

NOBU CLASSICS

SASHIMI AND SALADS

Spicy Miso Chips - Tuna or Scallop*	16
Bluefin Toro Tartar with Caviar*	45
Salmon or Yellowtail Tartar with Caviar*	26
Monkfish Pâté Karashi Su-Miso Sauce with Caviar*	22
Yellowtail Jalapeño*	24
Toro Jalapeño*	100
Tai with Dry Miso, Extra Virgin Olive Oil and Yuzu*	28
Sashimi Salad with Matsuhisa Dressing*	30
Oysters with Nobu's Three Salsas or New Style*	18
White Fish Tiradito, Nobu Style*	24
New Style Sashimi - Salmon or White Fish	23
- Beef or Scallop	26
Seafood Ceviche, Nobu Style*	23
Field Greens and Paper Thin Vegetables	14
Lobster Shiitake Salad with Spicy Lemon Dressing	52
The Artichoke Salad	25
Baby Spinach with Dry Miso	18

Add to Salads:

Avocado 6	Shrimp 16	King Crab 38	Lobster 49
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FISH, SHELLFISH & MEAT

Black Cod with Miso	34
Squid 'Pasta' with Light Garlic Sauce	28
Eggplant 'Matsuhisa Special'	22
Asparagus with Egg Sauce, Parmesan, Botarga, Uni, Ikura	28
Glacier 51 Sea Bass Balsamic Teriyaki	43
Pan Seared Scallops with Jalapeño Salsa	34
Shrimp and Lobster with Spicy Lemon	40
Beef or Seafood 'Toban-Yaki'	38
Brick Oven Roasted Octopus with Miso Anticuchito Sauce	26
Beef Tenderloin with Nobu Sauces, House Pickles	45
Roast Organic Chicken with Nobu Sauces, House Pickles	29
Anticuchito or Teriyaki Kushiyaki - Chicken or Salmon	13
- Beef or Scallop	16

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NOBU NOW

COLD

Salmon Nashi*	32
Crispy Rice with Spicy Tuna*	28
Nobu 'Caesar' Salad - Butter Lettuce, Wasabi Truffle, Crispy Mochi, Pecans	29
Red Snapper Butter Lettuce* - Sweet Jalapeño Relish	30
Crispy Shiitake Salad with Goma - Ponzu	19
Matsuhisa Tomato Salad	22
Toro Tofu Truffle*	20pc
Lobster Quinoa Ceviche with Bibb Lettuce	28

HOT

Umami Chicken Wings - Matsuhisa Ranch, Gochujang Hot Sauce	22
Crispy Kurobuta Pork Belly, Spicy Miso Caramel	28
Nobu Style 'Fish and Chips' - Triple Cooked Fries, Nasu, Salts, Sauces	34
Pan Seared Dover Sole with Crispy Spinach, Capers, Lemon	54
Seasonal Gyoza	45
Glacier 51 Sea Bass, Yuzu Kosho Aioli, Truffle Honey	48
Rack of Lamb with Karashi Su-Miso, Panko Crust	54
Pan Seared Tenderloin, Yuzu Truffle, Crispy Onion	52
Grilled King Crab Leg with Yuzu Salsa	65
Whole Maine Lobster with Scallop, Jamón Iberico, Spicy Cilantro	70

VEGETABLES

Crispy Brussel Sprouts - Tosazu Miso, Brown Butter, Ikura	15
Seasonal Vegetables with Spicy Garlic	14
Roasted Seasonal Mushroom Salad, Yuzu Dressing, Lime	24
Brick Oven Roasted Cauliflower, Jalapeño Salsa, Soy Salt	17

Japanese a5 Wagyu

Experience true Japanese beef at Nobu

Choice of Styles 36 per oz, Including:

NewStyle*, Tataki*, Hot Stone or Steak

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NIGIRI SUSHI & SASHIMI

Whitefish*	6	Octopus	7
Yellowtail*	7	Scallop*	7
Wild Yellowtail*	8	Salmon Egg*	6.5
Big Eye Tuna*	7	Japanese Egg Omelette	4.5
Bluefin Toro*	20	Snow Crab	9
Sweet Shrimp*	8	Sea Urchin*	10.5
Salmon*	6.5	Shrimp	6
Mackerel*	7.5	Albacore*	7
Japanese Red Snapper*	8	A5 Wagyu	18
Smoked Salmon*	7	Nobu's 'Nigiri' 7*	80
Fresh Water Eel	10	Sushi and Sashimi Moriawase	70/100
Sea Eel	11	Fresh Wasabi	8
Orange Clam*	7		

SUSHI MAKI

	HAND CUT		HAND CUT
New Style*	- 13	Yellowtail Jalapeño*	12 14
California	12 14	Soft Shell Crab	- 19.5
Japanese Eel & Cucumber	16 18	Bigeye Tuna*	10 12
Nobu's House Special*	- 19	Spicy Bigeye Tuna*	11 13
Kappa	6 7	Salmon*	9 11
Toro and Scallion*	16 19.5	Spicy Salmon*	10 12
Lobster Tempura	- 32	Spicy Scallop*	15 18
Smoked Salmon Skin	9 13	Vegetable	7 9
Shrimp Tempura	10 14	Oshinko	8 9

SOUPS & RICE

Miso Soup with Tofu and Wakame	7
Seasonal Mushroom Soup	12
Spicy Seafood Soup	18
Kinoko Kamameshi	26
Lobster 'Risotto' with Uni	38

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OTSUMAMI

Roast Edamame and Choclo, Chile, Salt, Lime	9
Kuro Kuromame - Black Soy Bean, Black Truffle	12
Umami Shishito - Sake Soy Garlic Braise, Bonito	14
Salt and Pepper Squid	16

NOBU STYLE SASHIMI TACOS

Price Per Piece - 2 Piece Minimum

Tuna Jalapeño Salsa*	7
Salmon Avocado*	6
Lobster Wasabi	9
Crab	9
Wagyu Aji Amarillo	16
Spicy Vegetable	4

TEMPURA

Seasonal Shojin	14
Japanese Mushrooms	16
Shrimp	14
King Crab Ama-zu	40
Rock Shrimp Tempura - Creamy Spicy, Ponzu or Creamy Jalapeño	27
Lobster Tempura	65

Multi Course Tasting Menu

Omakase Style Menu per person

The Nobu Signature Menu	120
The Omakase	200

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TeppanYaki Set Menus

\$85 nobu Classic

Edamame
Sashimi Salad
Shojin Tempura
Seasonal Fish & Shellfish
Organic Chicken
Vegetable Fried Rice
Mochi

\$135

Umami Shishito
Sashimi '3'
Matsuhisa Tomato Salad
Seasonal Seafood
Chicken, Pork Belly & Filet Mignon
Crab Fried Rice
Dessert Bento Box

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TeppanYaki Set Menus

\$200

Kuromame
Sashimi '4'
Chef Selection Vegetables
Seasonal Fish, King Crab & Maine Lobster
Organic Chicken, New Zealand Lamb Chops & Prime Filet Mignon
A5 Wagyu Beef
XO Jamon Fried Rice
Chef's Choice Dessert

Premium add-ons

**A5 Japanese Wagyu 4oz: \$140 6oz: \$210 12oz: \$420
or \$36 per oz.**

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