



NOBU HOUSTON LUNCH MENU

NOBU CLASSIC

COLD

Spicy Miso Chips - Tuna or Scallop (2 pcs)*	10
Yellowtail Sashimi Jalapeño*	27
New Style Sashimi*	26
Tiradito 'Nobu Style' *	26
Whitefish Sashimi with Dry Miso *	26
Tuna Tataki *	28
Seared Salmon with Karashi Su Miso *	27
Bluefin Toro Tartar *	40
Lobster Ceviche on Butter Lettuce (2 pcs)	20
Field Greens with Matsuhisa Dressing	12
Lobster Shiitake Salad with Spicy Lemon Dressing	68
Sashimi Salad *	30

NOBU NOW

COLD

Crispy Rice with Spicy Tuna (2 pcs)*	24
Tai Sweet Shiso with Crispy Shiitake *	32
Octopus Wasabi Salsa	32
Nobu Caesar Salad with Jidori Chicken Umami	36
Tai Agave *	27
Tuna Chirashi Bowl *	28
Spinach Dry Miso Salad with Tiger Prawn	40
Hearts of Palm Salad with Artic Char	34
Crispy Shiitake Mushroom Salad	18
Baby Artichoke Salad	24

SHUKO SNACKS

Edamame	7
Spicy Edamame with Roasted Hazelnuts	9
Grilled Okra	9
Grilled Shishito Peppers with Den Miso	9

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



NOBU CLASSIC

HOT

Scallop Jalapeño with Brussels Sprouts	24
Black Cod Miso	38
Squid 'Pasta' with Light Garlic Sauce	26
Eggplant Spicy Miso	14
Rock Shrimp Tempura with Butter Ponzu or Creamy Spicy	26
Chilean Seabass with Dry Miso	38
Creamy Spicy Snow Crab	34
Prime Beef Filet 'Toban' Yaki	48
Shrimp and Lobster with Spicy Lemon Sauce	50

NOBU NOW

HOT

Fish and Chips Nobu Style	28
'Nobu Style' Karaage Chicken	34
Boneless Prime Ribeye Yuzu Truffle Butter	50
Roasted Cauliflower	12
Takumi Burger (2 pcs min)*	14
King Crab Tempura Amazu Ponzu	26
Wagyu Gyoza (4 pcs)	28
Crispy Brussels Sprouts with Tomatillo Salsa	12
Strube Ranch Wagyu Flat Iron with Wasabi Pepper Sauce	45

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NIGIRI & SASHIMI

Price per piece

Bluefin Oh Toro *	15	Bigeye Tuna *	6
Albacore*	5	Fluke *	5
Fresh Water Eel	9	Tai *	6
Kanpachi *	7	Kinme Dai *	8
Salmon *	6	Salmon Egg *	5
Yellowtail*	6	Octopus *	5
Sea Eel	8	Smelt Egg *	4
Smoked Salmon	6	Tamago	4
Sea Urchin *	12	Shrimp	5
Scallop *	5	Snow Crab	7
Aji (Spanish Mackerel)*	6	Mackerel *	5
Shima Aji *	6	Iwashi *	5
Kohada *	5		

SUSHI MAKI

Kampyo	Hand Roll	6	Cut Roll	5
Spicy Albacore *	Hand Roll	7	Cut Roll	11
Tuna *	Hand Roll	8.50	Cut Roll	11.50
Spicy Tuna *	Hand Roll	9	Cut Roll	12
Tuna Asparagus *	Hand Roll	9	Cut Roll	12
Spicy Scallop *	Hand Roll	9	Cut Roll	12
California	Hand Roll	12	Cut Roll	14.50
Eel Cucumber	Hand Roll	9.50	Cut Roll	15
Shrimp Tempura	Hand Roll	8.50	Cut Roll	14
Yellowtail Scallion *	Hand Roll	8.50	Cut Roll	11.50
Yellowtail Jalapeño *	Hand Roll	9	Cut Roll	12
Salmon Avocado *	Hand Roll	9	Cut Roll	12
Negi Toro *	Hand Roll	15	Cut Roll	20
Vegetable	Hand Roll	7.50	Cut Roll	10.50
Salmon Skin	Hand Roll	7.50	Cut Roll	12
House Special			Cut Roll	18
Soft Shell Crab			Cut Roll	18
Lobster			Cut Roll	35

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NOBU STYLE SASHIMI TACOS

2 pc per order

Tuna *	12	White Fish *	12	Uni *	mp
Yellowtail *	13	Lobster	16	Wagyu (4 pc)	60

SOUPS

Miso Soup with Tofu	6
Wild Mushroom Soup	12
Spicy Seafood Soup	16
Crispy Rice Soup	6

LUNCH SETS

served with Miso Soup

Signature Bento	38
Executive Bento	55
Chef's Choice Nigiri	38
Chef's Sashimi Selection	35

MULTI COURSE TASTING MENUS

Nobu Signature Menu	95
Omakase	125

JAPANESE A5 WAGYU

From Kyushu, Japan

Choice of styles—\$36 per oz

*2oz minimum – New Style * or Tataki **

4oz minimum – Hot Stone, Smoking Pot or Yakimono

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