



## NOBU CAESARS PALACE LAS VEGAS DINNER MENU

### NOBU COLD DISHES

Spicy Miso Chips with Big Eye Tuna or Scallop *	20
Kumamoto Oyster with Nobu Sauce *	27
Shiromi Usuzukuri (Whitefish with Ponzu) *	30
Yellowtail Sashimi with Jalapeño *	32
Blue Fin Toro Tartare with Royal Ossetra Caviar*	35
Yellowtail or Salmon Tartare with Caviar *	51
Big Eye Tuna Tataki with Tosazu *	28
Monkfish Pate with Caviar *	30
Japanese Snapper with Dry Miso *	36
Uni or Oyster Shooter *	17/14
Nobu Crispy Rice with Big Eye Tuna *	13

### TIRADITO

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

### CEVICHE

Mixed Seafood *	27	King Crab *	42
Lobster*	30	Vegetable	16

### NOBU STYLE TACOS

Imported Wagyu *	15	Lobster	10
Tuna*	9	King Crab *	12
Vegetable	6	Salmon *	7

### NEW STYLE SASHIMI

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

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## NOBU SALAD

Edamame	9
Shishito Peppers	12
Oshinko	12
Field Greens	17
Mushroom Salad	28
Kelp Salad	12
Hearts of Palm	24
Sashimi Salad *	32
Spinach Salad with Dry Miso	20
Shiitake Salad	25
Lobster Shiitake Salad	70
Octopus or Crab Sunomono *	28
Cucumber Sunomono	10
King Crab Kohlrabi Salad	40
<i>Add Shrimp (3 pc)</i>	15
<i>Add Lobster ½</i>	40

## 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
Tasmanian Ocean Trout with Crispy Baby Spinach and Yuzu Soy	36
Shrimp or Scallops with Wasabi Pepper or Spicy Garlic	36
Chilean Sea Bass with Dry Miso or Balsamic Teriyaki	45
Shrimp and Maine Lobster with Spicy Lemon	45
Wagyu Gyoza	39
Vegetable Spicy Garlic	26

## PREMIUM IMPORTED JAPANESE WAGYU A5

*From Kyushu, Japan  
Choice of styles—\$40 per oz*

New Style \*    Toban Yaki \*    Grilled Steak\*    Tataki\*

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## 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

## TOBAN-YAKI

Beef Tenderloin	40	Mixed Seafood	36
Tofu	15	Mushroom	28
Toro *	MP	Vegetable	26

## SOUP

Miso Soup	7	Mushroom Soup	12
Spicy Seafood Soup	15		

## OMAKASE MENU

*Experience the essence of Chef Nobu's multi-course tasting menus*

Chef's Daily Creations *	225
Nobu's Signature *	150
Nobu's Vegetarian	95

## NOBU YAKIMONO

*From the grill*

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

Free Range Chicken	37
CAB Prime Beef Tenderloin	50
Roasted Seasonal Vegetables with a Trio of Nobu Sauces	26
Whole Maine Lobster	70
Chilean Seabass with Spicy Black Bean Sauce	48
Roasted Cauliflower with Jalapeno	30

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## KUSHIYAKI

2 skewers per order

*Choice of Teriyaki or Anticucho Sauce*

Beef	37
CAB Prime Beef Tenderloin *	50
Tasmanian Ocean Trout *	34
Lamb Chops *	54

## 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	8	Sweet Shrimp Fried Head	12
Japanese Red Snapper *	9	Tamago (Egg)	5
Jumbo Clam *	12	Kanpachi *	8
Toro (Blue Fin Oh)*	25	Toro Chu	20
Tuna (Big Eye) *	8	Tuna Zuke	9
Kinme Tai *	8	Umami Salmonl *	8
Khoda *	8	Yellowtail *	7
Mackerel (Iwashi) *	8	Yellowtail Belly *	9
Octopus *	6	Japanese Wagyu*	22
Salmon *	7	Salmon Belly *	9
Salmon Egg *	8	Sawara *	8
Scallop *	7	Sushi Dinner *	58
Sashimi Dinner *	64	Premium Sushi *	90
Premium Sashimi *	90	Fresh Wasabi	25

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## SUSHI ROLL

*Wasabi on the side*

California	Hand Roll 8	Cut Roll 16
Soft Shell Crab *		Cut Roll 24
Eel and Cucumber	Hand Roll 10	Cut Roll 16
Spicy Scallop *	Hand Roll 7	Cut Roll 12
House Special*		Cut Roll 24
Spicy Tuna *	Hand Roll 8	Cut Roll 14
Kapa	Hand Roll 5	Cut Roll 6
Toro and Scallion *	Hand Roll 15	Cut Roll 25
Lobster *		Cut Roll 35
Tuna *	Hand Roll 7	Cut Roll 12
Negi Toro *	Hand Roll 13	Cut Roll 18
Oshinko	Hand Roll 4	Cut Roll 7
Tuna and Asparagus	Hand Roll 8	Cut Roll 14
Salmon *	Hand Roll 5	Cut Roll 10
Vegetable *	Hand Roll 6	Cut Roll 10
Salmon Skin	Hand Roll 6	Cut Roll 11
Yellowtail and Jalapeño	Hand Roll 7	Cut Roll 12
Shrimp Tempura	Hand Roll 7	Cut Roll 14
Yellowtail and Scallion *	Hand Roll 7	Cut Roll 12

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