



NOBU FIFTY SEVEN DINNER MENU

NOBU COLD DISHES

CLASSIC

Tuna and Scallop Spicy Renkon Chips (4 pieces)	16
Toro Tartare with Caviar	42
Salmon or Yellowtail Tartare with Caviar	32
Oysters with Nobu Sauces	18
Sashimi Salad with Matsuhisa Dressing	30
Baby Spinach Salad with Fluke Sashimi	24
Lobster Shiitake Salad with Spicy Lemon Dressing	54
Lobster Inaniwa Pasta Salad	35
Yellowtail Jalapeño	30
Shiromi Usuzukuri	24
Tiradito	30
Tuna Tataki with Tosazu	28
Lobster Ceviche	20
Seafood Ceviche	28
Seafood Sunomono	18
New Style Sashimi	28
Tuna Tempura Roll	22
Salmon Skin Salad	23

NOW

Fluke Sashimi Dry Miso	30
Tuna Poke Chili Ponzu	24
Seared Salmon Karashi Su Miso	28
Tuna Tataki Cilantro Dressing	28
Crispy Rice with Spicy Tuna	28
Octopus Carpaccio with Jalapeño Dressing	24
Toro Truffle Temari	58
Baby Artichoke Salad	26
Baby Spinach Salad with Dry Miso	19
With Grilled Shrimp	36
With Lobster	54
Hearts of Palm Salad with Jalapeño Dressing	24
Butter Lettuce Salad	22
With Lobster	54



NOBU HOT DISHES

CLASSIC

Matsuhisa Shrimp	23
Rock Shrimp Tempura with Creamy Spicy Sauce or Ponzu	30
Squid "Pasta" with Light Garlic Sauce	28
Shrimp and Lobster with Spicy Lemon Sauce	44
Sea Bass with Black Bean Sauce	44
Black Cod with Miso	42
Black Cod Butter Lettuce (2 pieces)	16
Creamy Spicy Crab	36
Mushroom Toban Yaki	26
Beef Toban Yaki	39
Seafood Toban Yaki	38
Arctic Char Crispy Shiso	39
Lobster Wasabi Pepper	54
Chicken Teriyaki or Anticucho	33
Shrimp or Scallop Spicy Garlic	39
Salmon Teriyaki or Anticucho	34
Tenderloin Wasabi Pepper	45

NOW

Wagyu Foie Gras Dumpling	35
Washu Skirt Steak with Anticucho	49
King Crab Tempura Amazu Ponzu	43
Lobster Tempura Truffle Amazu	38
King Crab Leg Shiso Butter	40
Short Rib Jalapeño Salsa (per piece)	9
Lamb Rosemary Miso (per piece)	24
Umami Sea Bass	44
Sea Bass Wasabi Miso	44
Arctic Char with Spicy Cilantro Sauce	39
Grilled Baby Squid with Olive Oil Shiso	24
Fresh Soft Shell Crab Watermelon Amazu	32



NIGIRI & SASHIMI

Price per piece

Tuna	7.25	Toro	17.00
Yellowtail	7.25	Kampachi	8.00
Shimaaji	8.50	White Fish	6.00
Fluke	7.00	Japanese Red Snapper	8.50
Kinmedai	9.00	Salmon	7.25
King Salmon	8.25	Japanese Mackerel	8.00
Aji	7.50	Kohada	7.50
Smelt Eggs	5.00	Japanese Sea Urchin	11.00
Octopus	6.75	Scallop	6.50
Steamed Abalone	10.00	Shrimp	6.50
Snow Crab	7.75	King Crab	10.00
Tamago	5.00	Salmon Eggs	7.00
Sea Eel	8.00	Japanese Eel	10.50

SUSHI MAKI

Tuna	Hand Roll	10.50	Cut Roll	12.00
Tuna & Asparagus	Hand Roll	11.00	Cut Roll	12.50
Spicy Tuna	Hand Roll	11.50	Cut Roll	12.50
Toro & Scallion	Hand Roll	16.00	Cut Roll	20.00
Salmon & Avocado	Hand Roll	11.25	Cut Roll	12.25
Yellowtail & Scallion	Hand Roll	10.50	Cut Roll	12.00
Yellowtail & Jalapeño	Hand Roll	11.50	Cut Roll	12.50
California	Hand Roll	12.50	Cut Roll	15.00
Shrimp Tempura	Hand Roll	10.00	Cut Roll	15.00
Baked King Crab	Hand Roll	24.00		
Scallop & Smelt Eggs	Hand Roll	14.50	Cut Roll	16.00
Japanese Eel & Cucumber	Hand Roll	13.50	Cut Roll	15.50
Kappa	Hand Roll	5.50	Cut Roll	6.75
Vegetable	Hand Roll	8.00	Cut Roll	11.00
Salmon Skin	Hand Roll	9.00	Cut Roll	14.00
Soft Shell Crab			Cut Roll	20.00
House Special			Cut Roll	20.00
Lobster Roll			Cut Roll	34.00



Ocean's Twelve	88.00
Cup Sushi Selection	46.00
Sushi Selection	46.00
Sashimi Selection	46.00

WASHU & JAPANESE (MIYAZAKI) WAGYU

Washu 25 per oz.

Japanese (Miyazaki) Wagyu 38 per oz.

(minimum two ounces)

(Choice of Style and Sauces)

Tataki – New Style – Toban

Steak – Kushiyaki

OMAKASE - TASTING MENU

(Sake and wine pairings available)

Signature 135

Fifty Seven 195

Wine & Sake Pairing available upon request



SHUKO

Snacks

Edamame	8
Edamame Choclo	14
Shishito Peppers	10
Umami Wings	18
Special Vegetable Hand Roll	7.5

NOBU TACOS

price per piece - 2 pieces minimum

Tuna	9
Yellowtail	9
Salmon	9
Seafood Ceviche	9
Vegetable	8
King Crab	10
Lobster	10
Wagyu	19

TEMPURA

2 pieces per order

Broccoli	4
Bell peppers	5
Sweet Potato	5
Shrimp	14
Shiitake Mushrooms	5
Kakiage	18
Sea Urchin Tempura (per piece)	22
Shojin – Vegetable Selection	18



KUSHIYAKI

2 skewers per order
Anticucho or Teriyaki sauce

Beef	16
Shrimp	16
Scallop	18
Salmon	14
Vegetable	9
Chicken	13
Squid	14

SOUPS

Miso Soup with Tofu	7
Akadashi Clam Soup	8.5
Mushroom Soup	12
Clear Soup	12
Spicy Seafood Soup	18

VEGETABLES

Eggplant Miso	14
Warm Mushroom Salad	25
Cauliflower Jalapeño	18
Mushroom Truffle Miso	26
Crispy Rice with Avocado	18
House Made Warm Tofu	16
Kelp Salad	15
Field greens	12
Oshitashi	12
Shitake Salad	17
Oshinko	10

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



DESSERT

Executive Pastry Chef: Michele Goldsmith

Strawberry Yuzu Shortcake <i>Yuzu Cream, Strawberry Coulis, Shortcakes, Vanilla Gelato, Strawberry Beet Chip</i>	16
Calpico Carrot Cake <i>Carrot Cake, Mascarpone Cream, Mandarin Coulis Calpico-Yogurt Sorbet</i>	15
Caramel Soba Cha Bar <i>Brownie, Salted Caramel, Milk Chocolate Cremeux Caramel Soba Cha Bar Gelato</i>	17
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

Pineapple Shaved Ice <i>Shiso-Coconut Fruit Salad, Coconut Milk Gelato Pineapple Ice, Pineapple Syrup</i>	16
Blueberry Panna Cotta <i>Vanilla Panna Cotta, Raspberry Juice, Blueberry Foam, Black Cocoa Sponge, Sicilian Pistachio</i>	14