

## NOBU COLD DISHES

Spicy Miso Chips with Big Eye Tuna or Scallops *	20
Kumamoto Oyster with Nobu Sauce*	27
Shiromi Usuzukuri (Whitefish with Ponzu)*	30
Yellowtail Sashimi with Jalapeño*	32
Yellowtail or Salmon Tartare with Caviar*	35
Blue Fin Toro Tartare with Caviar*	51
Big Eye Tuna Tataki with Tosazu*	28
Monkfish Paté with Caviar*	30
Japanese Snapper with Dry Miso*	36
Uni or Oyster Shooter*	17/14
Nobu Crispy Rice with Big Eye Tuna*	30

## TIRADITO

White Fish*	30	Oyster*	36	Scallop*	35	Octopus*	35
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## CEVICHE

Mixed Seafood*	27	King Crab	42	Lobster	30	Vegetable	16
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## NOBU STYLE TACO

(price per piece - 2 piece minimum)

Imported Wagyu*	15	Lobster	10	Tuna*	9
King Crab	12	Vegetable	6		

## NEW STYLE SASHIMI

White Fish*	30	Scallop*	35	Salmon*	30
Oyster*	36	Beef*	26	Yuba	18

## NOBU SALAD

Edamame	9	Sashimi Salad*	32
Shishito Peppers	12	Spinach Salad with Dry Miso	20
Oshinko	12	Shiitake Salad	25
Field Greens	17	Lobster Shiitake Salad	70
Mushroom Salad	28	Octopus or Crab Sunomono*	28
Kelp Salad	12	Cucumber Sunomono	10
Matsuhisa Tomato	25	King Crab Kohlrabi Salad	40
Add Shrimp (3pc)	15	Add Lobster 1/2	40

Please Note: Our menu and prices are subject to change, prices are in US dollars, and prices do not include tax.

## **PREMIUM IMPORTED JAPANESE WAGYU A5**

Premium Japanese Wagyu - \$40 per ounce

Chef Suggestions: Tataki\*, New Style\*, Toban Yaki\* or Grilled Steak\*

### **NOBU HOT DISHES**

Black Cod Miso*	40
Nasu Miso	15
Creamy Spicy Crab*	35
Maine Lobster with Wasabi Pepper	70
Squid 'Pasta' with Light Garlic*	30
Shrimp or Scallops with Wasabi Pepper or Spicy Garlic*	36
Shrimp and Maine Lobster with Spicy Lemon*	55
Wagyu Gyoza*	39
Vegetable Spicy Garlic	26
Ora King Salmon with Buckwheat Salsa	40

### **NOBU SPECIALTY TEMPURA**

Rock Shrimp Creamy Spicy, Butter Ponzu, or Jalapeño*	30
King Crab Leg with Amazu Ponzu*	45
Rock Tofu Tempura	15
Shojin (Vegetables)	16
Whole Maine Lobster	70
Shrimp and Vegetables*	38
Shrimp*	14
Soft Shell Crab	35

### **TOBAN-YAKI**

Beef Tenderloin*	50	Mushroom	28
Mixed Seafood*	36	Toro*	M/P
Tofu	15	Scallop Truffle Butter	45

### **SOUPS**

Miso Soup	7	Spicy Seafood Soup*	15
Mushroom Soup	12		

## OMAKASE

Experience the Essence of Chef Matsuhisa's Cuisine  
with Multi-Course Omakase Menu  
Chef's Daily Creations\*: 225 per person  
Nobu's Signature\*: 155 per person  
Nobu's Vegetarian: 100 per person

Omakase requires the participation of the entire table.

## NOBU YAKIMONO

(from the grill)

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

Free Range Chicken	37
CAB Prime Beef Tenderloin*	50
Ora King Salmon*	35
Lamb Chops*	54

## BRICK OVEN DISHES

Hamachi Kama*	35
Nobu Style Alaskan King Crab Leg	75
Roasted Seasonal Vegetables with a Trio of Nobu Sauces	26
Whole Maine Lobster*	70
Chilean Seabass Dry Miso or Spicy Black Bean Sauce	45 / 48
Roasted Cauliflower with Jalapeño	30

## KUSHIYAKI

(2 skewers per order)

### Choice of Teriyaki or Anticucho

Beef*	15	Shrimp	20	Vegetable	10
Chicken	13	Tofu	12		

\*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness

**Chef Nobu Matsuhisa**

## SUSHI & SASHIMI

(1 piece per order)

Abalone*	12	Sea Eel	10
Akamutsu	15	Sea Urchin*	15
Aged Tuna (Blue Fin)*	12	Shima Aji*	8
Albacore*	7	Shrimp	6
Aji (Jackfish)*	8	Smelt Egg*	6
Barracuda*	9	Smoked Salmon*	8
Bonito*	7	Snow Crab	8
Fluke*	7	Steamed Abalone	15
Foie Gras*	25	Squid*	6
Fresh Water Eel	12	Sweet Shrimp with Fried Head	12
Japanese Red Snapper*	9	Tamago (Egg)	5
Jumbo Clam*	12	Toro (Blue Fin Oh)* / Chu*	25 / 20
Kanpachi*	8	Tuna (Big Eye)* / Zuke*	8 / 9
Kinme Tai*	10	Umami Salmon	8
Kohada*	8	Yellowtail*	7
Mackerel / Iwashi*	8	Yellowtail Belly *	9
Octopus*	6	Japanese Wagyu*	22
Salmon / Salmon Belly*	7 / 9	Sushi Dinner*	58
Salmon Egg*	8	Sashimi Dinner*	64
Sawara*	8	Premium Sushi or Sashimi*	90
Scallop*	7	Fresh Wasabi	25

## SUSHI ROLL

(wasabi on side)

	HAND	CUT		HAND	CUT
California	8	16	Soft Shell Crab*		24
Eel and Cucumber	15	25	Spicy Scallop*	7	12
House Special*		24	Spicy Tuna*	8	14
Kappa	5	6	Toro and Scallion*	15	25
Lobster*		35	Tuna*	7	12
Oshinko	4	7	Tuna and Asparagus*	8	14
Salmon*	5	10	Vegetable	6	10
Salmon Skin	6	11	Yellowtail and Jalapeño*	7	12
Shrimp Tempura	7	14	Yellowtail and Scallion*	7	12