



## **NOBU FIFTY SEVEN HIBACHI MENU**

### **HIBACHI**

#### **MIYAZAKI Wagyu**

*Wagyu is known as the best quality of beef due to its high degree of marbling, which gives tenderness and flavor unrivaled by any other cattle in the world. Miyazaki Beef is exclusively imported from Japan. The beef is hand selected and must have an A4 grade or above in order to qualify to carry the Miyazaki name.*

#### **Washu**

*Washu is a beef from the above Wagyu strain of cattle raised in the USA. Washu also has a very high grade of marbling and tenderness.*

### **ISHIYAKI**

*Ishiyaki is a popular style of Japanese dining where various raw foods such as meat, seafood and vegetables are grilled on an extremely hot surface.*

**MIYAZAKI Wagyu Beef**  
*\$38 per ounce*

**Washu Beef**  
*\$24 per ounce*

#### **Seafood**

**Includes Salmon, Arctic Char,  
Scallops, Shrimp and White Fish**  
Items vary per seasonal availability  
*\$50 per order*

Available upon request:  
Bigeye Tuna, Chu Toro and Oh Toro  
Subject to market price

**Chef's Select Market Vegetables**  
*\$26 per order*

### **SHABU-SHABU**

*Meaning "swish swish". Slices of meat are submerged in a pot of dashi and swished back and forth several times to cook. Offered with a selection of dipping sauces.*

(1 day notice please. Technique suitable for meat only)  
**Wagyu Ribeye Cap**

*\$24 per ounce*