

NOBU CLASSIC

COLD

Bigeye & Bluefin Toro Tartar with Caviar	38.00
Salmon or Yellowtail Tartar with Caviar	28.00
Sashimi Salad with Matsuhisa Dressing	28.00
Lobster Shiitake Salad with Spicy Lemon Dressing	52.00
Lobster Inaniwa Pasta Salad	35.00
Yellowtail Sashimi with Jalapeño	26.00
Fluke Sashimi with Dry Miso and Yuzu Sauce	26.00
Shiromi Usuzukuri	22.00
Tiradito	26.00
Bigeye Tuna Tataki with Tosazu	26.00
Lobster Ceviche	20.00
Ceviche	22.00
Baby Spinach Salad with Dry Miso and Yuzu Truffle Oil	19.00
with Grilled Shrimp	35.00
with Lobster	52.00
New Style Sashimi with Choice of Salmon or White Fish	26.00
with Scallop	27.00
with Kumamoto Oyster	33.00

HOT

Sea Urchin Tempura	20.00
Rock Shrimp Tempura with Ponzu or Creamy Spicy Sauce	28.00
King Crab Tempura with Amazu Ponzu	36.00
Squid "Pasta" with Light Garlic Sauce	27.00
Chilean Sea Bass with Black Bean Sauce	44.00
Black Cod with Miso	40.00
Creamy Spicy Crab	36.00
Beef Toban Yaki	36.00

WASHU & WAGYU BEEF SPECIAL

Washu 24.00 (per oz.) & Japanese Wagyu 38.00 (per oz.)

(minimum two ounces)

CHOICE OF STYLE AND SAUCES

Tataki New Style Toban Steak Kushiyaki

SUNDAY LUNCH PRIX-FIXE

57.00

TASTE OF NOBU SIGNATURES

Menu is subject to change

Edamame Choclo | Slow Cooked Vegetables Dry Miso
Nori Crisps | Yellowtail Jalapeño | Tuna Sashimi Salad | Hand Roll
Nobu Tacos | Crispy Rice with Spicy Salmon

MAIN

Choice of one, served with Miso Soup and Oshinko

Salmon Omelette & Ikura Donburi
Chirashi
Chicken Teriyaki Donburi
Beef Tenderloin Anticucho Donburi
Vegetables Spicy Garlic Donburi
Seafood Inaniwa Chuka Noodles
Whitefish and Sweet Potato Tempura Amazu

DESSERT

Choice of one

Petite Bento Box
Whisky Cappuccino
Blueberry Monkfruit Panna Cotta

CHILDREN'S BENTO BOX

30.00

Cup Sushi | Noodles | Chicken Kushiyaki
Vegetable Tempura | Edamame
Chocolate Ice Cream | Vanilla Ice Cream

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