



NOBU PALO ALTO LUNCH MENU

OTSUMAMI

Edamame	8
Crispy Okra with Garlic Ponzu	12
Grilled Shishito Pepper with Den Miso	12

COLD

Yellowtail Sashimi with Jalapeño *	30
Bigeye and Bluefin Toro Tartare	42
Seafood Ceviche	26
Lobster Ceviche on Limestone Lettuce (2 pieces)	20
Tiradito 'Nobu Style'	30
New Style Sashimi	30
Sashimi Salad	35
Fluke Sashimi with Dried Miso and Yuzu	35
Lobster Shiitake Salad with Spicy Lemon Dressing	m/p
Crispy Rice with Spicy Tuna (per piece – 2 pc min)*	12
Kohlrabi Salad	24
Little Gem Salad with Bay Scallops	28
Tuna Chirashi Bowl	29
Crispy Shiitake Salad with Chicken Umami	34

HOT

King Crab Tempura Amazu	44
Black Cod with Miso	36
Squid 'Pasta' with Light Garlic Sauce	26
Rock Shrimp Tempura with Ponzu or Creamy Spicy Sauce	28
Chilean Sea Bass with Dry Miso	39
Prime Filet "Toban" Yaki	48
Arctic Char with Crispy Spinach	36
Shrimp and Lobster with Spicy Lemon Sauce	45
Maine Lobster with Spicy Garlic or Wasabi Pepper	m/p
Wagyu Gyozas (3 pieces)	27
Malibu 'Takumi' Burgers (per piece- 2 pc min)	13



Black Cod Butter Lettuce (per piece- 2 pc min)	7
Fish and Chips	32
48 hour Braised Short Rib Rocoto Mustard Miso	36
Crispy Brussels Sprouts	15
Seabass Calamansi	40

NOBU STYLE SASHIMI TACOS

Price per piece-2 pc min

Tuna	6	Lobster	8	Ribeye	6
Vegetable	5	Wagyu	14		

SOUPS

Miso Soup with Tofu	6
Wild Mushroom Soup	10
Shojin Tempura Udon	18
Spicy Seafood Udon	22
Cold Soba	15

JAPANESE A5 WAGYU

*From Kyushu, Japan
Choice of styles—\$38 per oz
(2 oz minimum)*

OMAKASE MENU

Experience Chef Nobu's multi-course tasting menu

Signature Omakase	150
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NIGIRI & SASHIMI

Price per pc—2 pc min

Aji (Jackfish)	8	Bigeye Tuna	7
Bluefin Toro	16	Fluke	8
Unagi	10	Japanese Snapper	8
Mirugai	12	Kanpachi	8
Kinme Dai	10	Saba	8
Octopus	7	Live Octopus	9
Salmon	6	Ikura	8
Anago	9	Uni	12



Shrimp	6	Sweet Shrimp	12
Scallop	7	Snow Crab	9
Shima Aji	8	Tamago	4
Yellowtail	7		

SUSHI MAKI

Bigeye Tuna	Hand Roll	9	Cut Roll	12
Spicy Bigeye Tuna Roll	Hand Roll	9	Cut Roll	12
Bigeye Asparagus Tuna Roll	Hand Roll	10	Cut Roll	12
California Roll	Hand Roll	11	Cut Roll	15
Eel Cucumber	Hand Roll	12	Cut Roll	18
Toro Scallion Roll	Hand Roll	13	Cut Roll	20
Vegetable Roll	Hand Roll	8	Cut Roll	10
Kappa Roll (Cucumber)	Hand Roll	4	Cut Roll	6
Shrimp Tempura Roll	Hand Roll	10	Cut Roll	15
Salmon Skin Roll	Hand Roll	9	Cut Roll	12
Soft Shell Crab			Cut Roll	20
House Special			Cut Roll	20

DESSERT

Bento Box	16
<i>Valrhona Dark Chocolate Souffle Cake, Imperial Matcha, Gelato, Fresh Berries</i>	
White Chocolate Namelaka	16
<i>Panna Cotta, Shiso, Orange Tapioca, Strawberry, Citrus</i>	
Date Cake	16
<i>Whiskey Caramel, Candied Walnut, Crème Fraiche Gelato</i>	
Honey Pistachio Semi Freddo	16
<i>Passion Fruit Cremoso, Coconut Crumble, Coconut Malibu Rum Foam</i>	
Banana Soy Toban	16
<i>Soy Caramelized Banana, Candied Pecan, Malaga Gelato</i>	
Yuzu Strawberry Tart	16
<i>Sablée, Yuzu Curd, Compressed Strawberry, Vanilla Gelato</i>	
“Xurro”	16
<i>Pate de Brick Cigarillos, Delche De Leche, Cinnamon Sugar, Cocoa Nibs</i>	
Whiskey Cappuccino	16
<i>Coffee Custard, Fior de Latte Gelato, Whiskey Foam, Cinnamon</i>	
Seasonal Fruit Plate	16
Mochi	14
Ice Creams & Sorbets	10



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