



## NOBU MALIBU LUNCH MENU

### NOBU COLD DISHES

#### CLASSIC

Spicy Miso Chips - Tuna or Scallop (Price per piece - 2 pc min)*	5
Fresh Oysters – Choice of Sauce (Price per piece – 2pc min)*	5
Yellowtail Sashimi Jalapeño*	30
Bigeye and Bluefin Toro Tartar*	40
Tiradito 'Nobu Style'*	30
New Style Sashimi*	30
Fluke Sashimi with Dry Miso and Yuzu*	30
Seafood Ceviche*	26
Lobster Ceviche on Limestone Lettuce (2 pieces)*	22
Sashimi Salad*	36
Monk Fish Pate with Caviar*	26
Field Greens with Matsuhisa Dressing	14
Lobster Shiitake Salad with Spicy Lemon Dressing	70
Seaweed Salad	12
Field Greens with Grilled Shiitake	18

#### NOW

Tai Agave*	36
Ika Salad	26
Artichoke Salad	26
King Crab Salad	38
Crispy Shiitake Salad	22
Tuna Cilantro*	36
Albacore with Meyer Lemon*	36
Albacore Carrot Ginger*	32
Tuna Ginger Tosazu*	36
Crispy Rice with Spicy Tuna (Price per piece – 2 pc min)*	11
Little Gem Salad with Bay Scallops*	28
Tai Sweet Shiso with Crispy Shiitake	36
Whitefish Arugula with Jalapeño Dressing*	32
Salmon Sweet Onion Salsa*	36



## NOBU HOT DISHES

### CLASSIC

Rock Shrimp Tempura with Ponzu or Creamy Spicy Sauce	28
Lobster Tempura Truffle Amazu	78
King Crab Tempura Amazu	38
Black Cod with Miso	38
Squid 'Pasta' with Light Garlic Sauce	26
Eggplant Spicy Miso	14
Chilean Seabass with Dry Miso	38
Mushroom Salad	22
Creamy Spicy Snow Crab	36
Prime Filet "Toban" Yaki	48
Arctic Char with Crispy Spinach	35
Maine Lobster with Spicy Garlic or Wasabi Pepper	70
Shrimp and Lobster with Spicy Lemon Sauce	52

### NOW

Malibu 'Takumi' Burgers (Price per piece – 2 pc min)	14
Japanese Breakfast Bento with Umami Seabass	42
Crab Cake with Uni Béarnaise	38
Ribeye with Truffle Butter Sauce	48
Dover Sole with Crispy Spinach	52
Kaya Toast	18
Fish and Chips	44
48 hour Braised Short Rib 'Steak and Eggs'	38
Jidori Chicken and Waffles	26
Crispy Brussels Sprouts	14
Roasted Cauliflower	14
Club Sandwich Nobu Style	20
Seabass Mole	38
Prime Tenderloin with Miso Ponzu	48

### SHUKO SNACKS

Edamame	7
Crispy Okra with Garlic Ponzu	10
Grilled Shishito Peppers	9



## NIGIRI & SASHIMI

*Price per pc—2 pc min*

Aji (Spanish Mackerel)*	7	Salmon*	7
Albacore*	6	Ikura*	7
Tuna*	9	Anago	8
Bluefin Toro*	15	Uni*	12
Fluke*	7	Shrimp*	6
Unagi*	10	Sweet Shrimp *	12
Japanese Snapper*	8	Scallop*	6
Mirugai*	12	Whole Live Scallop*	38
Kampachi*	8	Snow Crab	8
Kinme Dai*	9	Shima Aji*	8
Saba*	8	Tamago*	5
Octopus*	7	Whole Live Baby Abalone*	25
Live Octopus*	8	Yellowtail*	7

## SUSHI MAKI

Spicy Albacore*	Hand Roll	10	Cut Roll	13
Tuna*	Hand Roll	9.5	Cut Roll	12.5
Spicy Tuna*	Hand Roll	9.5	Cut Roll	13
Tuna Asparagus*	Hand Roll	10.5	Cut Roll	13.5
California*	Hand Roll	13	Cut Roll	15.5
Eel Cucumber	Hand Roll	10.5	Cut Roll	16
Toro Scallion*	Hand Roll	16	Cut Roll	21
Vegetable	Hand Roll	8.5	Cut Roll	11.5
Kappa (Cucumber)	Hand Roll	6	Cut Roll	7
Shrimp Tempura	Hand Roll	9	Cut Roll	15
Salmon Skin	Hand Roll	8.5	Cut Roll	12.5
Baked Crab Roll	Hand Roll	14	Cut Roll	17
Yellowtail Jalapeño*	Hand Roll	10	Cut Roll	13
Yellowtail Scallion Roll*	Hand Roll	9.5	Cut Roll	12.50
Soft Shell Crab			Cut Roll	18
House Special*			Cut Roll	20



## NOBU STYLE SASHIMI TACOS

*Price per pc—2 pc min*

Tuna*	6	Lobster*	8	Uni*	12
Ribeye	6	Shrimp	6	Wagyu	15
Vegetable	5				

## SOUPS

Miso Soup with Tofu	6
Wild Mushroom Soup	12
Spicy Seafood Soup	18
Crispy Rice Soup	6

## JAPANESE A5 WAGYU

*From Kyushu, Japan*

*Choice of styles—\$36 per oz*

Tataki – New Style – Toban – Truffle Butter  
Hot Stone – Yakimono – Blue Cheese

## OMAKASE MENU

*Experience one of Chef Nobu's multi-course tasting menus*

Nobu Signature Tasting Menu	100
Chef's Choice Omakase	125



## DESSERT

<b>Bento Box</b> <i>Valrhona Dark Chocolate Fondant, Imperial Matcha</i>	16
<b>Chocolate Harumaki</b> <i>Strawberry, Banana</i>	15
<b>Cheesecake</b> <i>Raspberry, Peach</i>	15
<b>Ilanka</b> <i>Devils food cake, Espresso, Banana</i>	15
<b>Honey Pistachio Semi Freddo</b> <i>Passion Fruit, Malibu Coconut</i>	15
<b>Date Cake</b> <i>Dates, Crème fraiche, Japanese Whiskey</i>	15
<b>Whiskey Cappuccino</b> <i>Cocoa, Coffee</i>	13
<b>Banana Soy Toban</b> <i>Soy, Malaga, Pecans</i>	16

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