

NOBU COLD DISHES

CLASSIC

Toro Tartare with Caviar*
Salmon or Yellowtail Tartare with Caviar*
Oysters with Nobu Sauces*
Yellowtail Jalapeño*
Tiradito*
New Style Sashimi*
Nobu Ceviche*
Tuna Tataki with Tozazu*
Sashimi Salad with Matsuhisa Dressing*
Lobster Shiitake Salad
Cucumber Sunomono Octopus or Crab
Oshinko

NOW

Vegetable Hand roll with Sesame Miso Sauce
Tuna Avocado Cilantro*
Japanese Red Snapper Sashimi Dry Miso*
Crispy Rice with Spicy Tuna*
Albacore Chili Ponzu*
Salmon Belly Karashi Sumiso*
Uni or Oyster Shooter*
Toro Carpaccio with Seasonal Truffles*
Baby Spinach Salad with Dry Miso
with Lobster

NOBU HOT DISHES

CLASSIC

Black Cod Butter Lettuce (2pc)
Rock Shrimp Tempura with Creamy Spicy
Sauce or Butter Ponzu
Squid 'Pasta' with Light Garlic Sauce
Shrimp and Lobster Salad
with Spicy Lemon Sauce
Lobster Wasabi Pepper
Black Cod with Miso
Sea Bass with Black Bean Sauce or Dry Miso
Shrimp or Scallops Spicy Garlic*
Beef Tenderloin Tobanyaki*

NOW

Brick Oven Roasted Lobster
Smoked Seabass with Shichimi Amazu
Beef Tenderloin Yuzu Truffle Butter*
Brick Oven Hamachi Kama*
Scallops Truffle Butter Toban Yaki*
New Zealand King Salmon
with Crispy Spinach*
Seabass Tempura with Amazu Ponzu

TEMPURA

Shrimp

Shojin - Vegetable Selection (7pc)

Lobster

Shrimp and Vegetable Selection

Tofu Tempura with Nobu Sauce

YAKIMONO

Anticucho, Teriyaki or Wasabi Pepper

Free Range Chicken

Beef Tenderloin*

Lamb*

New Zealand King Salmon*

VEGETABLES

Kelp Salad

Field Greens Matsuhisa Dressing

Vegetable Spicy Garlic

Warm Mushroom Salad

Eggplant with Miso

Shiitake Salad

Mushroom Toban Yaki

Roasted Cauliflower

SOUPS

Miso Soup with Tofu

Mushroom Soup

Spicy Seafood Soup

SHUKO

Snacks

Edamame

Shishito Peppers

NOBU TACOS

Price Per Piece
2 Piece Minimum

Vegetable

Lobster

Wagyu*

Nobu Caviar Taco*

JAPANESE A5 WAGYU*

Choice of Styles and Sauces

Tataki - New Style

Toban Yaki - Grilled – Flambé

OMAKASE*

Per Person Tasting Menu

Requires Participation of entire table

Not available after 9pm

For pricing, please inquire with Server

NIGIRI/SASHIMI

Price Per Piece

Albacore*	Shima Aji*
Bafun Uni*	Shrimp
Fluke*	Snow Crab
Fresh Water Eel*	Sweet Shrimp with Fried Head*
Japanese Red Snapper*	Tamago*
Jumbo Clam*	Toro (Blue Fin Oh)* / Chu*
Kanpachi*	Tuna (Big Eye)*
Octopus*	Yellowtail*
Salmon / Salmon Belly*	Yellowtail Belly*
Salmon Eggs*	Japanese Wagyu*
Scallop*	Fresh Wasabi
Sea Urchin*	

NOBU CUP SUSHI

4 cup minimum

Albacore*	Shrimp
Japanese Red Snapper*	Snow Crab
Salmon*	Spicy Tuna*
Salmon Eggs*	Tuna*
Scallop*	Yellowtail*

SUSHI MAKI

Tuna*	Oshinko
Spicy Tuna*	Spicy Scallop*
Tuna & Asparagus*	Lobster*
Toro & Scallion*	Eel & Cucumber
Yellowtail & Scallion*	Salmon Skin
Yellowtail & Jalapeño*	Vegetable
Salmon*	Shrimp Tempura
Kappa	Soft Shell Crab*
California	House Special*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

DESSERT

Vanilla Miso Tart

Shortbread Crust, Whisky Mascarpone Cheesecake, Vanilla Ganache, White Chocolate Glaze, Red Miso Dulce de Leche

Japanese Whisky Cappuccino

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

Green Tea Lime Cheesecake

Raspberry Coulis, Yuzu Whipped Cream

Bento Box*

Flourless Chocolate Cake, Ceremonial Green Tea Matcha Ice Cream

Coconut Haupia

Dark Chocolate Glazed Coconut Pudding, Toasted Coconut, Coconut Nougatine

Assorted Mochi Ice Cream

Scoop of Ice Cream or Sorbet