

## NOBU COLD DISHES

Toro Tartare with Caviar*	60
Salmon or Yellowtail Tartare with Caviar*	38
Oysters with Nobu Sauces*	30
Yellowtail Jalapeño*	35
Tiradito*	32
New Style Sashimi*	32
Tuna Tataki with Tosazu*	32
Sashimi Salad with Matsuhisa Dressing*	35
Lobster Shiitake Salad	65
Japanese Red Snapper Sashimi Dry Miso*	36
Crispy Rice with Spicy Tuna*	32
Baby Spinach Salad with Dry Miso	26
Salmon Belly Karashi Sumiso*	60
Oh/Chu Toro Carpaccio with Fresh Seasonal Truffles*	150/120
Oh/Chu Toro Spicy Miso with Caviar and 24k Gold* (2pc)	70/60

## SALAD / VEGETABLES

Field Greens with Matsuhisa Dressing	19
Warm Mushroom Salad	35
Eggplant with Miso	15
Shrimp and Lobster Salad with Spicy Lemon Sauce	65
Roasted Cauliflower	30
Nobu 'Caesar' Salad	35
Nobu 'Caesar' Salad with Seasonal Fresh Truffles	MP

## SOUPS

Miso Soup with Tofu	10
Mushroom Soup	17
Spicy Seafood Soup	25

## NOBU HOT DISHES

Black Cod Butter Lettuce (2pc)	24
Seabass with Black Bean Sauce or Dry Miso	60
Squid 'Pasta' with Light Garlic Sauce	30
Lobster Wasabi Pepper	150
Black Cod with Miso	45
Shrimp or Scallops Spicy Garlic*	50
New Zealand King Salmon with choice of Nobu Sauce*	45
Free Range Chicken with choice of Nobu Sauce	40
Beef Tenderloin Tobanyaki*	40
Beef Tenderloin with Choice of Nobu Sauce*	65
Beef Tenderloin Yuzu Truffle Butter*	120
Lamb with Choice of Nobu Sauce*	70
Brick Oven Hamachi Kama	40

## TEMPURA

Seabass Tempura with Amazu Ponzu	45
Rock Shrimp Tempura with Creamy Spicy Sauce or Butter Ponzu	30
Lobster	150
Shrimp (2pc)	16
Shojin - Vegetable Selection (7pc)	18
Shrimp and Vegetable Selection	40

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

## SHUKO

### Snacks

Edamame	10
Shishito Peppers	12

## NOBU TACOS

Price Per Piece

2 Piece Minimum

Vegetable	8
Lobster	18
Wagyu*	20

## JAPANESE

### A5 WAGYU

Choice of Styles and Sauces

Tataki - New Style

Toban Yaki - Grilled

\$55 per ounce

## OMAKASE\*

Tasting Menu

Requires participation of entire table

Not available after 9pm

Vegetarian	100
Signature	175
Paris Las Vegas	315

## NIGIRI & SASHIMI

Price Per Piece

Aji*	9	Shrimp	7
Albacore*	8	Snow Crab	13
Fluke*	8	Sweet Shrimp with Fried Head*	15
Fresh Water Eel	15	Tamago	6
Japanese Red Snapper*	10	Toro (Blue Fin Oh)* / Chu*	25 / 20
Kanpachi*	9	Tuna (Big Eye)*	9
Octopus	8	Yellowtail*	9
Salmon / Salmon Belly*	8/11	Yellowtail Belly*	12
Salmon Eggs*	10	Japanese Wagyu *	25
Scallop*	10	Sushi Selection* 10pc & 1 Roll	120
Sea Urchin*	20	Sashimi Selection* 12pc	120
Shima Aji*	9	Fresh Wasabi	28

## SUSHI MAKI

	Hand / Cut		Hand	Cut
Tuna*	16	Eel & Cucumber	15	25
Spicy Tuna*	17	Salmon Skin*	11	14
Tuna & Asparagus*	17	Vegetable	10	13
Toro & Scallion*	27	Shrimp Tempura	14	19
Yellowtail & Scallion*	15	Baked Snow Crab	27	--
Yellowtail & Jalapeño*	15	Soft Shell Crab	--	29
Salmon*	14	House Special*	--	30
Kappa	6	Lobster	--	75
California	25			
Oshinko	8			
Spicy Scallop*	15			

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DESSERT

<b>Japanese Whisky Cappuccino</b>	15
Coffee Crème Brulee Layered with Crunchy Coffee Cacao Soil, Milk Ice Cream, Japanese Whisky Foam	
<b>Yuzu Cheesecake</b>	18
Yuzu Cheesecake with a Graham Cracker Crust, Raspberry Sorbet, and Berry Coulis	
<b>Bento Box*</b>	17
Flourless Chocolate Cake, Ceremonial Green Tea Matcha Ice Cream	
<b>Haupia with Berries and Shiso</b>	15
Coconut Pudding with Mixed Berries, Yuzu Juice, and Shiso Syrup	
<b>Date Cake</b>	18
Whisky Caramel, Candied Pecans, Crème Fraiche Ice Cream	
<b>Assorted Mochi Ice Cream</b>	16
<b>Scoop of Ice Cream or Sorbet</b>	5

DESSERT WINE

Dolce by Far Niente, Late Harvest, Napa Valley	26
Sandeman's, 20 yr, Tawny, Vila Nova de Gaia, Portugal	22
Taylor-Fladgate LBV '16, Vila Nova de Gaia, Portugal	14

COGNAC

Hennessy VSOP	20
Hennessy XO	70
Remy Martin VSOP	17
Remy Martin XO	60
Remy Martin Louis XIII	225 / 325 / 425
Think a Century Ahead	

IKAATI HANDCRAFTED TEA

Genmai Cha with Matcha	7
<i>Delightful savory aroma of roasted rice balanced by sweet vegetal notes</i>	
Imperial Earl Grey	7
<i>Bright bergamot orange, robust body with dark amber liquor</i>	
Soothe (Caffeine-Free)	7
<i>A blend of organic Chamomile flower &amp; Spearmint leaf</i>	