

## NOBU COLD DISHES

Spicy Miso Lotus 'Chips' with Tuna or Scallops	15.00
'Kumamoto' Oyster with Nobu Sauces	15.00
Tiradito Nobu Style	21.00
Tiradito 'Live Scallop'	23.00
Shiromi Usuzukuri (Whitefish with Ponzu)	21.00
Tuna Tempura Roll	20.00
Yellowtail Sashimi with Jalapeno	20.00
Tuna Tataki with Ponzu or Salsa	21.00
Monkfish Pate' with Caviar	25.00
Inaniwa Pasta with Lobster	28.00
Salmon Tartar with Caviar	22.00
Yellowtail Tartar with Caviar	22.00
Toro Tartar with Caviar	35.00
Japanese Snapper w/ Dry Miso	30.00
Toro with Spicy Miso and Caviar	45.00

### CEVICHE

Mixed Seafood	18.00	King Crab with Avocado	30.00
Lobster	18.00	Heirloom Tomato	15.00

### NEW STYLE SASHIMI

White Fish	20.00	Salmon	20.00	Scallop	21.00
Sweet Shrimp	22.00	Kumamoto Oyster	20.00		

### NOBU SALADS

Edamame	6.00	Sashimi Salad	24.00
Shishito Peppers	10.00	Lobster Shiitake Salad	50.00
Field Greens	9.00	Salmon Skin Salad	18.00
Shiitake Salad	15.00	Mushroom Salad	18.00
Kelp Salad	12.00	Cucumber Sunomono	8.00
Oshitashi	10.00	Hearts of Palm	20.00

*For parties of 6 or more people a gratuity of 18% will be added to your bill.*

## Nobu Special Hot Dishes

**WASHU BEEF: Choice of Styles (\$20.00 per oz)**

**Tataki, New Style, Toban Yaki or Grilled Steak**

Sea Urchin Tempura	16.00
Creamy Spicy Crab	20.00
New Zealand Mussels with Choice of Sauce	12.00
Broiled Yellowtail Collar	20.00
Maine Lobster with Wasabi Pepper	50.00
Squid 'Pasta' with Light Garlic Sauce	20.00
Rock Shrimp Tempura with Butter Ponzu or Creamy Spicy Sauce	20.00
Tasmanian Ocean Trout Broiled Medium Rare with Baby Spinach	26.00
Shrimp with Spicy Garlic Sauce	32.00
Black Cod with Miso	22.00
Chilean Sea Bass with Black Bean Sauce or Dried Miso	45.00
Toro Toban Yaki	50.00
Seafood Toban Yaki	28.00
Tenderloin of Beef Toban Yaki	40.00
Shrimp and Maine Lobster with Spicy Lemon Sauce	40.00
Scallops with Wasabi Pepper or Spicy Garlic Sauce	32.00
Eggplant with Miso	11.00
Mushroom Toban Yaki	20.00

### **OMAKASE – CHEF'S CHOICE**

**Experience the essence of Chef Matsuhisa's cuisine with multi-course  
Omakase Menu**

**\$100 \$150 per person and up**

## Sushi & Sashimi

(2 pieces per order)

Abalone	15.00	Scallop	8.00
Jumbo Clam	12.00	Shrimp	8.00
Fresh Water Eel	10.00	Sweet Shrimp w Fried Head	12.00
Fluke	8.00	Sea Urchin	15.00
Japanese Red Snapper	10.00	Smelt Egg	7.00
Mackerel	7.00	Squid	8.00
Kohada	8.00	Tamago (Egg)	6.00
Salmon Egg	8.00	Toro(Oh)	35.00
Salmon	8.00	Tuna	10.00
Kampachi	12.00	Yellowtail	10.00
Aji (Jackfish)	9.00	Sea Eel	10.00
Octopus	8.00	Snow Crab	10.00
Kinme Tai	10.00	Albacore	9.00
		Smoked Salmon	9.00
Sushi Dinner	50.00	Sashimi Dinner	55.00
Chef's Sushi Dinner	75.00	Chef's Sashimi Dinner	80.00

## Sushi Roll

(Wasabi on the side)

	HAND	CUT
California	7.00	12.00
Eel and Cucumber	6.00	10.00
House Special		15.00
Kappa	4.00	5.00
Negi Toro	9.00	16.00
Salmon Skin	6.00	10.00
Spicy Scallop	6.00	10.00
Shrimp Tempura	6.00	10.00
Yellowtail and Scallion	6.00	10.00
Soft Shell Crab		15.00
Spicy Tuna	6.00	10.00
Tuna and Asparagus	6.00	10.00
Tuna	6.00	10.00
Salmon	5.00	9.00
Vegetable	5.00	9.00
Oshinko	4.50	7.00
Yellowtail and Jalapeno	6.00	10.00
Lobster		20.00

## NOBU YAKIMONO

(From the Grill)

**Choice of Teriyaki, Teriyaki Balsamico, Wasabi Pepper, or Anticucho Sauce**

Organic Chicken	28.00
Tenderloin of Beef	40.00
Tasmanian Ocean Trout	26.00
Colorado Lamb Chops	32.00

## KUSHIYAKI AND ANTICUCHO

Beef	9.00	Shrimp	10.00	Vegetable	7.00
Chicken	8.00	Salmon	10.00	Scallop	11.00

## TEMPURA

(2 pieces per order)

Asparagus	3.00	Kabocha	4.00
Avocado	3.00	Onion	3.00
Bell Pepper	3.00	Snow Peas	3.00
Broccoli	3.00	Sweet Potato	3.00
Carrot	3.00	Tofu	3.00
Japanese Eggplant	4.00	Zucchini	3.00
Enoki	4.00	Shrimp	7.00
Kaki Age	10.00	Squid	6.00
Shojin (Mixed)	10.00	Scallop	7.00
White Fish	7.00	Shiitake	4.00
Tempura Dinner	28.00		

## SOUPS

Miso	5.00	Mushroom Soup	8.00
Akadashi	6.00	Spicy Seafood Soup	12.00
Clear Soup	10.00		

**Chef Nobu Matsuhisa**

## NOBU DESSERT MENU

### **BENTO BOX**

Flourless chocolate cake with a white chocolate sauce,  
shiso oil and green tea ice cream 13.00

### **LYCHEE-LIME SOUP**

Lychee lime sake soup with fresh summer fruits, lime jelly and  
cantaloupe sorbet 13.00

### **ALMOND CAKE**

Almond cake with caramelized bananas, soy caramel glaze  
served with almond ice cream 13.00

### **COFFEE VANILLA PANNA COTTA**

Coffee vanilla panna cotta layered with cashew brittle, candied  
orange zest and segments, served with orange champagne granite 13.00

### **COCONUT GINGER PARFAIT**

Coconut Malibu foam, coconut crunch, mixed berry jam  
with lime ginger sorbet 13.00

### **CHOCOLATE YUZU MOUSSE**

Milk chocolate mousse filled with yuzu cream, feullitine crunch,  
strawberry sauce, served with a strawberry balsamic sorbet 13.00

### **ICE CREAM TOBAN**

Vanilla ice cream tempura with sizzling raspberry-cherry sauce 13.00

### **FRESH ASSORTMENT OF SEASONAL FRUIT**

M/P

### **SELECTION OF FRUIT SAKE**

20.00

### **ICE CREAMS AND SORBET**

10.00

### **ASSORTMENT OF MOCHI ICE CREAM**

13.00

### **CHEFS TASTING PLATTER**

48.00