



NOBU DOWNTOWN DINNER MENU

NOBU CLASSIC

COLD

Yellowtail Sashimi with Jalapeño*	26
Spicy Miso Chips with Bigeye Tuna (4 pieces)	15
Bigeye & Bluefin Toro Tartar with Caviar	38
Salmon or Yellowtail Tartar with Caviar	27
New Style Sashimi with Salmon or White Fish	25
Tiradito	25
Tuna Tataki with Tosazu	24
Sashimi Salad with Matsuhisa Dressing	27
Salmon Skin Salad with Tosazu	23
Lobster Shiitake Salad with Spicy Lemon Dressing	52
Seafood Ceviche*	19
Lobster Ceviche (2 pieces)	18
Kumamoto Oysters with Maui Onion Salsa* (3 pieces)	18
Shiitake Mushroom Salad	17
Field Green Salad	10
Kelp Salad	15
Oshinko	10
Oshitashi	10

HOT

Black Cod with Miso	40
Black Cod Butter Lettuce (2 pieces)	14
Chilean Seabass with Black Bean Sauce	42
Arctic Char with Crispy Shiso*	32
Squid "Pasta" with Light Garlic Sauce	27
Matsuhisa Shrimp & Caviar (2 pieces)	22
Rock Shrimp Tempura with Creamy Spicy or Ponzu	28
Lobster Tempura with Creamy Spicy, Ponzu or Smoked Jalapeño Aioli	52
Lobster with Wasabi Pepper Sauce	52
Creamy Spicy Crab*	36

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Sea Urchin Tempura	22
Beef Toban Yaki*	38
Mushroom Toban Yaki	22

NOBU NOW

COLD

Crispy Rice with Spicy Tuna or Yellowtail*	27
Bluefin Tuna Sashimi with Hearts of Palm*	30
Bigeye Tuna Tataki with Eringii Mushroom*	30
Salmon Tataki Yuzu Miso*	24
Fluke Sashimi with Dry Miso*	26
Spicy Uni Shooter*	21
Spicy Kumamoto Shooter*	14
Baby Spinach Salad with Dry Miso & Yuzu Truffle Oil	18
<i>Add Grilled Shrimp</i>	36
<i>Add King Crab or Scallop*</i>	38
<i>Add Lobster</i>	52
Baby Artichoke Salad	26
Hearts of Palm Salad with Jalapeño Dressing	23

HOT

Umami Chilean Seabass	42
Roasted Chilean Seabass & Cauliflower with Jalapeño Dressing	42
Pan Seared Scallop with Jalapeño Salsa* (2 pieces)	20
King Crab Tempura Amazu Ponzu	43
Grilled Octopus with Choclo Salsa	22
Sizzling Uni Yaki	26
Umami Wings	18
Short Ribs Jalapeño Salsa (per piece)	9
Wagyu Gyoza	30
Dry Aged Tomahawk Ribeye Steak*	180
Colorado Lamb Chop with Anticucho Miso* (per piece)	21

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NOBU MAIN DISHES

Served with Miso Soup and Rice

Salmon with Teriyaki, Anticucho or Wasabi Pepper Sauce*	34
Shrimp or Scallop Spicy Garlic*	39
Chicken Teriyaki, Anticucho or Wasabi Pepper Sauce	33
Beef Tenderloin Teriyaki, Anticucho or Wasabi Pepper Sauce*	44
Assorted Sushi*	46
Assorted Sashimi*	46

VEGETABLE DISHES

Eggplant Miso	13
Warm Mushroom Salad	25
Cauliflower with Jalapeño Salsa	16
Brussels Sprouts with Jalapeño Dressing	16
Vegetables with Spicy Garlic Sauce	16
Shojin Tempura	14

KUSHIYAKI

2 pieces per order

TARE, TERIYAKI OR ANTICUCHO

Shrimp	16	Scallop*	18
Salmon*	14	Squid	14
Vegetable	9	Chicken	13
Beef	16	Wagyu (per piece)	38

SOUPS

Miso	7	Akadashi	7.50
Mushroom	9	Clear Soup	10
Spicy Seafood	18		

SHUKO SNACKS

Edamame	8	Spicy Edamame	9
Soramame	12	Shishito Peppers	9
Soba Fritters	13	Baby Corn	12

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NOBU TACOS

Price per piece – minimum 2 pieces

Bigeye Tuna*	9	Salmon*	9
Lobster*	9	King Crab	9
Short Rib	9	Wagyu	18.50

NIGIRI SUSHI AND SASHIMI*

Price per piece

Bigeye Tuna	7	Bluefin Toro	mp
Yellowtail	7	Kanpachi	7.50
Shima Aji	8.25	Fluke	6.50
Japanese Red Snapper	8.25	Kinmedai	9
Salmon	6.50	King Salmon	7.75
Gen Saba	7.75	Sawara	6.25
Aji	6.75	Kohada	6.75
Smelt Egg	4.75	Sea Urchin	10.75
Octopus	6.50	Japanese Scallop	5.75
Shrimp	5.75	Snow Crab	7.50
King Crab	9.75	Tamago	4.75
Salmon Egg	6.75	Japanese Anago	7.75
Unagi	8.25		

SUSHI ROLLS (HAND/CUT)*

Price per roll

Bigeye Tuna	10 / 11
Spicy Bigeye Tuna	11 / 12
Bigeye & Bluefin Toro Scallion	15.50 / 19.50
Salmon Avocado	10.75 / 11.75
Yellowtail Scallion	9.50 / 10.50
Yellowtail Jalapeño	10.50 / 11.50
California	12 / 14
Spicy Scallop	9 / 10
Shrimp Tempura	9.50 / 13.00
Unagi Cucumber	12 / 14
Kappa	5.50 / 6.50

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SUSHI ROLLS CONTINUED (HAND/CUT)*

Price per roll

Vegetable	7.50 / 9.50
Salmon Skin	8.50 / 11.50
Soft Shell Crab	-- / 19.50
House Special	-- / 19
Toro Rossa	-- / 27
Lobster	-- / 33

DOWNTOWN STYLE HANDROLLS*

Make your own Hand Rolls with Assorted Nigiri, Toasted Nori and sides of Uni, Cilantro, Jalapeño, Creamy Spicy Sauce, Marudaizu Soy, and Dry Miso

56.00

WAGYU BEEF SPECIAL*

Japanese Wagyu

Choice of Styles and Sauces—\$38 per oz

Tataki

New Style

Toban

Steak

OMAKASE* - CHEF'S CHOICE**

*Experience the essence of Chef Matsuhisa's cuisine
with this multi-course tasting menu*

135, 195 and up per person

**Available until one half hour before doors close

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DESSERT

Watermelon Shaved Ice	16
<i>Azuki Jam, Fresh Strawberries, Vanilla Gelato, Watermelon Ice, Watermelon Syrup (Monkfruit Sugar Sweetened)</i>	
Whisky Cappuccino	15
<i>Cardamom Cream, Toasted Cinnamon Crunch, Espresso Gelato, Whisky Foam</i>	
Berries & Cream	15
<i>Vanilla Cream, Raspberry Coulis, Cocoa Crumble, Calpico-Yogurt Sorbet</i>	
Caramel Soba Cha Bar	17
<i>Brownie, Salted Caramel, Milk Chocolate Cremeux, Caramel Soba Cha Gelato</i>	
Pineapple Coconut Cake	15
<i>Coconut Sponge, Vanilla Roasted Pineapple, Coconut Mousse, Shiro Goma Praline, Lemon Sorbet</i>	
Bento Box	17
<i>Valrhona Dark Chocolate Fondant Cake, Imperial Matcha Gelato</i>	
Banana Soy Toban	16
<i>Soy Caramelized Banana, Candied Pecans Malaga Gelato</i>	
Assorted Mochi Ice Cream	15
Seasonal Fruit Plate	18
House Made Gelato or Sorbet	14

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