



NOBU LAS VEGAS HARD ROCK DINNER MENU

NOBU COLD DISHES

CLASSIC

Miso Chips with Tuna or Scallop *	20
Toro Tartare with Caviar *	40
Salmon or Yellowtail Tartare with Caviar *	30
Oysters with Nobu Sauces *	18
Yellowtail Sashimi with Jalapeño *	28
Tiradito *	25
New Style Sashimi *	25
Seafood Ceviche *	24
Tuna Tataki with Tosazu *	28
Tuna Tempura Roll *	22
Sashimi Salad with Matsuhisa Dressing *	29
Lobster Shiitake Salad with Spicy Lemon Dressing	mp
Salmon Skin Salad	26
Oshitashi	12
Monkfish Paté with Karashi Sumiso Sauce and Caviar *	30

NOW

Vegetable Hand Roll with Sesame Miso Sauce	7.50
Crispy Rice with Spicy Tuna *	27
Japanese Red Snapper Sashimi Dry Miso *	36
Seared Salmon Karashi Sumiso *	40
Tuna Tataki with Hearts of Palm and Yuzu Nam Pla *	40
Toro Carpaccio with Seasonal Truffles *	100
Japanese Red Snapper with Jalapeño and Garlic Ponzu *	40
Baby Spinach Salad with Dry Miso	26
Baby Spinach Salad with Dry Miso and Grilled Shrimp	34
Butter Lettuce Salad	22
Butter Lettuce Salad with Lobster	mp
King Crab with Yuzu Brown Butter	44



NOBU HOT DISHES

CLASSIC

Black Cod Butter Lettuce (2pc)	16
Arctic Char with Crispy Shiso *	34
Rock Shrimp Tempura with Creamy Spicy Sauce or Ponzu	28
Squid 'Pasta' with Light Garlic Sauce	28
Creamy Spicy Crab	30
Shrimp and Lobster with Spicy Lemon Sauce	65
Lobster Wasabi Pepper	mp
Black Cod with Miso	40
Chilean Sea Bass with Black Bean Sauce	48
Scallops Spicy Garlic *	40
Seafood Toban Yaki *	42
Jidori Chicken Anticucho	32
Beef Tenderloin Toban Yaki *	50

NOW

Wagyu Foie Gras Dumplings	36
Octopus with Anticucho Miso	32
Scallops with Jalapeño Salsa *	40
Black Garlic Lamb Chops * (2pc)	34
Chilean Sea Bass with Myoga Cilantro	48
Beef Tenderloin Truffle Butter *	60
Soft Shell Crab and Watermelon	24
King Crab Tempura with Amazu Ponzu	42
Lobster with Sea Urchin Aji Amarillo	mp
Australian Wagyu Rib-eye with Garlic Pepper Sauce	150

VEGETABLES

Kelp Salad	15
Field Greens Matsuhisa Dressing	12
Hearts of Palm Salad	24
Warm Mushroom Salad	22
Eggplant with Miso	14
Crispy Brussels Sprouts	15
Mushroom Toban Yaki	26
Kohlrabi Salad with Dry Miso	20



JAPANESE A5 WAGYU *

Choice of Styles—38 Per Ounce

Tataki—New Style—Toban Yaki

Hot Stone—Steak—Flambé

TEMPURA

Shojin—Vegetable Selection (7pc)	18	Seafood Kakiage	15
Sea Urchin with Shiso (1pc)	22	Shrimp (2pc)	14
Broccoli (2pc)	6	Bell Pepper (2pc)	6
Sweet Potato (2pc)	6	Shiitake (2pc)	6

OMAKASE TASTING MENU *

Per Person

Signature	125
Las Vegas	150
Las Vegas	200

SOUPS

Miso Soup with Tofu	6	Spicy Seafood Soup	16
Mushroom Soup	10	Clear Soup	12

NOBU STYLE TACOS

Price Per Piece

Vegetable	8	Tuna *	9
Salmon *	9	Umami Sea Bass	10
King Crab	10	Lobster	10
Sea Urchin	15	Wagyu *	15
Ossetra Caviar *	30		

SHUKO

Snacks

Edamame	8	Crispy Okra	10
Shishito Peppers	10	Umami Wings (5pc)	15



NIGIRI & SASHIMI

Price Per Piece

Tuna *	7	Toro *	19
Salmon *	6	Ocean Trout *	7
Yellowtail *	7	Kanpachi *	8
Jumbo Clam *	10	Fluke *	6
Japanese Red Snapper *	8	Kinmedai *	9
Aji *	6	Kohada *	6
Japanese Mackerel	6	Shrimp	6
Snow Crab	7	Sweet Shrimp *	10
Scallop *	6	Octopus	7
Smelt Eggs *	5	Salmon Eggs *	6
Sea Urchin	12	Japanese Eel	10
Sea Eel	7	Tamago	5
Cup Sushi Selection* 9pc	60	Sashimi Selection* 12pc	80
Sushi Selection* 9pc and 1 Cut Roll		65	

SUSHI MAKI

Tuna—Spicy or Regular *	Hand Roll 10	Cut Roll 12
Tuna Asparagus *	Hand Roll 10	Cut Roll 12
Toro Scallion *	Hand Roll 17	Cut Roll 21
Yellowtail Scallion *	Hand Roll 10	Cut Roll 12
Yellowtail Jalapeño *	Hand Roll 10	Cut Roll 12
Salmon Avocado *	Hand Roll 10	Cut Roll 12
Kappa	Hand Roll 5	Cut Roll 6
California	Hand Roll 10	Cut Roll 12
Baked King Crab *	Hand Roll 15	
Shrimp Tempura	Hand Roll 10	Cut Roll 12
Spicy Scallop *	Hand Roll 10	Cut Roll 12
Japanese Eel Cucumber	Hand Roll 15	Cut Roll 20
Salmon Skin	Hand Roll 9	Cut Roll 11
Vegetable	Hand Roll 8	Cut Roll 10
Soft Shell Crab *		Cut Roll 18
House Special *		Cut Roll 19
Lobster *		Cut Roll 35



DESSERT

Created by Executive Pastry Chef: Allyson Tada

SUNTORY CAPPUCCINO	9
Valrhona Cocoa Almond Crunch, Coffee Cream, Japanese Whisky Foam and Milk Ice Cream	
BENTO BOX	14
Valrhona Dark Chocolate Fondant and Imperial Matcha Gelato	
CASHEW MISO 'FLAN' ~ Vegan and Gluten Free	15
Monk Fruit Sweetened Cashew Milk and Shiro Miso Custard, Cashew Crisp, Valrhona Cocoa Crumble, Cinnamon Espresso Syrup, Raspberry Jam, Orange Supreme and Coconut Sorbet	
BANANA SOY TOBAN	15
Soy Caramelized Banana, Candied Pecans and Malaga Gelato	
SEASONAL FIJI WATER KAKIGORI	16
Hibiscus Infused Fiji Water Shave Ice, Watermelon and Lychee Gelee, Spiced Pineapple, Sweetened Condensed Milk, Lime Agave Syrup, Fresh Blackberry and Cinnamon Cayenne Ice Cream	
SAKURA POT DE CRÈME	17
Valrhona White Chocolate Crème, Green Tea Sponge Cake, Fresh Raspberry, Azuki Bean, Cured Cherry Blossom and Toasted Almond	
SATA ANDAGI	17
Valrhona Passionfruit White Chocolate Filled Okinawan Doughnut, Toasted Coconut Chips, Pineapple Ginger Powder, Shio Koji Caramel, Compressed Pineapple, Lime Zest and Coconut Sorbet	
House Made Ice Cream or Sorbet	10
Assorted Mochi Ice Cream	14
Fruit Infused Junmai Sake	24
Chef's Choice Dessert Platter	52

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or have a blood immune disorder, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. Please be advised that our prices are subject to change.*