

## NOBU COLD DISHES

Spicy Miso Chips with Big Eye Tuna or Scallops *	17
Kumamoto Oyster with Nobu Sauce*	24
Shiromi Usuzukuri (Whitefish with Ponzu)*	28
Yellowtail Sashimi with Jalapeño*	29
Yellowtail or Salmon Tartare with Caviar*	32
Blue Fin Toro Tartare with Royal Ossetra Caviar*	49
Big Eye Tuna Tataki with Tosazu*	28
Monkfish Paté with Caviar*	30
Japanese Snapper with Dry Miso*	36
Uni or Oyster Shooter*	15/12
Nobu Crispy Rice with Big Eye Tuna*	28

## TIRADITO

White Fish*	28	Oyster*	32	Scallop*	35	Octopus*	35
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## CEVICHE

Mixed Seafood*	25	King Crab	34	Lobster	28	Vegetable	16
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## NOBU STYLE TACO

(price per piece - 2 piece minimum)

Imported Wagyu*	15	Lobster	9	Tuna*	8
King Crab	10	Vegetable	6	Salmon*	7

## NEW STYLE SASHIMI

White Fish*	28	Scallop*	35	Salmon*	28
Oyster*	32	Beef*	26	Yuba	18

## NOBU SALAD

Edamame	8	Sashimi Salad*	32
Shishito Peppers	12	Spinach Salad with Dry Miso	18
Oshinko	12	Artichoke Salad	28
Field Greens	15	Lobster Shiitake Salad	65
Mushroom Salad	28	Octopus or Crab Sunomono*	28
Kelp Salad	16	Cucumber Sunomono	9
Hearts of Palm	24	Add Shrimp (3pc)	23
		Add Lobster 1/2	29

*For parties of 6 or more people a gratuity of 20% will be added to your bill*

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 - \$38 per ounce

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

**NOBU HOT DISHES**

Black Cod Miso*	37
Nasu Miso	12
Creamy Spicy Crab*	32
Maine Lobster with Wasabi Pepper	70
Squid 'Pasta' with Light Garlic*	27
Tasmanian Ocean Trout with Crispy Baby Spinach and Yuzu Soy*	35
Shrimp or Scallops with Wasabi Pepper or Spicy Garlic*	36
Chilean Sea Bass with Dry Miso, or Balsamic Teriyaki*	43
Shrimp and Maine Lobster with Spicy Lemon*	41
Wagyu Gyoza*	36

**NOBU SPECIALTY TEMPURA**

Rock Shrimp Creamy Spicy, Butter Ponzu, or Jalapeno*	26
King Crab Leg with Amazu Ponzu*	42
Nobu Style Fish and Chips*	32
Shojin (Vegetables)	16
Sea Urchin*	25
Oyster or Scallop Phyllo*	16
Whole Maine Lobster	70
Big Eye Tuna Roll*	30
Shrimp and Vegetables*	36
Shrimp*	12
Jalapeno Fritters with Dry Miso	10

**TOBAN-YAKI**

Beef Tenderloin*	36	Mushroom	28
Mixed Seafood*	34	Toro*	M/P
Tofu	14		

**SOUPS**

Miso Soup	7	Mushroom Soup	12
Akadashi Soup	9	Spicy Seafood Soup*	15

## SUSHI & SASHIMI

(1 piece per order)

Abalone*	10	Scallop*	6
Albacore*	7	Sea Eel	9
Aji (Jackfish)*	7	Sea Urchin*	10
Bonito*	7	Shima Aji*	8
Fluke*	7	Shrimp	6
Fresh Water Eel	10	Smelt Egg*	5
Japanese Red Snapper*	9	Smoked Salmon*	7
Jumbo Clam*	10	Snow Crab	7
Kampachi*	8	Squid*	5
Kinme Tai*	10	Sweet Shrimp with Fried Head*	10
Kohada*	7	Tamago (Egg)	4
Mackerel / Iwashi*	5	Toro (Blue Fin Oh)*	22
Octopus*	5	Tuna (Big Eye)*	7
Salmon / Salmon Belly*	6 / 8	Yellowtail*	7
Salmon Egg*	8	Yellowtail Belly *	9
Sushi Dinner*	58	Premium Sushi or Sashimi*	90
Sashimi Dinner*	64	Fresh Wasabi	15

## SUSHI ROLL

(wasabi on side)

	HAND	CUT
California	8	14
Eel and Cucumber	15	25
House Special*		20
Kappa	5	6
Lobster*		35
Oshinko	4	7
Salmon*	5	10
Salmon Skin	6	11
Shrimp Tempura	7	14
Soft Shell Crab*		20
Spicy Scallop*	7	12
Spicy Tuna (Big Eye)*	7	12
Toro (Blue Fin) and Scallion*	15	25
Tuna (Big Eye)*	7	12
Tuna (Big Eye) and Asparagus*	7	12
Vegetable	6	10
Yellowtail and Jalapeño*	7	12
Yellowtail and Scallion*	7	12

## OMAKASE

Experience the Essence of Chef Matsuhisa's Cuisine  
with Multi-Course Omakase Menu

Chef's Daily Creations\*: 175 or 225 per person

Nobu Signature\*: 125 per person

## NOBU YAKIMONO

(from the grill)

**Choice of Teriyaki, Balsamic, Wasabi Pepper, or Anticucho Sauce**

Joyce Farms Chicken*	34
CAB Prime Beef Tenderloin*	48
Tasmanian Ocean Trout*	32
Cascade Creek American Lamb Chops*	54

## BRICK OVEN DISHES

Hamachi Kama*	24
Nobu Style Alaskan King Crab Leg	75
Roasted Seasonal Vegetables with a Trio of Nobu Sauces	26
Whole Maine Lobster*	70
Chilean Seabass with Spicy Black Bean Sauce	43

## KUSHIYAKI

(2 skewers per order)

**Choice of Teriyaki or Anticucho**

Beef*	15	Shrimp	16	Vegetable	10
Chicken*	13	Salmon*	13	Scallop*	18
Squid*	14	Seabass*	15	Pork Belly Miso*	15

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

**Chef Nobu Matsuhisa**