



## NOBU DOWNTOWN WEEKEND BRUNCH

### BRUNCH SPECIALS

Little Gem & Avocado Salad with Onsen Egg Ponzu	17
Lobster Cocktail with Taro Chips	16
'Bagel & Lox' Salmon Pastrami* (2 pieces)	14
Cauliflower Steak Chimichurri	17
Beef Tenderloin Katsu Sandwich	20
Umami Chicken Karaage with Spicy Ponzu	16
Matcha Waffles	12
Shokupan French Toast (2 pieces)	10

### NOODLES & RICE

Tempura Udon	19
Tuna Avocado Poke Bowl*	24
Salmon Scramble Egg Donburi*	22
Short Rib Rice Omelet	26
Vegetable Spicy Garlic Donburi	17

### SHUKO SNACKS

Edamame	8
Spicy Edamame	9
Shishito Peppers	10
Soramame	12
Honey Truffle Baby Corn	14
Soba Fritters	13
Crispy Rice with Spicy Tuna*	28



## NOBU TACOS

*Price per piece – minimum 2 pieces*

Bigeye Tuna*	9
Salmon*	9
Lobster	10
King Crab	10
Short Rib	9
Wagyu*	18.50
Vegetable	6

## COLD

Yellowtail Sashimi with Jalapeño*	30
Tiradito*	30
Sashimi Salad Matsuhisa Dressing*	30
Hearts of Palm Jalapeño Dressing	24
Baby Spinach Salad with Dry Miso	19
<i>add Grilled Shrimp</i>	36

## HOT

Black Cod with Miso	42
Squid "Pasta" with Light Garlic	28
Rock Shrimp Tempura	30
King Crab Tempura Amazu Ponzu	43
Wagyu Gyoza	35
Eggplant with Miso	14
Vegetable Spicy Garlic	16

## NIGIRI SUSHI & SASHIMI\*

*Price per piece*

Bigeye Tuna	7.25	Bluefin Toro	mp
Yellowtail	7.25	Fluke	7
Japanese Red Snapper	8.50	Salmon	7.25
King Salmon	8.25	Salmon Egg	7



## NIGIRI SUSHI & SASHIMI\* CONTINUED

Sea Urchin	11	Snow Crab	7.75
Japanese Scallop	6.50	Unagi	10.50
Tamago	5		

## MAKI\*

*Price per roll*

Bigeye Tuna	12
Spicy Bigeye Tuna	12.50
Salmon Avocado	12.25
Yellowtail Scallion	12
Yellowtail Jalapeño	12.50
California	15
Shrimp Tempura	15
Soft Shell Crab	20
Spicy Scallop	13
Kappa	6.75
Vegetable	11
Unagi Cucumber	15.50
House Special	20

## DESSERTS

Downtown Carrot Cake	16
Whisky Cappuccino	15
Seasonal Shaved Ice	16
Caramel Soba Cha Brownie	17
Assorted Mochi Ice Cream	15
Seasonal Fruit Plate	18
House-made Gelato or Sorbet	14



## BRUNCH HAPPY HOUR

### NOBU COCKTAILS

<b>Komomo 195</b>	12
<i>Louis Roederer Champagne, Momoko-Chan Cordial, Lemon</i>	
<b>Yuzu Fizz</b>	12
<i>Syltbar prosecco, Umepon Liqueur, Orange, Yuzu</i>	
<b>Lychee Martini</b>	12
<i>Spring 44 Vodka, Lychee</i>	
<b>Mia Margarita</b>	12
<i>Corralejo Anejo, Passion Fruit, Honey, Shichimi</i>	
<b>Japanese Bloody Mary</b>	12
<i>Nobu Soju, Tomato, Shichimi, Wasabi, Ginger, Tonkatsu</i>	

### BRUNCH CLASSICS

<b>Mimosa</b>	12
<i>Syltbar Prosecco, Grand Marnier, Orange</i>	
<b>Bellini</b>	12
<i>Louis Roederer Champagne, Creme de Peche, Peach</i>	
<b>Bloody Mary</b>	12
<i>Ketel One Vodka, Tomato, Ginger, Serrano</i>	
<b>Pimm's Cup</b>	12
<i>Pimm's No. 1, Cucumber, Lemon, Club Soda</i>	

### NON ALCOHOLIC

<b>Lychee Mango</b>	6
<i>Mango, Lychee, Cranberry, Calpico</i>	
<b>Matcha Love</b>	6
<i>Coconut, Ceremonial Matcha, Agave</i>	
<b>Wild Orchid</b>	6
<i>Black Orchid Tea, Elderflower Cordial, Blackberry Lemon</i>	

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