

## NOBU COLD DISHES

### CLASSIC

Bluefin and Yellowfin Toro Tartare with Caviar	34
Salmon or Yellowtail Tartare with Caviar	26
Kumamoto Oysters with Nobu Sauces (3pcs)	15
Ceviche Nobu Style	22
Lobster or King Crab Ceviche (2pcs)	16
Tiradito with Fluke	25
Yellowtail Sashimi with Jalapeño	25
New Style Sashimi with White Fish or Salmon	25
Sashimi Salad with Matsuhisa Dressing	28
Lobster Salad with Spicy Lemon Dressing	46
Lobster with Inaniwa Pasta	28
Salmon Skin Salad	16
Field Greens with Matsuhisa Dressing	11
Shiitake Mushroom Salad	15
Tomato Ceviche	14
Cucumber Sunomono	12

### NOW

Japanese Red Snapper Sashimi with Dry Miso	28
Yellowfin Tuna Tataki, Cilantro Dressing	26
Fluke Sashimi with Baby Artichoke	29
Salmon Tataki with Karashi-Su-Miso	27
Blackened Albacore Tataki, Radish, Butter Ponzu	28
Kampachi Sashimi, Aji Amarillo Ponzu	32
Bluefin Chu Toro, Wasabi Salsa	45
Octopus Carpaccio with Jalapeño Dressing	27
Creamy Ceviche King Crab Tacos (4pcs)	24
Matsuhisa Bluefin Tuna Tacos (4pcs)	32
Live Local Uni Sashimi in Shell	MP
Fresh Wakame Salad	13
Fresh Hearts of Palm Salad, Jalapeño Dressing	20
New York Prime Beef Tataki Salad with Tosazu	28
Truffled Baby Spinach Salad	16
with Fluke Sashimi	29
with Scallop Sashimi	32

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

## NOBU HOT DISHES

### CLASSIC

Black Cod with Miso	35
Black Cod on Butter Lettuce	32
Chilean Sea Bass with Black Bean Sauce	36
Rock Shrimp Tempura with Creamy Spicy or Butter Ponzu Sauce	26
Squid "Pasta" with Light Garlic Sauce	24
King Crab Tempura Amazu Ponzu	32
Shrimp and Lobster with Spicy Lemon Sauce	36
Baby Abalone with Light Garlic Sauce	32
Scallops with Wasabi Pepper or Spicy Garlic Sauce	32
Lobster with Wasabi Pepper or Black Bean Sauce	46
Arctic Char with Crispy Baby Spinach, Spicy Yuzu Soy	29
Yellowtail Collar	23
Creamy Spicy Crab	26

### NOW

Charbroiled Kumamoto Oysters (3pcs)	15
"Fish and Chips" Nobu Style	33
Chilean Sea Bass Umami or Dry Miso	36
Steamed Black Mussels, Bacon Garlic Miso	19
Jumbo Clam with Light Garlic Sauce	42
Blue Prawns with Sesame, Garlic, Lemon (4pcs)	28
Scallops, Brussels Sprouts, Jalapeño Salsa	32
Lobster Tempura, Creamy Spicy Lemon	46
Colorado Lamb, Goma Negi	54
Bone-In Prime "Tomahawk" Ribeye with Shaved Jalapeño, Yuzu (30oz)	110

### WAGYU BEEF (\$136/4oz min.)

Highly marbled premium beef imported from Japan

Tobanyaki, Ishiyaki or Flambé



### YAKIMONO

~ Choice of Anticucho, Teriyaki, Balsamic Teriyaki or Wasabi Pepper Sauce ~

Chicken Kushiyaki (2 skewers)	12
New York Prime Beef Kushiyaki (2 skewers)	15
Free Range Chicken	26
Arctic Char	29
Beef Tenderloin (8oz)	38
Prime New York Strip (6oz)	42
Colorado Lamb (3pcs)	54

### TOBANYAKI

Beef	35
Albacore Tuna	32
Mixed Seafood	32
Tofu	19
Vegetable	19
Mushroom	21

### VEGETABLES

Cauliflower Jalapeño Salsa	12
Sweet Corn "Kushiyaki", Soy Glaze	12
Eggplant Ginger Soy	13
Nasu Miso	13
Brussels Sprouts, Dry Miso	14
Crispy Okra, Black Garlic Tosazu	14
Hearts of Palm, Spicy Lemon Garlic	14
Hearts of Palm "Pasta" Peperoncini	15
Warm Mushroom Salad	21

### OMAKASE

Experience the essence of Chef Matsuhisa's cuisine  
with the multi-course Chef's tasting menu.

**\$100, \$150 & up**

NEW YORK LONDON TOKYO LAS VEGAS MALIBU MILAN MIAMI BEACH DALLAS BAHAMAS HONG  
KONG HONOLULU MELBOURNE SAN DIEGO LOS ANGELES DUBAI CAPE TOWN MOSCOW  
MEXICO CITY BUDAPEST BEIJING PERTH LANAI MONTE CARLO KUALA LUMPUR MANILA DOHA  
CROCUS CITY POLANCO NEWPORT BEACH PALO ALTO WASHINGTON D.C.

## SHUKO SNACKS

### SPECIALTY TEMPURA

~ Choice of Tempura Sauce, Ponzu, or Smoked Salt with Lime ~

Baby Abalone (2pcs)	12
Live Octopus (3pcs)	12
San Diego Sea Urchin (1pc)	16
Chilean Sea Bass (2pcs)	12
Shojin (7pcs of vegetables)	14
Scallop (2pcs)	10
Squid (6pcs)	10
Shrimp (2pcs)	10
Assorted Seafood (5pcs)	18
Mixed Mushrooms (5pcs)	15

\* A la carte vegetable tempura available upon request

Edamame	6
Truffled Edamame with Shichimi	7
Shishito Peppers	8
Nobu Style Vegetable Hand Roll	8
Kumamoto Oyster & Uni "Shooter"	12
Nobu's Seafood Ceviche & Chips	14
Crispy Okra, Black Garlic Tosazu	14
Kurobuta Pork Belly Yakiniku	15
Curry Peanut Salt & Pepper Squid	24
Crispy Rice, Spicy Yellowfin Tuna	25
Wagyu "Poppers"	25

### SOUPS

Miso Soup	5
Miso Asari	6
Spicy Seafood	15
Mushroom Soup	10

**SUSHI & SASHIMI***price listed per pc, 2 pc minimum per fish*

Bluefin Toro	MP
Bluefin Tuna	6.5
Yellowfin Tuna	5
Salmon	4.5
King Salmon	6
Yellowtail	5
Kampachi	6
Japanese Red Snapper	6
Pink Snapper	7
Live Fluke	5
Japanese Mackerel	6
Aji	6
Kohada	6
Smelt Egg	4
Salmon Egg	5
Snow Crab	6
Shrimp	6
Scallop	5
Jumbo Clam	10
Baby Abalone	6
Fresh Water Eel	7
Sea Eel	7
Squid	4
Octopus	6
Live Octopus	6
Uni	7
Tamago	3

**SUSHI ROLLS**

	Hand Cut
Yellowfin Tuna	8 10
Spicy Yellowfin Tuna	8 10
Asparagus Yellowfin Tuna	8 10
Bluefin Toro Scallion	14 16
Salmon Avocado	7 9
Yellowtail Scallion	8 10
Yellowtail Jalapeño	8 10
Spicy Scallop	9 11
Eel Cucumber	12 14
California	10 12
Shrimp Tempura	8 14
Soft Shell Crab	-- 18
Lobster	-- 28
Salmon Skin	10 12
House Special	-- 18
Vegetable	8 10
Cucumber	6 7
Avocado	6 7

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