

NOBU SPECIAL COLD DISHES

Spicy Miso Chips Tuna or Scallop	15.00
Sashimi Tacos Tuna or Salmon	20.00
Sashimi Tacos Shrimp or Snow Crab	24.00
Oysters with Nobu Sauces	p/pc 5.00
Cold Conch Shabu Shabu with Nobu Sauces	18.00
Yellowtail Tartar with Caviar	27.00
Salmon Tartar with Caviar	27.00
Yellowtail Sashimi with Jalapeno	27.00
Toro Sashimi with Jalapeno	70.00
Tiradito Nobu Style	22.00
Tuna Tataki with Tosazu	21.00
Shiromi Usuzukuri (White Fish)	21.00
Shiromi Sashimi with Dried Red Miso	23.00
Mixed Seafood Ceviche	21.00
Conch Ceviche	24.00
Tomato Ceviche	11.00
Rock Shrimp and Tomato Ceviche	18.00
Tuna Tempura Roll	19.00

NEW STYLE SASHIMI

White Fish	22.00	Beef	26.00	Fresh Oyster	5.00/pc
Salmon	22.00	Scallop	28.00	Live Conch	22.00

NOBU SALADS

Field Greens	12.00	Sashimi Salad	24.00
Shiitake Salad	15.00	Lobster Shiitake Salad	70.00
Hearts of Palm Salad	18.00	Salmon Skin Salad	18.00
Kelp Salad	12.00	Spicy Tuna Salad	21.00
Warm Mushroom Salad	19.00	White Fish with Baby Spinach	21.00
Cucumber Sunomono	9.00	Combination Sunomono	21.00
Edamame	7.00	Shishito Pepper	10.00

15% gratuity will be added to all checks

NOBU SPECIAL HOT DISHES

**Experience the essence of Chef Matsuhisa's Cuisine
with the Multi Course**

Nobu "Signature" Menu or "Chef's Choice Omakase" Menu - \$150.00

Black Cod with Miso	30.00
Nasu Miso	10.00
Oysters in Filo with Vegetable Sauce	18.00
Alaskan King Crab Claw Tempura with Butter Ponzu	28.00
Alaskan King Crab Leg Tempura with Ama-su Ponzu	24.00
Matsuhisa Shrimp with Caviar	24.00
Creamy Spicy Crab	26.00
Rock Shrimp Tempura with Shichimi Ponzu	23.00
Rock Shrimp Tempura with Creamy Spicy Sauce	23.00
Nobu Style 'Cracked Conch'	22.00
Artic Char with Crispy Baby Spinach	23.00
Scallops with Wasabi Pepper Sauce	35.00
Scallops with Spicy Garlic Sauce	35.00
Shrimp with Spicy Garlic Sauce	33.00
Chilean Sea Bass with Dried Miso	26.00
Chilean Sea Bass with Black Bean Sauce	26.00
Squid "Pasta" with Light Garlic Sauce	21.00
Shrimp and Lobster with Spicy Lemon Sauce	45.00

Toban Yaki

Seafood	33.00	Beef	27.00
Mushroom	21.00	Toro	48.00

"Washu Beef" - Choice of Style and Sauces---\$22.00 per oz
Tataki, New Style, Kushi Yaki, Toban Yaki, Wood Burning Oven

15% gratuity will be added to all checks

NOBU YAKIMONO AND WOOD OVEN DISHES

Choice of Teriyaki, Wasabi Pepper or Anticucho Sauces

Organic Chicken	36.00	Whole Poussin	39.00
Salmon	38.00	Lamb Chops	46.00

KUSHIYAKI AND ANTICUCHO

(2 Skewers)

Beef	11.00	Shrimp	12.00	Scallop	14.00
Chicken	9.50	Salmon	11.00	Vegetable	8.00

TEMPURA

(2 pieces per order)

Asparagus	4.00	Enoki	5.00	Tofu	4.00
Avocado	4.00	Jp. Pumpkin	4.00	Shojin (mix)	12.00
Bell Pepper	4.00	Onion	4.00	Scallop	7.00
Broccoli	4.00	Shiitake	5.00	Shrimp	7.00
Carrot	4.00	Snap Peas	4.00	Squid	7.00
Corn Kakiage	10.00	Sweet Potato	4.00	White Fish	6.00
Jp. Eggplant	4.00	Zucchini	4.00	Kakiage	14.00

SOUPS AND NOODLES

Miso Soup	6.00	Tempura Udon	24.00
Red Miso (Akadashi) with Clam	6.00	Inaniwa	14.00
Mushroom Soup	14.00	Soba - Buckwheat Noodle	12.00
Spicy Seafood Soup	19.00	Cha Soba - Tea Flavour	14.00

(All Noodles served Hot or Cold upon Request)

15% gratuity will be added to all checks

SUSHI & SASHIMI

(Price per piece)

Seasonal White Fish	7.00	Fresh Water Eel	5.00
Hamachi	6.50	Salmon Egg	6.00
Kanpachi	7.00	Smelt Egg	4.00
Tuna	6.50	Tamago (Egg)	4.00
Toro	15.00	Live Conch	7.00
Salmon	6.00	Snow Crab	7.00
Smoked Salmon	6.00	Sea Urchin	9.00
Mackerel	6.00	Shrimp	6.00
Octopus	5.00	Fluke	6.00
Anago - Sea Eel	7.00	Scallop	8.00
Botan Ebi - Sweet Shrimp	9.00	King Crab	9.00
Sushi Dinner	49.00	Sashimi Dinner	49.00

SUSHI ROLLS

(Wasabi on the side)

	HAND ROLL	CUT ROLL
California Roll	10.00	14.00
Eel and Cucumber Roll	10.00	13.00
House Special Roll	-	17.00
Kappa Roll	6.00	8.00
Negi Toro Roll	18.00	21.00
Salmon Skin Roll	8.50	13.00
Shrimp Tempura Roll	9.00	16.00
Soft Shell Crab Roll	-	17.00
Spicy Tuna Roll	10.00	13.00
Tuna and Asparagus Roll	10.00	13.00
Tuna Roll	9.00	12.00
Vegetable Roll	8.00	12.00
Yellowtail and Scallion Roll	9.00	12.00
Lobster Roll	-	37.00
Ume Shiso and Cucumber Roll	8.00	11.00
Oshinko Roll	8.00	11.00