

**NIGIRI SUSHI & SASHIMI**

*(price per piece)*

Bigeye Tuna	7
Bluefin Toro	m/p
Yellowtail	7
Kanpachi	8
Shima Aji	8
White Fish	5
Japanese Red Snapper	8
Kinmedai	8
Salmon	6
Sweet Shrimp	9
Japanese Saba	8
Aji	7
Smelt Egg	5
Sea Urchin	m/p
Octopus	7
Scallop	6
Shrimp	6
Snow Crab	8
King Crab	10
Tamago	5
Japanese Anago	9
Japanese Unagi	11

**VEGETABLES**

Eggplant Miso	13
Warm Mushroom Salad	24
Cauliflower Jalapeño Dressing	12
Mushroom Truffle Miso	26
Vegetables Spicy Garlic	12
Mushroom Toban Yaki	18

**SUSHI ROLLS**

	Hand	Cut
Bigeye Tuna	10	11
Bigeye Tuna Asparagus	10	11
Spicy Bigeye Tuna	11	12
Bigeye & Bluefin Toro Scallion	15	19
Salmon Avocado	10	11
Yellowtail Scallion	9	10
Yellowtail Jalapeño	10	11
California	11	13
Shrimp Tempura	9	13
Japanese Unagi Cucumber	12	15
Kappa	5	6
Vegetable	7	9
Salmon Skin	8	11
Soft Shell Crab	--	19
House Special	--	18

**NOODLES**

Seafood Inaniwa Udon	22
Soba - Hot or Cold	18

**SHUKO SNACKS**

Edamame	7
Shishito Peppers	8
Edamame Chocolo	12

**SOUPS**

Miso	6
Akadashi	7
Spicy Seafood	18



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 IBIZA NEWPORT BEACH PALO ALTO MARBELLA WASHINGTON  
 DC

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

**Brunch Cocktails**

Cucumber Martini	14	Mia Margarita	16
Hakka Nigori	16	Pineapple Martini	16
Lychee Martini	16	Nobu Side Car	16

**Japanese Bloody Mary**

*Tomato Juice, Lime Juice, Wasabi, Fresh Grated Ginger, Tonkatsu Sauce & Shichimi*

Hokusetsu Junmai Sake	16	Chacho Jalapeno Aguardiente	14
Spring 44 Vodka	16	Corralejo Anjeo	16

**Brunch Bottles**

*Served with 3 mixers*

Mas Fi Cava Brut NV, Catalonia, Spain	35
Canella Prosecco, Vento Italy	55
Louis Roderer, Champagne, France	96

**Wine Selections by the Glass**

**White**

Franz Haas, Pinot Grigio, Trentino- Alto Adige, Italy	14
Fillaboa, Albarino, Rias Baixas, Spain	15
Dog Point, Sauvignon Blanc, Marlborough, New Zealand	16
Nobu Matsuhisa, Chardonnay, Sonoma County, California	18

**Red**

Achaval-Ferrer, Malbec, Mendoza, Argentina	15
Elouan, Pinot Noir, Willamette Valley, Oregon	16
Arinzano 'Hacienda', Tempranillo, Pago de Arinzano, Spain	17
Domaine Thibault Liger-Belair 'Les Deux Terres', France	14
Nobu Matsuhisa, Cabernet Sauvignon, Sonoma County,	15

**Rose**

Château Minuty Rosé, Côtes de Provence, France	16
Lanson "Rose Label", Brut Rose NV	25

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**Nobu Cold**

Yellowtail Jalapeno	25
Bluefin Toro Tartar Caviar	33
Fluke Sashimi with Dry Miso	20
Salmon Nashi Pear	28
Scallop Tiradito	23

**Nobu Hot**

Rock Shrimp Tempura	26
Black Cod with Miso	36
Spicy Tuna Crispy Rice	25
Chilean Seabass Amazu Ponzu	32
Beef Toban Yaki	34

**Raw Bar**

Kumamoto Oysters	18	Assorted Sashimi	42
<b>Assorted Shellfish Platter</b> <i>served with Nobu Sauces</i>			M/P

**Brunch Salads**

Field Greens <i>Paper Thin Vegetables, Matsuhisa Soy Dressing</i>	10
Baby Spinach <i>Dried Miso, Parmesan, Crispy Yuba, Truffle Dressing</i>	18
Butter Lettuce <i>Dried Miso, Parmesan, Candied Pecans, Tofu Aioli</i>	18
<i>Salad Add-on Grilled Shrimps 10. Steak 15. Seared Tuna 10. Lobster 18. Avocado 7.</i>	

**Set Brunch** 38

*served with Chef's choice of Sweet & Savory Canapes*

"DC's" Softshell Crab Benedict <i>Poached eggs, Crispy Rice Yuzu Dry Miso</i>
Salmon & Ikura Scramble <i>Nori and Rice</i>
New Style White Fish & Salmon <i>Poached Eggs, Yuzu, Sesame Soy and Rice</i>
Beef or Chicken Anticucho <i>Hijiki, Bean Sprouts and Rice Yaki</i>
Shrimp & Scallop "Kaki Age" <i>Tempura Sauce and Rice</i>
"Chirashi" <i>Assorted Sashimi, Shiitake and Seasoned Rice</i>
Sauteed Vegetables <i>Spicy Garlic Sauce and Rice</i>

**Nigiri Sushi & Sashimi**

Tuna	7	Shrimp	6
Bluefin Toro	m/p	Snow Crab	8
Yellowtail	7	Tamago	5
White Fish	5	Aji	7
Kinmedai	8	Saba	8
Jpn Anago	9	Salmon	6
Jpn Unagi	11	Scallop	6
Swt Shrimp	9	Kanpachi	8
Smelt Egg	5	Shima Aji	8
Sea Urchin	m/p	Octopus	7

**Sushi Rolls**

	Hand	Cut
Tuna	10	11
Salmon Avocado	10	11
Yellowtail Jalapeno	10	11
California	11	13
Shrimp Tempura	9	13
Unagi Cucumber	12	15
Softshell Crab	--	19
House Special	--	18
Vegetable	7	9