DINE-IN

NOBU HOTEL
CAESARS PALACE
## BEVERAGES

### WAKE UP REFRESHED

<table>
<thead>
<tr>
<th>BEVERAGE</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>JAPANESE BLOODY MARY</strong></td>
<td>18</td>
</tr>
<tr>
<td>Belvedere Vodka and Nobu-Style Bloody Mary Mix</td>
<td></td>
</tr>
<tr>
<td><strong>CHAMPAGNE MIMOSA</strong></td>
<td>25</td>
</tr>
<tr>
<td>Moët &amp; Chandon, Grand Marnier, Fresh-Squeezed Orange Juice</td>
<td></td>
</tr>
<tr>
<td><strong>LYCHEE MARTINI</strong></td>
<td>18</td>
</tr>
<tr>
<td>Belvedere Vodka, St-Germain Liqueur, Lychee Juice</td>
<td></td>
</tr>
<tr>
<td><strong>JAPANESE HIGH BALL</strong></td>
<td>18</td>
</tr>
<tr>
<td>Toki Japanese Whisky, Fever-Tree Soda Water</td>
<td></td>
</tr>
<tr>
<td><strong>PALOMA</strong></td>
<td>18</td>
</tr>
<tr>
<td>Don Julio Añejo Tequila, Grapefruit Juice, Fever-Tree Soda Water</td>
<td></td>
</tr>
</tbody>
</table>

### NON-ALCOHOLIC BEVERAGES

<table>
<thead>
<tr>
<th>BEVERAGE</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SODA</strong></td>
<td>7</td>
</tr>
<tr>
<td>Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist</td>
<td></td>
</tr>
<tr>
<td><strong>FRESH-SQUEEZED JUICE</strong></td>
<td>8</td>
</tr>
<tr>
<td>Orange, Grapefruit, Watermelon</td>
<td>20</td>
</tr>
<tr>
<td><strong>TEA SELECTIONS</strong></td>
<td>6</td>
</tr>
<tr>
<td>Passion Fruit Iced Tea</td>
<td>8</td>
</tr>
<tr>
<td>Green Tea Hot or Iced</td>
<td>12</td>
</tr>
<tr>
<td>Ask about our Daily Tea Selection</td>
<td></td>
</tr>
<tr>
<td><strong>WATER</strong></td>
<td>5</td>
</tr>
<tr>
<td>Fiji Water</td>
<td>10</td>
</tr>
<tr>
<td>Sparkling Water</td>
<td>5</td>
</tr>
<tr>
<td><strong>SPECIALTY COFFEE</strong></td>
<td>9</td>
</tr>
<tr>
<td>Coffee</td>
<td></td>
</tr>
<tr>
<td>Espresso</td>
<td>8</td>
</tr>
<tr>
<td>Double Espresso</td>
<td>10</td>
</tr>
<tr>
<td>Macchiato</td>
<td>9</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>9</td>
</tr>
<tr>
<td>Latte</td>
<td>9</td>
</tr>
</tbody>
</table>
BREAKFAST
Available from 6:30 am to 1 pm

**NOBU SET BREAKFASTS**
Includes choice of Tea, Coffee, Decaffeinated Coffee, Milk, Juice and choice of Bread

**AMERICAN BREAKFAST*** 30
Choice of Bacon, Ham or Sausage, 2 Eggs, Tomato, Roasted Confit Potatoes

**TAMAGO-YAKI**
**JAPANESE-STYLE OMELET*** 28
Onions, Sweet Bell Peppers, Spinach, Tomatoes, Ham, Cheese

**CONTINENTAL**
Fresh-Baked Pastries with Asian Flavors, Nobu Granola Parfait, Fruit, Preserves

**NOBU BREAKFAST**

**LIGHTERFARES**

**NOBU GRANOLA PARFAIT** 12
Plain Yogurt, Homemade Sesame Granola, Fresh Seasonal Berries

**FRESH SEASONAL FRUIT** 18

**FRESH SEASONAL BERRIES** 21
Yuzu Whipped Cream

**ASSORTED PASTRIES - 4 PCS** 16

**STEEL-CUT OATMEAL**
Add Fresh Berries 8

**CHOICE OF CEREALS**
Cheerios, Corn Flakes, Frosted Flakes, Fruit Loops, Low Fat Granola, Raisin Bran, Rice Krispies 8

**ADDITIONS**
Jidori Eggs - 2 Eggs your choice 6
Applewood Smoked Bacon 6
Ham 6
Pork or Turkey Sausage 6
Roasted Confit Potatoes 6
Cheddar or Swiss Cheese 4
Miso Soup 7
Steamed Rice 4

**NOBU SPECIALTY BREAKFASTS**

**SCRAMBLED EGG DONBURI*** 20
Rice Bowl topped with Baked Salmon, Premium Soy, Nori, with Soft Eggs mixed with Onion, Tomato, Chives and Ikura (Salmon Roe), House-Made Pickles with Miso Soup

**NOBU-STYLE EGGS BENEDICT*** 24
Roasted Asparagus, Bonito Egg Sauce, Ikura (Salmon Roe), Toasted Bao Bun

**NOBU BREAKFAST BENTO*** 25
Scrambled Egg Donburi - Soft Eggs, with Tomato, Salmon, Nori, Sesame on Rice Mini-Blueberry and Yuzu Soba Pancakes - Blueberry Yuzu Compote, Yuzu Cream, Pecan Miso Butter Choice of Fresh Fruit or Matsuhisa Salad

**STEAK AND EGGS*** 40
5 oz. Prime Tenderloin, Jidori Eggs – your choice, Teriyaki Sauce, Mixed Greens, Matsuhisa Dressing and Roasted Confit Potatoes

**NOBU-STYLE “BAGEL AND LOX”*** 24
Crispy Rice (Sushi Rice, Poppy Seeds, Black/White Sesame Seeds, Dried Garlic and Onion Flakes), Tofu Crema, Salmon “Pastrami”, Red Onion, Capers and Ponzu Sauce, garnished with Micro Herbs

**GREEN TEA WAFFLES** 21
Fresh Berries and Yuzu Honey

**BLUEBERRY AND YUZU SOBA PANCAKES** 24
Blueberry Yuzu Compote, Yuzu Whipped Cream, Pecan Miso Butter, Maple Syrup

---

Prices are subject to prevailing sales tax. For your convenience an 18% gratuity and $5 delivery charge has been added to your check. Please inform your order taker if you have any special requests, dietary restrictions or allergies. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
LUNCH

BENTO BOXES
Available from Noon to Midnight

HIGH ROLLER*
Lobster, King Crab, Wagyu Steak,
Premium Sushi Roll and Sushi,
Mix Sashimi Salad

MATSUHISA*
Black Cod, Prime Beef Tenderloin,
House-Made Pickles, Sushi and
Cut Roll Selection, Sashimi Salad

SHOJIN
Shiitake Salad, Vegetable Sushi,
Vegetable Roll, Nasu Miso,
House-Made Pickles, Tofu Steak Anticucho

VEGAS*
Cut Rolls: Spicy Tuna, California,
Soft Shell Crab

777*
Cut Rolls: Lobster, Toro Scallion,
Salmon New-Style

SUSHI AND SASHIMI SETS

SUSHI DINNER*
Chefs’ Selection: 8 Pieces and 1 Cut Roll

SASHIMI DINNER*
Chefs’ Selection: 12 Pieces of Sashimi

PREMIUM SUSHI AND SASHIMI*
Sushi: 9 pieces and 1 Cut Roll Chef’s Selection
Sashimi: 12 pieces of Chef’s Selection Sashimi

NOBU LIGHTER FARES
Available from Noon to 6:30 am

NOBU VEGAS BURGER*
Wagyu, Bacon, Tomato, Lettuce, Cheese, Onion,
Shiitake, Umami Ketchup with Fries

“TAKUMI” BURGER*
Wagyu, Foie Gras, Truffle Aioli, Umami Ketchup with Fries

WAGYU HOT DOG
Homemade Pickled Daikon, Crispy Onion,
Umami Ketchup, Mustard Ponzu Aioli with Fries

NOBU’S “NEW-MAN” RAMEN
Pork Belly, Egg, Menma (Bamboo Shoots),
Corn, Cilantro, Jalepeno, Scallion, Chili Threads

PORK BELLY TONKATSU SANDWICH
House Tonkatsu, Crispy Pork Belly,
Japanese Bread, choice of Fries or Salad

THE NOBU “CLUB”
BLT, Miso Chicken, Mustard Ponzu Aioli –
rolled and toasted, choice of Fries or Salad

LOBSTER BAO BUNS - 3 PCS*
Nobu’s Take on the New England Classic with Wasabi Aioli

R.L.T. - ROCK SHRIMP BUNS - 3 PCS
Nori Bao, Lettuce, Tomato, Creamy Spicy Spread with Fries

NOBU FRIES
Idaho and Sweet Potatoes, Cilantro, Jalapeño

DESSERTS

NOBU SUNDAE
Green Tea Ice Cream, Adzuki Beans, Seasonal Fruit,
Coconut Jelly, Chocolate Pearls, Fresh Macaroons
and Nobu Biscuits

JAPANESE WHISKY CAPPUCCINO
Layered with Coffee Crème Brûlée, Crunchy Coffee
Cacao Soil, Milk Ice Cream, Japanese Whisky Foam

MOCHI ICE CREAM
4 Different Flavored Mochi

FRUIT SAKE DIGESTIVE
Infused Fruit Sake with Chocolate Bonbons
Prices are subject to prevailing sales tax. For your convenience an 18% gratuity and $5 delivery charge has been added to your check. Please inform your order taker if you have any special requests, dietary restrictions or allergies. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**DINNER**
Only available from 5 pm to 11:30 pm

**NOBU CLASSICS**

**COLD**

**YELLOWTAIL SASHIMI WITH JALAPENO** 32
6 pieces of Yellowtail Sashimi set in Yuzu Soy Sauce with thin slices of Jalapeño, Cilantro

**WHITE FISH TIRADITO** 30
9 pieces of White Fish Sashimi Set in Yuzu Lemon Juice, Rocoto (Peruvian Chili Paste), Soy Salt, Cilantro

**JAPANESE SNAPPER DRY MISO** 36
6 pieces of Japanese Snapper Sashimi, Dry Miso Crumble, Garlic Chips, Yuzu Juice, Olive Oil

**SALMON NEW-STYLE** 30
9 pieces of Salmon Sashimi, Ginger, Chives, Sesame Seeds, set in Yuzu Soy Sauce and seared with Hot Olive and Sesame Oils

**SALAD**

**EDAMAME** 9
Steamed Soybeans with Sea Salt

**FIELD GREENS** 17
Mixed Greens with Our Matsuhisa Soy-Onion Dressing

**SASHIMI SALAD** 32
7 pieces of Seared Tuna Sashimi, with Mixed Greens and Our Matsuhisa Soy-Onion Dressing

**HOT**

**BLACK COD MISO** 38
Nobu’s Signature Alaskan Black Cod marinated in a Sweet Miso Sauce and broiled

**SHRIMP OR SCALLOP SPICY GARLIC** 36
6 pieces of Shrimp sautéed with Mixed Vegetables and Shiitake Mushrooms in a Spicy Garlic Sauce

**WHOLE LOBSTER WASABI PEPPER SAUCE** 70
Lobster with sautéed Mixed Vegetables and Shiitake Mushrooms in Wasabi Pepper Sauce

**ROCK SHRIMP TRIO** 29
Nobu’s Signature Rock Shrimp Tempura served with Three Sauces: Butter Ponzu, Creamy Spicy, Jalapeño

**KING CRAB LEG AMAZU PONZU** 45
King Crab Tempura, sliced Red Onions, Thin slices of Jalapeño, Cilantro in a Sweet Citrus Sauce

**TEMPURA DINNER** 36
4 pieces of Shrimp and 7 pieces of assorted Vegetable Tempura, served with Tempura Dipping Sauce

**SHOJIN (Vegetables)** 16
7 pieces of Assorted Vegetable Tempura, Served with Tempura Dipping Sauce

**YAKIMONO (From the Grill)**
Choice of Teriyaki, Balsamic Teriyaki, Wasabi Pepper or Anticucho Peruvian Chili Sauce

**FREE RANGE CHICKEN** 36
Half Boneless Chicken grilled and sliced

**PRIME BEEF TENDERLOIN** 49
7 oz. Filet grilled and sliced

**TASMANIAN OCEAN TROUT** 34
6 oz. grilled Fillet

**AMERICAN LAMB CHOP** 54
3 pieces of grilled Lamb Chops

**4 OZ. A5 JAPANESE WAGYU** 152
Grilled Japanese Wagyu Steak with Nobu 3 Sauces (Teriyaki, Wasabi Pepper and Anti Cucho)

**SUSHI AND SASHIMI**
Per 1 Piece
Salmon 6
Salmon Belly* 8
Tuna (Big Eye)* 8
Yellowtail* 7
Yellowtail Belly 9
Japanese Red Snapper* 9
Albacore* 7
Jumbo Clam* 12
Scallop* 7
Sea Urchin* 12
Shrimp* 6
Smelt Egg* 5
Snow Crab* 7
Sweet Shrimp with Fried Head* 10
Tamago (Egg) 4
Freshwater Eel 10
Sea Eel 9
Toro (Blue Fin Oh) / Chu 24/18

**SUSHI ROLL**
Cut Roll Per 6 Pieces
Hand Roll Per 1 Piece (Wasabi on Side)

<table>
<thead>
<tr>
<th></th>
<th>Hand</th>
<th>Cut</th>
</tr>
</thead>
<tbody>
<tr>
<td>California*</td>
<td>8</td>
<td>14</td>
</tr>
<tr>
<td>Kappa</td>
<td>5</td>
<td>6</td>
</tr>
<tr>
<td>Salmon*</td>
<td>5</td>
<td>10</td>
</tr>
<tr>
<td>Shrimp Tempura</td>
<td>7</td>
<td>14</td>
</tr>
<tr>
<td>Spicy Tuna (Big Eye)*</td>
<td>7</td>
<td>12</td>
</tr>
<tr>
<td>Toro (Blue Fin) and Scallion*</td>
<td>15</td>
<td>25</td>
</tr>
<tr>
<td>Yellowtail and Jalapeño*</td>
<td>7</td>
<td>12</td>
</tr>
<tr>
<td>House Special*</td>
<td>20</td>
<td></td>
</tr>
<tr>
<td>Soft Shell Crab</td>
<td>20</td>
<td></td>
</tr>
<tr>
<td>Vegetable</td>
<td>6</td>
<td>10</td>
</tr>
</tbody>
</table>
CHAMPAGNE & WINE SELECTIONS

CHAMPAGNE
1007 DOM PÉRIGNON, BRUT 480
1005 LOUIS ROEDERER, “CRISTAL” BRUT 800
1006 LOUIS ROEDERER, “BRUT PREMIER” 100
1009 MOËT & CHANDON, “IMPERIAL” BRUT 140
1018 VEUVE CLICQUOT, “YELLOW LABEL” BRUT 145

WHITE WINE
2054 CHARDONNAY, MATSUHISA, RUSSIAN RIVER VALLEY 75
2019 CHARDONNAY, FAR NIENTE, NAPA VALLEY 150
2007 CHARDONNAY, CAKEBREAD CELLARS, NAPA VALLEY 115
2063 PINOT GRIGIO, SCARPETTA, DELLE VENEZIE, ITALY 60
3054 SAUVIGNON BLANC, CHÂTEAU DE SANCERRE, LOIRE VALLEY, FRANCE 75
2139 SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUGH, NEW ZEALAND 93
2116 RIESLING, CHATEAU STE MICHELLE “EROICA,” WASHINGTON 80
3178 BLEND, CONUNDRUM, RUTHERFORD, NAPA VALLEY 75

RED WINE
3044 CABERNET, MATSUHISA “PRIVATE SELECTION,” SONOMA COUNTY 80
4007 CABERNET, CAKEBREAD CELLARS, NAPA VALLEY 170
4030 CABERNET, GROTH, OAKVILLE, NAPA VALLEY 160
4033 CABERNET, JORDAN, SONOMA COUNTY 130
4156 PINOT NOIR, FLOWERS, SONOMA COAST 125
4159 PINOT NOIR, ROBERT SINSKEY, LOS CARNEROS, NAPA VALLEY 100
4125 MERLOT, STAGS’ LEAP, NAPA VALLEY 80
4123 MERLOT, SHAFER, NAPA VALLEY 150
4362 RED BLEND, QUINTESSA, RUTHERFORD, NAPA VALLEY 315
4088 RED BLEND, OPUS ONE, NAPA VALLEY 550
4508 RIOJA, ONTAÑÓN, RESERVA 70

WINES BY THE GLASS
PLEASE INQUIRE ABOUT OUR DAILY WINE BY THE GLASS SELECTIONS
HOKUSETSU SAKE SELECTIONS

HOKUSETSU NIGORI
Unfiltered, dry, creamy
Bottle 500 mL 70

HOKUSETSU ONIGOROSHI
“DEVIL KILLER”
Light-bodied, crisp, dry
with a spicy finish
Bottle 1.8 L 175

HOKUSETSU DAIGINJO - BLACK LABEL
The “Original” Nobu Sake
light and crisp with a nutty character
Bottle 1.8 L 315

HOKUSETSU YK35
Medium-bodied, rare, luxurious, silky, smooth
Bottle 750 mL 290
Bottle 1.8 L 620

NOBU SOJU
Medium-bodied, dry, rich,
with a long velvety finish
Bottle 750 mL 150

BEER
ASAHI 500 mL can 12
KIRIN LIGHT 9
SAPPORO 9
HEINEKEN 9
CORONA EXTRA 9
PERONI NASTRO AZZURRO 9

SPRITS

VODKA
BELVEDERE 150
GREY GOOSE 150
KETEL ONE 125
TITO’S 100

GIN
BEEFEATER 95
TANQUERAY 95
BOMBAY SAPPHIRE 135
HENDRICK’S 150

TEQUILA
DON JULIO BLANCO 150
PATRÓN SILVER 150
PATRÓN AñeJO 175
DON JULIO 1942 AñeJO 550

SCOTCH
DEWAR’S 85
JOHNNIE WALKER BLACK 125
JOHNNIE WALKER BLUE 675
THE GLENLIVET 12YR 150
GLENFIDDICH 12YR 150
THE MACALLAN 12YR 225
THE MACALLAN 18YR 600

WHISKY/BOURBON
CROWN ROYAL 95
JAMESON 105
WOODFORD RESERVE 125
MAKER’S MARK 95
FIREBALL 85

CORDIALS/LIQUEURS
BAILEYS IRISH CREAM 95
KAHLÚA 95
JÄGERMEISTER 105
GRAND MARNIER 125

COGNACS
RÉMY MARTIN VSOP 175
HENNESSY X.O 550
LOUIS XIII DE RÉMY MARTIN 6,000

BEER
ASAHI 500 mL can 12
KIRIN LIGHT 9
SAPPORO 9
HEINEKEN 9
CORONA EXTRA 9
PERONI NASTRO AZZURRO 9

SPRITS

VODKA
BELVEDERE 150
GREY GOOSE 150
KETEL ONE 125
TITO’S 100

GIN
BEEFEATER 95
TANQUERAY 95
BOMBAY SAPPHIRE 135
HENDRICK’S 150

TEQUILA
DON JULIO BLANCO 150
PATRÓN SILVER 150
PATRÓN AñeJO 175
DON JULIO 1942 AñeJO 550

SCOTCH
DEWAR’S 85
JOHNNIE WALKER BLACK 125
JOHNNIE WALKER BLUE 675
THE GLENLIVET 12YR 150
GLENFIDDICH 12YR 150
THE MACALLAN 12YR 225
THE MACALLAN 18YR 600

WHISKY/BOURBON
CROWN ROYAL 95
JAMESON 105
WOODFORD RESERVE 125
MAKER’S MARK 95
FIREBALL 85

CORDIALS/LIQUEURS
BAILEYS IRISH CREAM 95
KAHLÚA 95
JÄGERMEISTER 105
GRAND MARNIER 125

COGNACS
RÉMY MARTIN VSOP 175
HENNESSY X.O 550
LOUIS XIII DE RÉMY MARTIN 6,000
JOIN THE INNERCIRCLE

Exciting news is always afoot as the world’s first Nobu Hotel debuts at Caesars Palace. We invite you to join our Nobu Hotel InnerCircle and be the first to hear of our latest events and updates.

Members will enjoy unique advantages as Nobu Hotel shares its unique sense of style, luxury and craft with a global community of guests.

Just go to caesarspalace.com/nobuinnercircle to join the InnerCircle online.