



NOBU FIFTY SEVEN LUNCH MENU

NOBU CLASSIC

COLD

Toro Tartare with Caviar	42
Salmon or Yellowtail Tartare with Caviar	32
Sashimi Salad with Matsuhisa Dressing	30
Lobster Shiitake Salad with Spicy Lemon Dressing	54
Lobster Inaniwa Pasta Salad	35
Yellowtail Jalapeño	30
Fluke Sashimi Dry Miso	30
Shiromi Usuzukuri	24
Tiradito	30
Tuna Tataki with Tosazu	28
Lobster Ceviche	20
Seafood Ceviche	28
Baby Spinach Salad Dry Miso	19
With Grilled Shrimp	36
With Lobster	54
New Style Sashimi	28
Seafood Sunomono	18

HOT

Sea Urchin Tempura	22
Rock Shrimp Tempura with Creamy Spicy Sauce or Ponzu	30
King Crab Tempura Amazu Ponzu	43
Squid "Pasta" with Light Garlic Sauce	28
Sea Bass with Black Bean Sauce	44
Black Cod with Miso	42
Creamy Spicy Crab	36
Beef Toban Yaki	39
Seafood Toban Yaki	38
Arctic Char with Crispy Shiso	39



NOBU LUNCHES

Served with Miso Soup, Field Greens, and Rice

Lobster Wasabi Pepper	54
Scallop or Shrimp Spicy Garlic	39
Arctic Char with Jalapeño Cilantro Sauce	39
Umami Sea Bass	44
Kaki Age Donburi	22
Salmon*	34
<i>*Choice of Anticucho, Balsamic Teriyaki, or Wasabi Pepper Sauce</i>	
Chicken*	33
<i>*Choice of Anticucho, Balsamic Teriyaki, or Wasabi Pepper Sauce</i>	
Tenderloin*	45
<i>*Choice of Anticucho, Balsamic Teriyaki, or Wasabi Pepper Sauce</i>	
Sushi Selection	46
Sashimi Selection	46
Tempura Selection	33
Chirashi	40

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

LUNCH BENTO BOX

CLASSIC - 55

Sashimi Salad

Assorted Sushi

Vegetable Spicy Garlic

Black Cod with Miso

Rock Shrimp Tempura

Miso Soup

NOBU - 75

Yellowtail Tartare

Sashimi Salad

Assorted Sushi

King Crab Amazu Ponzu

Black Cod with Miso

Ribeye Anticucho

Miso Soup



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 (Anago)	8.00	Japanese Eel (Unagi)	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
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
Baked King Crab	Hand Roll	24.00		



VEGETABLES

Eggplant Miso	14
Warm Mushroom Salad	25
Cauliflower Jalapeño Dressing	18
Vegetable Spicy Garlic	18

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

SHUKO SNACKS

Edamame	8
Edamame Choclo	14
Shishito Peppers	10

SALADS

Field Greens	12
Oshitashi	12
Oshinko	10
Shiitake Salad	17
Kelp Salad	15

SOUPS

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

NOBU TACOS

Price per piece - 2 pieces minimum

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



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