



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

Cold Inaniwa Noodles with Salmon Yuzu Kosho*	24
Cold Inaniwa Noodles with Avocado Goma Ponzu	19
Tuna Avocado Poke Bowl*	24
Salmon Scramble Egg Donburi*	22
Kakiage Donburi	18
Short Rib Rice Omelet	26

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

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

BRUNCH CLASSICS

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

NON ALCOHOLIC

Lychee Mango	6
<i>Mango, Lychee, Cranberry, Calpico</i>	
Matcha Love	6
<i>Coconut, Ceremonial Matcha, Agave</i>	
Wild Orchid	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.