



NOBU HOUSTON DINNER MENU

NOBU CLASSIC

COLD

Spicy Miso Chips—Tuna or Scallop (4 pc) *	20
Yellowtail Sashimi with Jalapeño *	27
New Style Sashimi (Salmon or Whitefish) *	24
Tiradito 'Nobu Style' *	24
Red Snapper Sashimi with Dry Miso and Yuzu *	27
Seared Salmon with Karashi Su Miso *	27
Oyster - (3 pc min) *	24
Bluefin Toro Tartare *	37
Lobster Ceviche on Butter Lettuce (2 pc min)	16
Seafood Ceviche *	24
Oyster Shooter *	13
Field Greens with Grilled Shiitake	18
Field Greens with Matsuhisa Dressing	12
Lobster Shiitake Salad with Spicy Lemon Dressing	mp
Seaweed Salad	12
Sashimi Salad *	29

HOT

Black Cod Miso	38
Tiger Shrimp with Spicy Garlic	36
Squid 'Pasta' with Light Garlic Sauce	26
Eggplant Spicy Miso	12
Rock Shrimp Tempura with Butter Ponzu or Creamy Spicy	26
Chilean Sea Bass with Dry Miso	38
Maine Lobster with Spicy Garlic or Wasabi Pepper	70
Scallop with Spicy Garlic or Wasabi Pepper	39
Warm Mushroom Salad	20
Creamy Spicy Snow Crab	34
Prime Filet Toban-yaki	48
Arctic Char Crispy Spinach with Yuzu Soy	32
Shrimp and Lobster with Spicy Lemon Sauce	39

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



NOBU NOW

SHUKO SNACKS

Edamame	6
Spicy Edamame with Roasted Peanuts	9
Grilled Okra	9
Grilled Shishito Pepper with Den Miso	9

COLD

Crispy Rice with Spicy Tuna (2 pc min) *	28
Toro Tataki with Karashi Su Miso *	mp
Tai Ume *	32
Salmon Nashi Pear or Wasabi Salsa *	38
Uni Shooter *	20
Nobu Caesar Salad	28
Spinach Salad with Dry Miso	28
Hearts of Palm Salad with Jalapeño Dressing	24
Heirloom Tomato Umami Salad	20
Baby Artichoke Salad	32

HOT

Scallop Jalapeno with Brussel Sprouts	24
Whole King Crab Leg with Black Truffle Panko Crust	85
Grilled Lamb Rosemary Miso	65
Seared Chilean Sea Bass with Truffle Mirin & Soy	43
Whole Fish "Grilled" or "Tempura" with Dipping Sauces	mp
Wagyu Gyoza (4 pc)	20
25 oz. Bone in Prime Rib Eye Anticucho	89
Boneless Prime Ribeye Yuzu Truffle Butter	45
Mishima Reserve Wagyu "Ultra Grade" Tenderloin	86
King Crab Tempura Amazu Ponzu	28
Crispy Brussel Sprouts with Curry Salt	13
Jidori Chicken with Wasabi or Teriyaki	32
Dover Sole with Yuzu Caper Sauce	50

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NIGIRI & SASHIMI

Price per pc—2 pc min

Aji (Spanish Mackerel) *	6	Salmon *	5
Albacore *	5	Salmon Egg *	5
Kohada *	5	Sea Eel	8
Bigeye Tuna *	6	Sea Urchin *	14
Bluefin Toro *	16	Shrimp	5
Fluke *	5	Botan Ebi *	10
Fresh Water Eel	8	Scallop *	5
Tai *	6	Snow Crab	7
Mackerel *	5	Smelt Egg *	4
Kanpachi *	6	Tamago	4
Kinme Dai *	8	Smoked Salmon	6
Squid *	5	Yellowtail *	6
Octopus *	5	King Crab	mp

SUSHI MAKI

	<i>Hand Roll</i>	<i>Cut Roll</i>
Spicy Albacore *	7	11
Bigeye Tuna *	7	10
Spicy Bigeye Tuna *	7	12
Bigeye Tuna Asparagus *	7	12
California	8	13
Eel Cucumber	9	18
Shrimp Tempura	8	13
Yellowtail Scallion *	7	10
Yellowtail Jalapeño *	7	12
Salmon Avocado *	7	12
Negi Toro *	13	18
Vegetable	7	12
Salmon Skin	8	13
House Special		18
Soft Shell Crab		18
Lobster		30

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NOBU STYLE SASHIMI TACOS

2 pc per order

Tuna *	13	White Fish *	13	Uni *	mp
Yellowtail *	13	Lobster	13	Wagyu (4 pc)	68

SOUPS

Miso Soup with Tofu	5
Wild Mushroom Soup	10
Spicy Seafood Soup	16

JAPANESE A5 WAGYU

From Kyushu, Japan

Choice of styles—\$36 per oz

Hot Stone

Smoking Pot

Yakimono

OMAKASE MENU

Experience one of Chef Nobu's multi-course tasting menus

Nobu Signature Tasting Menu	125
Chef's Choice Omakase	175

DESSERT

Pavlova	15
<i>Citrus, Meringue, White Chocolate</i>	
Honey Pistachio Semi Freddo	15
<i>Passion Fruit, Malibu Coconut</i>	
Date Cake	15
<i>Guanaja Chocolate, Kikori Caramel, Crème Fraiche</i>	
“Xurro”	15
<i>Dulche de Leche, Cinnamon, Nibs</i>	
Bento Box	16
<i>Valrhona Dark Chocolate Fondant, Imperial Matcha</i>	
Banana Soy Toban	16
<i>Banana, Pecan, Malaga</i>	
Cheesecake	15
<i>Sour Cherry, Sesame</i>	
Cappuccino	15
<i>Cocoa, Coffee, Whiskey</i>	