



NOBU DOWNTOWN LUNCH MENU

COLD DISHES

Yellowtail Sashimi with Jalapeño*	30
Crispy Rice with Spicy Tuna*	28
Toro Tartare with Caviar*	42
Salmon or Yellowtail Tartare with Caviar*	32
New Style Sashimi with Salmon or White Fish*	28
Tiradito*	30
Fluke Sashimi with Dry Miso*	30
Sashimi Salad with Matsuhisa Dressing*	30
Lobster Shiitake Salad with Spicy Lemon Dressing	54
Baby Spinach Salad with Dry Miso	19
add Grilled Shrimp	36
add King Crab or Scallop*	38
add Lobster	54
Seafood Ceviche*	28
Lobster Ceviche (2 pieces)	20
Shiitake Salad	17
Hearts of Palm Salad with Jalapeño Dressing	24

HOT DISHES

Black Cod with Miso	42
Black Cod Butter Lettuce (2 pieces)	16
Arctic Char with Crispy Shiso*	36
Squid "Pasta" with Light Garlic Sauce	28
Rock Shrimp Tempura with Creamy Spicy or Ponzu	30
King Crab Tempura Amazu Ponzu	43
Creamy Spicy Crab*	36
Shrimp and Lobster with Spicy Lemon Sauce	44
Lobster with Wasabi Pepper Sauce	54
Seafood Toban Yaki*	38
Beef Toban Yaki*	39



NOBU LUNCHES

Served with Miso Soup, Field Greens and Rice

Salmon with Teriyaki, Anticucho or Wasabi Pepper Sauce*	34
Chicken with Teriyaki, Anticucho or Wasabi Pepper Sauce	33
Skirt Steak with Anticucho or Balsamic Teriyaki	30
Beef Tenderloin with Teriyaki, Anticucho or Wasabi Pepper Sauce*	45
Selection of Sushi*	46
Selection of Sashimi*	46
Selection of Sushi & Sashimi*	46
Chirashi*	46
Unagi Donburi	57
Kakiage Donburi	22
Vegetable Spicy Garlic Donburi	17

NOODLES

Chicken Udon	19
Tempura Udon	19
Cha Soba	16
<i>Hot or Cold</i>	
Inaniwa (<i>available only in our Dining Room</i>)	16
<i>Hot or Cold</i>	

LUNCH BENTO BOX*

*A selection of Chef Matsuhisa's Signature Dishes
(Available only in our Dining Room. No Substitutions)*

NOW BENTO 50

Sashimi Salad
Rock Shrimp Creamy Spicy
Assorted Sushi
Skirt Steak Teriyaki
Miso Soup and Rice

POWER BENTO 70

Sashimi Salad
Yellowtail Jalapeño
Assorted Sushi
King Crab Amazu
Black Cod Miso
Tenderloin Anticucho
Miso Soup and Rice



VEGETABLE DISHES

Eggplant with Miso	14
Warm Mushroom Salad	25
Cauliflower Jalapeño Dressing	18
Brussels Sprouts Jalapeño Salsa	18

JAPANESE A5 WAGYU*

Choice of Styles and Sauces—\$38 per oz

Tataki
New Style
Toban
Steak

SHUKO SNACKS

Edamame	8
Spicy Edamame	9
Soramame	12
Shishito Peppers	10
Baby Corn Honey Truffle	14

NOBU TACOS

Price per piece – minimum 2 pieces

Tuna*	9
Salmon*	9
Lobster	10
King Crab	10
Short Rib	9

NOBU SOUPS

Miso	7
Akadashi Soup	8.50
Mushroom Soup	12
Clear Soup	12
Spicy Seafood Soup	18



NIGIRI SUSHI & SASHIMI*

Price per piece

Tuna	7.25	Toro	mp
Salmon	7.25	King Salmon	8.25
Yellowtail	7.25	Kanpachi	8
Shima Aji	8.50	Fluke	7
Japanese Red Snapper	8.50	Kinmedai	9
Aji	7	Kohada	7
Japanese Mackerel	8	Sawara	6.50
Shrimp	6.50	Snow Crab	7.75
King Crab	10	Scallop	6.50
Octopus	6.75	Smelt Eggs	5
Salmon Eggs	7	Sea Urchin	11
Japanese Eel	10.50	Sea Eel	8
Tamago	5		

SUSHI ROLLS (HAND/CUT)*

Tuna	Hand Roll 10.50	Cut Roll	12
Spicy Tuna	Hand Roll 11.50	Cut Roll	12.50
Toro and Scallion	Hand Roll 16	Cut Roll	20
Yellowtail and Scallion	Hand Roll 10.50	Cut Roll	12
Yellowtail and Jalapeño	Hand Roll 11.50	Cut Roll	12.50
Salmon Avocado	Hand Roll 11.25	Cut Roll	12.25
Kappa	Hand Roll 5.50	Cut Roll	6.75
California	Hand Roll 12.50	Cut Roll	15
Baked King Crab	Hand Roll 20	Cut Roll	20
Shrimp Tempura	Hand Roll 10	Cut Roll	15
Scallop and Smelt Eggs	Hand Roll 11.50	Cut Roll	13
Japanese Eel and Cucumber	Hand Roll 13.50	Cut Roll	15.50
Salmon Skin	Hand Roll 9	Cut Roll	14
Vegetable	Hand Roll 7.75	Cut Roll	11
Soft Shell Crab		Cut Roll	20
House Special		Cut Roll	20
Lobster		Cut Roll	34
Toro Rossa		Cut Roll	28



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



DESSERT

Yuzu Lime Bar <i>Shortbread, Yuzu Lime Curd, Caramel Apple Sauce, Ginger Pear Sorbet</i>	16
Caramel Soba Cha Brownie <i>Brownie, Salted Caramel, Milk Chocolate Cremeux, Caramel Soba Cha Gelato</i>	17
Pineapple Coconut Cake <i>Coconut Sponge, Vanilla Roasted Pineapple, Coconut Mousse, Shiro Goma Praline, Lemon Sorbet</i>	16
Whisky Cappuccino <i>Cardamom Cream, Toasted Cinnamon Crunch, Espresso Gelato, Whisky Foam</i>	15
Bento Box <i>Valrhona Dark Chocolate Fondant, Imperial Matcha Gelato</i>	17
Banana Soy Toban <i>Soy Caramelized Banana, Candied Pecans, Malaga Gelato</i>	16
Assorted Mochi Ice Cream	15
Seasonal Fruit Plate	18
House-made Gelato or Sorbet	14

MONK FRUIT DESSERT

Downtown Cheesecake <i>Cheesecake, Strawberry Coulis, Black Sesame</i>	16
Seasonal Shaved Ice <i>Shaved Ice, Seasonal Fruits and Syrup</i>	16

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