



NOBU HOUSTON DINNER MENU

NOBU CLASSIC

COLD

Spicy Miso Chips—Tuna or Scallop (2 pcs) *	10
Bluefin Toro Tartare *	40
Salmon or Yellowtail Tartare *	32
Oyster – Nobu Sauces (3 pcs) *	15
Yellowtail Jalapeño *	27
Tiradito 'Nobu Style' * (Sweet Shrimp or White Fish)	26
New Style Sashimi (Salmon, Sweet Shrimp or Whitefish) *	26
Seafood Ceviche *	24
Tataki * (Albacore or Tuna)	28
Tuna Tempura Roll *	28
Sashimi Salad *	30
Lobster Shiitake Salad with Spicy Lemon Dressing	68
Salmon Skin Salad	22
Oshitashi	12
Oyster Shooter *	9
Lobster Ceviche on Butter Lettuce (2 pcs)	20

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Vegetable Hand Roll with Sesame Miso Sauce	8
Crispy Rice Cubes with Spicy Tuna (8 pc) *	28
Crispy Rice with Spicy Tuna Butter Lettuce (2 pc) *	24
Uni Shooter *	14
Red Snapper with Dry Miso *	32
Seared Salmon with Karashi Su Miso *	30
Baby Artichoke Salad	24
Spinach Salad with Dry Miso	22
with Shrimp	40
Butter Lettuce Salad	28
Hearts of Palm Salad with Jalapeño Dressing	24
Toro Tataki with Yuzu Miso *	58
Tai Sweet Shiso with Crispy Shiitake *	32
Octopus Wasabi Salsa	32

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SHUKO SNACKS

Edamame	7
Spicy Edamame with Roasted Hazelnuts	9
Grilled Okra	9
Grilled Shishito Peppers with Den Miso	9
Umami Wings	14

TEMPURA

2 pc per order

Broccoli	4
Bell Peppers	4
Sweet Potato	4
Shiitake Mushroom	4
Shrimp	12
Sea Urchin with Shiso	28
Seafood Kakiage	24
Shoji – Vegetables (7pcs)	16

KUSHIYAKI

2 pc per order

Chicken	14
Salmon	15
Shrimp	15
Scallop	15
Beef	16

SUSHI SPECIAL

Lobster Roll	35
Special Japanese Eel Roll	50
New Style Blue Fin Oh Toro or Wagyu Roll	90
Cup Sushi Selection	58
Sushi Selection	58
Sashimi Selection	68

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Black Cod Butter Lettuce (2 pcs)	38
Arctic Char Crispy Shiso with Yuzu Soy	34
Rock Shrimp Tempura with Butter Ponzu or Creamy Spicy	26
Squid 'Pasta' with Light Garlic Sauce	26
Creamy Spicy Snow Crab	34
Shrimp and Lobster with Spicy Lemon Sauce	50
Maine Lobster with Spicy Garlic or Wasabi Pepper	68
Black Cod Miso	38
Tiger Shrimp with Spicy Garlic	36
Eggplant Spicy Miso	14
Chilean Sea Bass with Black Bean Sauce	38
Scallop with Spicy Garlic or Wasabi Pepper	39
Seafood 'Toban Yaki'	42
Jidori Chicken with Wasabi Pepper or Teriyaki	35
Prime Beef Filet 'Toban' Yaki *	48
Snake River Farms Washu Flat Iron Anticucho *	50
Tiger Shrimp with Spicy Garlic	36

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Smoked Wagyu Gyoza (4 pcs)	28
Umami Seabass	38
Fresh Soft Shell Crab and Seasonal Salsa	mp
King Crab Tempura Amazu Ponzu	34
Scallop Jalapeño with Brussels Sprouts	24
Whole King Crab Leg with Uni Butter	85
Seared Chilean Sea Bass with Truffle Mirin & Soy	43
Whole Fish "Grilled" or "Tempura" with Dipping Sauces	mp
Lobster Tempura	100
Rosemary Miso Lamb Chops (4 pcs)	65
Whole Fish 'Grilled' or 'Tempura' with Dipping Sauces	mp
Boneless Prime Ribeye Yuzu Truffle Butter	55
Prime Filet with Black Garlic Ponzu	65
Dover Sole with Yuzu Caper Sauce	75

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NIGIRI & SASHIMI

Price per piece

Seasonal Selection	mp	Tamago	4
Bluefin Oh Toro *	15	Smoked Salmon	6
Bluefin Chu Toro *	13	King Crab	15
Bigeye Tuna *	6	Snow Crab	7
Albacore *	5	Shrimp	5
Fluke *	5	Amaebi *	8
Fresh Water Eel	9	Scallop *	5
Tai *	6	Awabi *	9
Kinme Dai *	8	Sea Urchin *	12
Salmon (Belly)*	6/7	Aji (Spanish Mackerel) *	6
Salmon Egg *	6	Shima Aji *	6
Yellowtail (Belly)*	6/7	Saba *	5
Octopus	5	Kohada *	5
Sea Eel	8	Fresh Wasabi (2g)	6

SUSHI MAKI

Kanpyo	Hand Roll	4	Cut Roll	5
Spicy Albacore *	Hand Roll	9	Cut Roll	12
Tuna *	Hand Roll	8.50	Cut Roll	11.50
Spicy Tuna *	Hand Roll	9	Cut Roll	12
Tuna Asparagus *	Hand Roll	9.50	Cut Roll	12.50
Spicy Scallop *	Hand Roll	9	Cut Roll	12
California	Hand Roll	12	Cut Roll	14.50
Eel Cucumber	Hand Roll	10	Cut Roll	18
Shrimp Tempura	Hand Roll	8.50	Cut Roll	14
Yellowtail Scallion *	Hand Roll	8.50	Cut Roll	11.50
Yellowtail Jalapeño *	Hand Roll	9	Cut Roll	12
Salmon Avocado *	Hand Roll	9	Cut Roll	12
Negi Toro *	Hand Roll	15	Cut Roll	20
Vegetable	Hand Roll	7.50	Cut Roll	10.50
Salmon Skin	Hand Roll	7.50	Cut Roll	12
Baked King Crab with Soy Paper *	Hand Roll	20	Cut Roll	35
House Special			Cut Roll	18
Soft Shell Crab			Cut Roll	18
New Style Salmon Belly *			Cut Roll	32

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NOBU STYLE SASHIMI TACOS

2 pc per order

Tuna *	12	Vegetable	10	Uni *	24
Salmon *	12	Lobster	16	Wagyu	30
White Fish Tempura			12		

SOUPS

Miso Soup with Tofu	6
Clear Soup	9
Wild Mushroom Soup	12
Spicy Seafood Soup	16

JAPANESE A5 WAGYU

From Kyushu, Japan

Choice of styles—\$36 per oz

2oz minimum – New Style * or Tataki *

4oz minimum – Hot Stone*, or Yakimono

MULTI COURSE TASTING MENUS

Nobu Signature Menu *	125
Houston *	175

DESSERT

Pistachio Mousse <i>Kalamansi Curd, Mixed Berried, Matcha Cake</i>	15
Bento Box <i>Valrhona Dark Chocolate Fondant, Imperial Matcha</i>	15
Pineapple Verrine <i>Pineapple Cake, Calpico Guava Rose, Goma Tuile</i>	15
Seasonal Fiji Kakigori <i>Seasonal Fruit, Coconut Milk Syrup</i>	16
Whiskey Cappuccino <i>Coffee Custard, Togouchi Foam, Vanilla Gelato</i>	12
Valrhona Spiced Opera Cake <i>Sacher Cake, Mango Aji Amarillo Coulis, Banana Gelato</i>	15
Soy Toban <i>Banana, Pecan, Malaga</i>	14
Mochi Ice Cream <i>Seasonal Selection</i>	12

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