



NOBU DOWNTOWN DINNER MENU

NOBU COLD

CLASSIC

Miso Chips with Tuna or Scallop* (4 pieces)	16
Toro Tartar with Caviar*	42
Salmon or Yellowtail Tartar with Caviar*	32
Oysters with Nobu Sauces* (3 pieces)	18
Yellowtail Jalapeño*	30
Tiradito*	30
New Style Sashimi with Salmon or White Fish*	28
Seafood Ceviche*	28
Lobster Ceviche (2 pieces)	20
Tuna Tataki with Tosazu*	28
Tuna Tempura Roll*	24
Sashimi Salad with Matsuhisa Dressing*	30
Lobster Shiitake Salad with Spicy Lemon Dressing	54
Salmon Skin Salad	23
Oshitashi	10
Oshinko	10

NOW

Vegetable Hand roll with Sesame Miso Sauce	7.50
Crispy Rice with Spicy Tuna*	28
Tuna Sashimi with Hearts of Palm*	32
Tuna Tataki with Eringii Mushroom*	32
Seared Salmon with Karashi Su Miso*	28
Fluke Sashimi with Dry Miso*	30
Spicy Uni Shooter*	24
Spicy Kumamoto Shooter*	18
Baby Spinach Salad with Dry Miso	19
with Grilled Shrimp	36
with King Crab or Scallop*	38
with Lobster	54
Baby Artichoke Salad	26



NOBU COLD NOW CONTINUED

Hearts of Palm Salad with Jalapeño Dressing	24
Butter Lettuce Salad	22
with Lobster	54

NOBU HOT

CLASSIC

Black Cod Butter Lettuce (2 pieces)	16
Arctic Char with Crispy Shiso	36
Rock Shrimp Tempura with Creamy Spicy or Ponzu	30
Squid 'Pasta' with Light Garlic Sauce	28
Matsuhisa Shrimp & Caviar* (2 pieces)	23
Creamy Spicy Crab*	36
Shrimp and Lobster with Spicy Lemon Sauce	44
Lobster with Wasabi Pepper Sauce	54
Black Cod with Miso	42
Chilean Seabass with Black Bean Sauce	44
Salmon Teriyaki*	34
Shrimp or Scallops Spicy Garlic*	39
Chicken Teriyaki	33
Beef Tenderloin Anticucho*	45

NOW

Wagyu Dumplings	35
Short Ribs Jalapeño Salsa (per piece)	9
Scallops with Jalapeño Salsa* (2 pieces)	20
Salt & Pepper Squid with Crispy Chili Peppers	21
Sizzling Uni Yaki*	29
Grilled Octopus Choclo	24
Umami Seabass	44
Fresh Soft Shell Crab and Watermelon	32
King Crab Amazu Ponzu	43
Lobster Tempura	54
Roasted Chilean Seabass & Cauliflower with Jalapeño Dressing	44



NOBU HOT NOW CONTINUED

Umami Wings	18
Lamb Chop with Anticucho Miso* (per piece)	24
Dry Aged Tomahawk Ribeye Steak*	180

SHUKO SNACKS

Edamame	8
Spicy Edamame	9
Soramame	12
Shishito Peppers	10
Soba Fritters	13
Baby Corn Honey Truffle	14

NOBU TACOS

Price per piece – minimum 2 pieces

Tuna*	9	Salmon*	9
Lobster	10	King Crab	10
Short Rib	9	Wagyu	18.50

TEMPURA

Shrimp (2 pieces)	14
Kakiage (2 pieces)	18
Sea Urchin with Shiso (1 piece)	22
Shojin-Vegetable Selection (7 pieces)	18

KUSHIYAKI

Teriyaki or Anticucho Sauce

2 pieces per order

Shrimp	16	Scallop*	18
Salmon*	14	Squid	14
Vegetable	9	Chicken	13
Beef	16	Wagyu (per piece)	38



NIGIRI & SASHIMI*

Price per piece

Tuna	7.25	Toro	m/p
Salmon	7.25	King Salmon	8.25
Yellowtail	7.25	Kampachi	8
Shima Aji	8.50	Fluke	7
Japanese Red Snapper	8.50	Kinmedai	9
Aji	7	Kohada	7
Japanese Mackerel	8	Sawara	6.50
Shrimp	6.50	Snow Crab	7.75
King Crab	10	Scallop	6.50
Octopus	6.75	Smelt Eggs	5
Salmon Eggs	7	Sea Urchin	11
Japanese Eel	10.50	Sea Eel	8
Tamago	5		

SUSHI MAKI (HAND/CUT)*

Price per roll

Tuna	Hand Roll 10.50	Cut Roll 12
Spicy Tuna	Hand Roll 11.50	Cut Roll 12.50
Toro Scallion	Hand Roll 16	Cut Roll 20
Yellowtail Scallion	Hand Roll 10.50	Cut Roll 12
Yellowtail Jalapeño	Hand Roll 11.50	Cut Roll 12.50
Salmon Avocado	Hand Roll 11.25	Cut Roll 12.25
California	Hand Roll 12.50	Cut Roll 15
Baked King Crab	Hand Roll 20	Cut Roll 20
Shrimp Tempura	Hand Roll 10	Cut Roll 15
Scallop & Smelt Eggs	Hand Roll 11.50	Cut Roll 13
Japanese Eel & Cucumber	Hand Roll 13.50	Cut Roll 15.50
Salmon Skin	Hand Roll 9	Cut Roll 14
Vegetable	Hand Roll 7.75	Cut Roll 11
Kappa	Hand Roll 5.50	Cut Roll 6.75
Soft Shell Crab		Cut Roll 20
House Special		Cut Roll 20
Lobster		Cut Roll 34



SUSHI MAKI (HAND/CUT) CONTINUED*

Toro Rossa Cut Roll 28

CHEF SUSHI BAR SELECTIONS*

All items served with Miso Soup

Cup Sushi Selection 46
Sushi Selection 46
Sashimi Selection 46

SOUPS

Miso 7
Akadashi 8.50
Mushroom 12
Clear Soup 12
Spicy Seafood 18

VEGETABLES

Kelp Salad 15
Field Greens Matsuhisa Dressing 12
Shiitake Salad 17
Warm Mushroom Salad 25
Eggplant with Miso 14
Roasted Cauliflower 18
Brussels Sprouts Jalapeño Salsa 18
Vegetables Spicy Garlic Sauce 16

DOWNTOWN STYLE HANDROLLS*

Make your own Hand Rolls with Assorted Nigiri, Toasted Nori and sides of Uni, Cilantro, Jalapeño, Creamy Spicy Sauce, Marudaizu Soy, and Dry Miso

56

JAPANESE A5 WAGYU

Choice of style and sauce—\$38 per oz

Tataki
New Style
Toban
Steak



OMAKASE - CHEF'S CHOICE*

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

Signature	135
Downtown	195

**Available until one half hour before doors close



DESSERT

Yuzu Lime Bar <i>Shortbread, Yuzu Lime Curd, Caramel Apple Sauce, Ginger Pear Sorbet</i>	16
Caramel Soba Cha Brownie <i>Brownie, Salted Caramel, Milk Chocolate Cremeux, Caramel Soba Cha Gelato</i>	17
Pineapple Coconut Cake <i>Coconut Sponge, Vanilla Roasted Pineapple, Coconut Mousse, Shiro Goma Praline, Lemon Sorbet</i>	16
Whisky Cappuccino <i>Cardamom Cream, Toasted Cinnamon Crunch, Espresso Gelato, Whisky Foam</i>	15
Bento Box <i>Valrhona Dark Chocolate Fondant, Imperial Matcha Gelato</i>	17
Banana Soy Toban <i>Soy Caramelized Banana, Candied Pecans, Malaga Gelato</i>	16
Assorted Mochi Ice Cream	15
Seasonal Fruit Plate	18
House-made Gelato or Sorbet	14

MONK FRUIT DESSERT

Downtown Cheesecake <i>Cheesecake, Strawberry Coulis, Black Sesame</i>	16
Seasonal Shaved Ice <i>Shaved Ice, Seasonal Fruits and Syrup</i>	16

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