

APPETIZERS

CRISPY RICE WITH SPICY TUNA TARTARE*
(B, C, D, F, O)

OCTOPUS CARPACCIO*
with Dry Miso (R, O)

NOBU STYLE LOBSTER TACOS*
with Tomatillo Salsa (A, B)

SEAFOOD CEVICHE*
Assorted Seafood
Tossed with Nobu Ceviche Dressing (A, F, B, D, O)

MONKFISH LIVER PÂTÉ*
with Karashi Sumiso or Ponzu (A, F, M, D, O)

BROILED EGGPLANT
Topped with Nobu-Style Saikyo Miso Sauce
(N, F, O)

SOFT SHELL CRAB SPRING ROLL*
with Nanban Salsa (G, A, F, B, P)

LOBSTER TEMPURA* (A, F, C, A, B)
OR WHITEFISH TEMPURA* (A, F, C, A, D)
with Amazu Ponzu

ROCK SHRIMP TEMPURA*
Served on Tossed Lettuce with
Spicy Creamy Sauce Or Ponzu Sauce
(C, B, A, O)

SHRIMP TEMPURA* (C, B, A, O, D, F)
OR VEGETABLE TEMPURA (C, A, D, F, O)
with Traditional Dipping Sauce

ASSORTED SUSHI OR SASHIMI*

SOUP

MUSHROOM SOUP
Assorted Seasonal Mushrooms
Cooked in their Own Broth,
Served in a Japanese Tea Kettle (D, F, A)

MISO SOUP
Traditional Japanese Miso Soup
with Tofu and Scallions (F, D, O)

SPICY SEAFOOD SOUP*
Assorted Seafood Poached in a
Light Spicy Clear Broth (F, D, B, R, O, A)

SALAD

GREEN SALAD TOSSED
with Matsuhisa Dressing (A, N, M, F, O)

KELP SALAD
Seaweed Salad with Lemon-Soy-Bonito Flavors
(F, D, N, A)

GRILLED SCALLOP SALAD*
with Yuzu Dressing (F, O, R, A, E)

NOBU-STYLE SASHIMI SALAD*
Seared Ahi Tuna and Field Greens
Tossed with Matsuhisa Dressing (F, D, M, N, O, A)

MUSHROOM SALAD
A Variety of Seasonal Mushrooms Sautéed with
Spicy Lemon Dressing, Served over Mesclun
Lettuce, Garnished with Chives and Lime
(F, O, A)

NORDAQ
FOR A CLEAN PLANET AND SUPERIOR TASTE

The Nordaq Water system is an environmentally friendly alternative to the waste associated with conventional bottled water. Be green, enjoy our pure, fresh and delicious water. It comes in both still or sparkling.

ENTREES

BROILED SALMON*

Duo of Anticucho Sauce or Teriyaki Sauce
(F, D, O, A)

CHIRASHI*

Today's Assorted Fresh Fish & Seafood
over Steamed Sushi Rice (A, B, C, D, F, O, R, N)

NOBU STYLE LOBSTER* WITH TRUFFLE-YUZU

Stir-Fried Lobster with Garlic, Asparagus,
Shiitake Mushrooms and Snap Peas
Finished with Nobu-Style Truffle-Yuzu Sauce
(F, B, O, A)

WOK-FRIED SHRIMP AND SCALLOPS*

with Spicy Garlic Sake Soy Sauce (F, B, O, G, A)

NOBU-STYLE BLACK COD*

Black Cod Marinated in Saikyo Miso
with Baby Peach and Young Ginger (F, D, O)

GRILLED CHICKEN BREAST

with your Choice of Balsamico-Teriyaki,
Anticucho or Wasabi Pepper Sauce (F, D, A, O)

GRILLED AUSTRALIAN "WAGYU" BEEF FILLET STEAK*

with Three Kinds of Sauces: Anticucho,
Teriyaki and Nobu Style Wasabi Pepper (F, D, A, O)

STEAMED JAPANESE RICE | BROWN RICE

* United States Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

NOODLES

COLD SOBA NOODLES OR UDON NOODLES

Served with Mentsuyu Sauce and
Choice of Tempura (F, A, D)

HOT SOBA NOODLES OR UDON NOODLES

Served with Traditional Hot Broth and
Choice of Tempura (F, A, D)

DESSERT

WHISKEY CAPPUCCINO

Buttermilk Ice Cream,
Topped with Whiskey Cream (G, C, A, P, H, F)

TRIO OF CRÈME BRÛLÉE

Sweet Ginger, Pink Guava and Passion Fruit
(G, C)

CHOCOLATE SOUFFLÉ CAKE

with Homemade Sesame Ice Cream
(G, C, N)

CHILLED TROPICAL FRUIT PLATE

with Lychee Sorbet (G)

SUGAR-FREE CITRUS CUSTARD

with Mango Sauce (G)

Please be aware that food may contain or have come into contact with common allergens, such as: dairy (G), eggs (C), wheat (A), soybeans (F), tree nuts (H), peanuts (E), fish (D), shellfish (B), mustard (M), celery (L), sesame (N), sulfite (O), lupin (P), mollusca (R).

If you have a food allergy, please notify your server.

NOBU SPECIAL

Yellow Tail or Salmon Tartare with Caviar*

(A, F, D, O)

Nobu Style White Fish* (A, F, D, O)

Yellowtail Sashimi with Jalapeño* (A, F, D, O)

Tuna Tataki with Cilantro Sauce* (A, F, D, O)

NEW - STYLE SASHIMI

Salmon* (A, F, D, N)

Scallop* (A, R, N, F)

White Fish* (A, N, F, D)

Wagyu Beef* (A, N, F)

SUSHI & SASHIMI

Salmon Egg* (D, O, A, F)

Fresh Salmon* (D, A, F)

Tuna* (D, O, A, F)

Yellowtail* (D, O, A, F)

Squid* (R, O, A, F)

Shrimp* (B, O, A, F)

Smoked Salmon* (D, O, A, F)

Tamago (A, D, F, C)

Octopus (R, A, F)

White Fish* (D, A, F)

Fresh Water Eel* (A, F, O)

SUSHI ROLL

Asparagus Tuna Roll* (N, D, O, A, F)

Shrimp Tempura Roll* (A, B, N, F)

California Roll (B, N, A, F)

Fresh Salmon Asparagus Roll* (D, N, A, F)

Soft Shell Crab Roll* (A, B, F)

Spicy Tuna Roll* (N, C, O, A, F)

Kappa (Cucumber Roll)

Tuna Roll* (D, O, A, F)

Vegetable Roll (O, A, F)

Eel & Cucumber Roll (A, D, N, F, O)

House Special Roll* (B, D, O, F)

Yellowtail Scallion* (D, O, A, F)

CONNOISSEUR MENU

Toro Sushi/Sashimi* (2 pieces) \$9

(D, A, F)

Toro Maki Roll* (D, A, F) \$12

Toro Tartare with Caviar* (A, F, O) \$22

Uni Sushi/Sashimi* (2 pieces) \$10

(B, O, A, F)

Abalone Sushi/Sashimi* (2 pieces) \$8

(R, B, A, F)

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