

COLD

Yellowtail Sashimi Jalapeño	28.00
Tiradito 'Nobu Style'	28.00
New Style Sashimi (Salmon or Whitefish)	28.00
Whitefish with Dry Miso	28.00
Seafood Ceviche	26.00

SALAD

Crispy Shiitake Salad	21.00
Spinach Salad	28.00
Field Greens with Matsuhisa Dressing	14.00

SUSHI & SASHIMI

price per piece - 2 pieces minimum

Bigeye Tuna	7.00	Ikura	6.50
Fluke	6.00	Uni	10.00
Unagi	8.50	Snow Crab	7.00
Saba	9.00	Tamago	4.00
Octopus	6.00	Yellowtail	6.00
Salmon	6.00		

SUSHI MAKI

	Hand	Cut
Bigeye Tuna	9.00	10.00
Spicy Bigeye Tuna	9.50	10.50
Bigeye Tuna Asparagus	9.50	10.50
Yellowtail and Scallion	9.50	10.50
Salmon Avocado	9.50	10.50
California	11.00	13.00
Eel Cucumber	11.00	13.00
Vegetable	8.00	10.00
Shrimp Tempura	9.00	14.00
Soft Shell Crab	--	16.00
House Special	--	16.00

Hot

Black Cod Miso	36.00
Squid 'Pasta' with Light Garlic Sauce	26.00
Rock Shrimp Tempura with Butter Ponzu or Creamy Spicy	26.00
Ocean Trout with Rocotto Butter	32.00
Prime Filet 'Toban' Yaki	48.00
Tiger Shrimp with Spicy Garlic	39.00
Prime Filet Yakimono	48.00
Jidori Chicken Yakimono	28.00
Nobu Fish and Chips	38.00
Chicken Kushiyaki (per piece - 2 pc min)	7.00
Prime Beef Kushiyaki (per piece - 2 pc min)	10.00
Tonkatsu Sando	28.00
Takumi Burger (per piece - 2 pc min)	12.00
Lobster Bao (per piece - 2 pc min)	10.00

SHUKO 'SNACKS'

Edamame	6.00
Crispy Okra with Spicy Garlic Ponzu	9.00
Grilled Shishito Pepper with Sweet Den Miso	9.00

Dessert

Bento Box	16.00
<i>Valrhona Dark Chocolate Fondant • Imperial Matcha</i>	
Honey Pistachio Semi Freddo	14.00
<i>Passion Fruit • Malibu Coconut</i>	
Date Cake	15.00
<i>Guanaja Chocolate • Kikori Caramel • Crème Fraiche</i>	
Daily Selection of Gelato	4.00
Daily Selection of Mochi	5.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness