



SUNDAY BRUNCH PRIX FIXE

35.00

1ST COURSE

choice of

Poke Tacos

Tuna Sashimi Salad with Matsuhisa Dressing

Baby Corn and Green Salad with Spicy Lemon Dressing

Mushroom Soba with Yuzu Dressing

Gazpacho 'Nobu Style'

2ND COURSE

choice of

Nobu Fish & Chips

Chicken Karaage & Green Tea Waffles

Salmon Scrambled Egg Donburi

Kakuni Soba Risotto

Vegetable Donburi - Spicy or Light Garlic

Seared Arctic Char with Jalapeño Dressing

Black Cod & Eggplant Miso

Grilled Skirt Steak Donburi - Teriyaki or Anticucho

DESSERT

choice of

Caramel Soba Cha Bar

Carrot Cake

House Made Gelato or Sorbet

Menu items are subject to change



BRUNCH BEVERAGE SPECIALS

WINE BY THE GLASS

Syltbar, Prosecco	12
Bottega Vinaia, Pinot Grigio, Trentino 15	12
Arinzano 'Hacienda', Tempranillo, Spain 12	12

COCKTAILS

Komomo 195	16
<i>Momoko Chan Cordial, Lemon & topped with Champagne</i>	
Lychee Martini	14
<i>Spring 44 Vodka & Lychee</i>	
Mia Margarita	14
<i>Corralejo Añejo, Passion Fruit, Honey & Shichimi</i>	
Japanese Bloody Mary	14
<i>Nobu Soju, Tomato, Wasabi, Ginger & Serrano</i>	

SAKE

Junmai Sake	10
Coconut Sake Fresca	12

BEER

Sapparo	6
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MOCKTAILS

Wild Orchid	8
<i>Black Orchid Tea, Elderflower Cordial, Blackberry & Lemon</i>	
Sobe	8
<i>Blueberry, Ginger, Rice Milk, Lemon & Chia Seed</i>	



COLD DISHES

Yellowtail Sashimi with Jalapeño*	26
Crispy Rice with Spicy Tuna or Yellowtail*	27
Tiradito*	25
Fluke Sashimi with Dry Miso*	26
Sashimi Salad with Matsuhisa Dressing*	27
Lobster Shiitake Salad with Spicy Lemon Dressing	52
Baby Spinach Salad with Dry Miso and Yuzu Truffle Oil	18
add Grilled Shrimp	36
add King Crab or Scallop*	38
add Lobster	52

HOT DISHES

Black Cod with Miso	40
Black Cod with Miso on Butter Lettuce (2 pcs)	14
Arctic Char with Crispy Shiso*	32
Squid "Pasta" with Light Garlic Sauce	27
Rock Shrimp Tempura with Creamy Spicy or Ponzu	28
King Crab Tempura with Amazu Ponzu	43
Eggplant Miso	13
Cauliflower Jalapeño Dressing	14

SHUKO SNACKS

Edamame	8
Shishito Peppers	9
Baby Corn with Honey Truffle & Curry Salt	12

SOUPS

Miso Soup	7
Spicy Seafood Soup	18

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.*



SUSHI / SASHIMI

Bigeye Tuna	7.00
Bluefin Toro	m/p
Yellowtail	7.00
Fluke	6.50
Japanese Red Snapper	8.25
Salmon	6.50
King Salmon	7.75
Smelt Egg	4.75
Sea Urchin	6.75
Snow Crab	10.75
Tamago	4.75
Unagi	8.25

MAKI

Bigeye Tuna	40.00
Spicy Bigeye Tuna	12.00
Salmon Avocado	11.75
Yellowtail Scallion	10.50
Yellowtail Jalapeño	11.50
California	14.00
Shrimp Tempura	13.00
Soft Shell Crab	19.50
Kappa	6.50
Unagi Cucumber	14.00
House Special	19.00
Assorted Sushi*	46.00
Assorted Sashimi*	46.00



DESSERTS

Bento Box	17
<i>Valrhona Dark Chocolate Fondant, Imperial Matcha Gelato</i>	
Whiskey Cappuccino	15
<i>Cardamom Cream, Toasted Cinnamon Crunch, Espresso Gelato, Whisky Foam</i>	
Assorted Mochi Ice Cream	15
Seasonal Fruit	18
House Made Gelato or Sorbet	14