



NOBU WASHINGTON D.C. LUNCH MENU

COLD

Toro Tartar with Caviar	35
Tiradito	25
Yellowtail Sashimi Jalapeno	26
Kumamoto Oysters with Nobu Sauces	15
Sashimi Salad with Matsuhisa Dressing	28
Lobster Shiitake Salad with Spicy Lemon Dressing	52
New Style Sashimi (Salmon or White Fish)	25
White Fish Sashimi Dry Miso	28
Salmon Sashimi Karashi Su Miso	25
Baby Spinach Salad with Dry Miso and Yuzu Truffle Oil	22
with Shrimp	34
with Lobster	52
Nobu 'Caesar' Salad	22
Field Greens with Grilled Shiitake	18
with Scallops	42
with Lobster	52

HOT

Rock Shrimp Tempura with Butter Ponzu or Creamy Spicy Sauce	36
Squid 'Pasta' with Light Garlic Sauce	25
Chilean Sea Bass with Black Bean Sauce	38
Black Cod Miso	38
Beef Tenderloin Toban Yaki	36
Maine Lobster with Spicy Garlic or Wasabi Pepper	52
Scallops Spicy Garlic	42
King Crab Tempura Amazu Ponzu	36
Creamy Spicy Snow Crab	34
Arctic Char Crispy Shiso	30
Scallops Jalapeno Salsa with Brussel Sprouts (per piece)	9



JAPANESE A5 WAGYU FROM KYUSHU, JAPAN

Choice of styles—\$38 per oz

2 oz minimum

Tataki

New Style

4 oz minimum

Toban Yaki

Yakimono

Flambe

LUNCH SPECIALS

Served with rice, salad or miso soup

Assorted Sushi	42
Assorted Sashimi	42
Salmon Anticucho	34
Chicken Teriyaki	32
Beef Tenderloin Wasabi Pepper	46
Kaki Age Donburi	24
Unagi Donburi	40
Shrimp and Lobster with Spicy Lemon Sauce	42
Vegetable Spicy Garlic	12

LUNCH BENTO BOX

Served with miso soup

Signature Bento	45
<i>Cold and hot signature dishes served with sushi</i>	
Sushi Bento	35
<i>Chef Selection of sushi and sashimi</i>	
Hot Bento	35
<i>Chef selection of cooked dishes</i>	



SUSHI & SASHIMI

Price per piece --- 2 piece minimum

Tuna	6	Bluefin Toro	14
Yellowtail	8	Kampachi	8
White Fish	6	Japanese Red Snapper	8
Kinme Dai	9	Salmon	6
Shrimp	6	Snow Crab	8
Scallop	6	Uni	16
Unagi	9		

SUSHI MAKI

Tuna	Hand Roll 10	Cut Roll 11
Spicy Tuna	Hand Roll 11	Cut Roll 12
Toro and Scallion	Hand Roll 15	Cut Roll 19
Yellowtail and Jalapeno	Hand Roll 10	Cut Roll 11
Salmon Avocado	Hand Roll 10	Cut Roll 11
California	Hand Roll 11	Cut Roll 12
Eel Cucumber	Hand Roll 10	Cut Roll 13
Shrimp Tempura	Hand Roll 9	Cut Roll 13
Vegetable	Hand Roll 7	Cut Roll 9
Salmon Skin	Hand Roll 8	Cut Roll 11
Soft Shell Crab		Cut Roll 19
House Special		Cut Roll 18
Lobster		Cut Roll 30



DESSERT

Mango Passion Fruit Cake	14
<i>Olive Oil Sponge, Mango Cream, Passion Fruit Mousse and Yuzu Sorbet</i>	
Coffee Kuromitsu Caramel	14
<i>Vanilla Custard, Coffee Kuromitsu, Hazelnut Crumble and Caramel Gelato</i>	
Bento Box	15
<i>Valrhona Dark Chocolate Fondant, Imperial Matcha Gelato</i>	
Banana Soy Toban	14
<i>Soy Caramelized Banana, Candied Pecans, Malaga Gelato</i>	
Suntory Thai Iced Cappuccino	16
<i>Thai Iced Tea Cream, Cinnamon Crumble, Milk Gelato and Suntory Whisky Foam</i>	
Coconut Matcha Shaved Ice	12
<i>Coconut Matcha Shaved Ice, Red Bean, Mochi Pearls and White Chocolate Crunch</i>	
Cinnamon Cardamom Cake	14
<i>Cinnamon Cake, Cardamom Mousse, Chocolate Powder, Beet and Orange Fluid Gel and Pistachio Gelato</i>	
Assorted Mochi Ice Cream	12
Seasonal Fruit Plate	16
House Made Gelato or Sorbet	12
Fruit Infused Sake	27