

***NOBU KOKORO\****

***\$125***

Zensai

Nobu Style Sashimi Trio

Chef's Selection Sushi – Seasonal

Seafood – Shrimp, Salmon, Scallop

Vegetable -- Zucchini, Shiitake, Pumpkin

Meat – Umami Chicken, Beef, Lamb

Dessert – Chef's Choice

***NOBU HOSHI\****

***\$190***

Zensai

Nobu Style Premium Sashimi Trio

Chef's Selection Premium Sushi -- Seasonal

Seafood – Lobster, Shrimp, Seabass

Vegetable -- Zucchini, Shiitake, Pumpkin

Meat– Umami Chicken, American Wagyu Rib Eye, Premium Japanese Imported

Wagyu A5 Striploin

Dessert - Chef's Choice

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

## **A LA CARTE**

### ***Meat***

7oz Prime Beef Tenderloin*	60
Australian Lamb Loin*	65
10oz American Wagyu Rib Eye*	160
Premium Japanese Imported Wagyu A5 (min 4oz Steak)*	40 per oz

### ***Seafood***

Tiger Prawns* Garlic Sake Soy	36
Scallops* Jalapeno Dressing	36
Chilean Seabass Black Peppered Seabass with Balsamic Teriyaki	45
King Crab Spicy Lemon Uni	95
Live Lobster* Maine Lobster with Spicy Shiso Ponzu	100

### ***Poultry***

Grilled Chicken Thigh with Ginger Teriyaki Sauce*	25
Umami Chicken Thigh*	30
Duck Breast* Orange Miso	35
Foie Gras (2oz)* Pan Seared Foie Gras with Cherry Teriyaki Sauce and Braised Daikon	50

T Teppan sharing charge: \$25 per person.

## ***Sides***

(In addition to an entrée)

### ***Rice and Noodles***

Beef Fried Rice	24
Chicken Fried Rice	24
Seafood Fried Rice	30
Vegetable Fried Rice	18
Garlic Fried Rice	18
Yaki Soba	20

### ***Vegetables***

Peruvian Potatoes and Onions	18
Mix Vegetables Light Garlic Sauce	22
Japanese Mushrooms Garlic Sake Soy	25

### ***Soup***

Miso Soup	7
Mushroom Soup	12
Spicy Seafood Soup	15

## ***NOBU CLASSICS***

Yellowtail Jalapeno*	32	Black Cod Miso	40
New Style Sashimi*	30	Creamy Spicy Crab	35
Snapper Dry Miso*	36	King Crab Amazu Ponzu	45
Scallop Tiradito*	35	Rock Shrimp Tempura	30
Toro Tartare*	51	Kumamoto Oysters*	27