sea Urchin	16	Scallop	12
Scallop Phyllo	12	Shrimp	12
Kaki Age	15	Squid	8

à la carte vegetables available upon request

SOUPS

Miso Soup	6	Clear Soup	11
Akadashi Soup	8	Spicy Seafood Soup	14
Mushroom Soup	10	Lobster Miso Soup	18

Chef Nobu Matsuhisa

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