



## NOBU DALLAS DINNER MENU

### NOBU CLASSIC

#### COLD

Miso Chips with Tuna or Scallop	20
Toro Tatare with Caviar	39
Salmon or Yellowtail Tatare with Caviar	28
Oysters with Nobu Sauces	6/pc
Yellowtail Jalapeño	27
Tiradito	26
New Style Sashimi	26
Seafood Ceviche	26
Tuna Tataki with Tosazu or Cilantro Dressing	28
Tuna Tempura Roll	32
Sashimi Salad with Matsuhisa Dressing	30
Lobster Shiitake Salad with Spicy Lemon Dressing	75
Salmon Skin Salad	20
Oshitashi	12

### NOBU NOW

Vegetable Hand Roll with Sesame Miso Sauce	8
Crispy Rice with Spicy Tuna	29
Oyster Shooter	13
Uni Shooter	30
Whitefish Sashimi Dry Miso	26
Seared Salmon Karashi Su Miso	27
King Salmon Arugula Salad with Spicy Lemon Dressing	36
Japanese Red Snapper with Ume Salsa	32
Bluefin Toro Tataki with Yuzu Miso and Jalapeño Salsa	60
Fresh Hearts of Palm Salad with Jalapeño Dressing	24
Baby Artichoke Salad with Dry Miso	24
Baby Spinach or Kohlrabi Salad with Dry Miso	20
with Grilled Shrimp	37
with King Crab	48
Butter Lettuce Salad with Creamy Wasabi and Truffles	28
with Half Lobster	65



## **NOBU CLASSIC**

### **HOT**

Black Cod Butter Lettuce (2pcs)	16
Arctic Char with Crispy Shiso	36
Rock Shrimp Tempura with Creamy Spicy or Ponzu	29
Squid "Pasta" with Light Garlic Sauce	26
Creamy Spicy Crab	30
Shrimp and Lobster with Spicy Lemon Sauce	55
Whole Lobster Wasabi Pepper or Black Bean Sauce	75
Black Cod with Miso	38
Chilean Sea Bass with Dry Miso or Black Bean Sauce	40
Seafood Tobanyaki	40
Shrimp Spicy Garlic	37
Scallops Wasabi Pepper	45
Jidori Chicken Teriyaki or Wasabi Pepper	34
Beef Tobanyaki	38
Beef Tenderloin with Teriyaki or Wasabi Pepper	50
Prime Bone-In Ribeye Anticucho	95

### **NOBU NOW**

Wagyu Foie Gras Dumplings	32
Soft Shell Crab and Watermelon	38
King Crab Tempura Amazu Ponzu	34
Chilean Sea Bass Tempura Amazu Ponzu Truffle	36
Whole Lobster and Shojin Tempura	75
Grilled Octopus Miso Anticucho	29
Scallops with Jalapeño Salsa	45
Umami Sea Bass	40
Chilean Sea Bass with Truffle Mirin Soy	44
King Crab Leg with Panko Crut and Black Truffle Sauce	89
Colorado Lamb Chop with Rosemary Miso	75
Mishima Washu Tenderloin with Yuzu Soy Butter	89



## OMAKASE

*Experience the Essence of Chef Matsuhisa's Cuisine with  
a Multi-Course Chef's Tasting Menu.*

*Signature Omakase - 110*

*Dallas Omakase - 130*

*Dallas Luxe Omakase - 170*

## JAPANESE A5 WAGYU

### MIYAZAKI PREFECTURE

**\$36 per ounce**

(Choice of styles and sauces)

Tataki - New Style - Toban - Flambé - Steak - Ishiyaki

## SHUKO "SNACKS"

Edamame	8
Shishito Peppers	11
Spicy Edamame	12
Grilled Okra with Soy Salt	10
Umami Wings	18

## NOBU TACOS

price per piece - 2 pieces minimum

Tuna	7
Salmon	6
Yellowtail	6
Snow Crab	7
Lobster	7
Sea Urchin (Uni)	16
Wagyu Short Rib (4 pieces)	38
Japanese Wagyu (4 pieces)	72
Vegetable	4

## KUSHIYAKI

Anticucho, Teriyaki, or Salt & Pepper  
2 skewers per order

Chicken	16
Salmon	14
Shrimp	16
Scallop	24
Beef	14
Vegetable	8



## SUSHI AND SASHIMI

*Price per piece (2 pieces minimum)*

Bluefin Toro	15	Tuna	6
King Salmon	7	Salmon	6
Kampachi	7	Yellowtail	6
Kinme Dai	9	Tai	7
Japanese Mackerel	8	Fluke	6
Kohada	5	Aji	8
Snow Crab	7	Salmon Egg	4
Shrimp	5	King Crab	12
Fresh Water Eel	8	Botan Ebi	8
Scallop	5	Sea Eel	8
Octopus	5	Uni	15
Tamago	4		

## SUSHI ROLLS

Baked Snow Crab	Hand Roll	15	Cut Roll	24
California	Hand Roll	12	Cut Roll	14
Japanese Eel and Cucumber	Hand Roll	12	Cut Roll	16
Toro and Scallion	Hand Roll	14	Cut Roll	16
Salmon Avocado	Hand Roll	11	Cut Roll	12
Salmon Skin	Hand Roll	10	Cut Roll	12
Shrimp Tempura	Hand Roll	12	Cut Roll	14
Scallop with Smelt Egg	Hand Roll	13	Cut Roll	14
Spicy Tuna	Hand Roll	11	Cut Roll	12
Tuna	Hand Roll	8	Cut Roll	10
Yellowtail and Jalapeño	Hand Roll	11	Cut Roll	12
Yellowtail and Scallion	Hand Roll	9	Cut Roll	11
New Style Salmon			Cut Roll	32
House Special			Cut Roll	19
Lobster			Cut Roll	32
Matteo			Cut Roll	30
Soft Shell Crab			Cut Roll	18
King Crab with Creamy Truffle			Cut Roll	42
Tuna and Asparagus	Hand Roll	11	Cut Roll	12
Kappa	Hand Roll	5	Cut Roll	6
Vegetable	Hand Roll	8	Cut Roll	10



## TEMPURA

*2 pieces per order*

Corn Kakiage (4 pieces)	8
Seafood Kakiage (4 pieces)	20
Sea Urchin with Shiso	30
Shojin Vegetable (7 pieces)	13
Shrimp	13
Asparagus	4
Broccoli	4
Eggplant	4
Onion	4
Japanese Pumpkin	4
Sweet Potato	4

## VEGETABLES

Kelp Salad	15
Field Greens Matsuhisa Dressing	12
Cucumber Sunomono	12
Shiitake Salad	18
Warm Mushroom Salad	20
Tofu New Style	15
Eggplant with Miso	16
Mushroom Tobanyaki	22

## SOUPS

Miso Soup with Tofu	6
Clear Soup	12
Mushroom Soup	12
Spicy Seafood	16

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



## DESSERTS

<b>Bento Box</b> <i>Valrhona Dark Chocolate Fondant and Imperial Matcha Gelato</i>	Please allow 15 minutes	14
<b>Banana Soy Toban</b> <i>Soy Caramelized Bananas, Candied Pecans, and Malaga Gelato</i>	Please allow 15 minutes	14
<b>Caramel Sobacha Brownie</b> <i>Brownie, Salted Caramel, Milk Chocolate Crèmeux, and Caramel Sobacha Gelato</i>		14
<b>Cotton Soft Cheesecake</b> <i>Raspberry Sorbet, Miso Crumble, and Raspberry Coulis</i>		14
<b>Kakigori</b> <i>Yuzu Soy Cream, Strawberry Beet Chip, Vanilla Gelato, and Strawberry Coulis</i>		14
<b>Tart Brûlée</b> <i>Tart Brûlée, Vanilla Ice Cream, Candied Pecans, and Cappuccino Foam</i>		14
<b>Strawberry Yuzu Cake</b> <i>Yuzu Soy Cream, Strawberry Beet Chip, Vanilla Gelato, and Strawberry Coulis</i>		14
<b>Mochi Ice Cream</b>		12
<b>House-Made Ice Cream or Sorbet</b>		10