



NOBU MALIBU DINNER 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
Seafood Ceviche*	26
Lobster Ceviche on Limestone Lettuce (2 pieces)*	22
Tiradito 'Nobu Style'*	30
New Style Sashimi*	30
Sashimi Salad*	36
Fluke Sashimi with Dry Miso and Yuzu*	30
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

Ika Salad*	26
Tai Agave*	36
Artichoke Salad	26
Crispy Rice with Spicy Tuna (Price per piece – 2 pc min)*	11
Blue Prawn Salad	45
King Crab Salad	38
Aji Gem Salad*	32
Crispy Shiitake Salad	22
Albacore with Meyer Lemon*	36
Little Gem Salad with Bay Scallops*	28
Tuna Ginger Tosazu*	34
Albacore Carrot Ginger*	32
Tai Sweet Shiso with Crispy Shiitake*	36
Caviar White Out*	48
Whitefish Arugula with Jalapeño Dressing*	32
Kampachi Basil with Soy Roboto*	32



Shima Aji Rhubarb*	36
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NOBU HOT DISHES

CLASSIC

King Crab Tempura Amazu	38
Black Cod with Miso	38
Squid 'Pasta' with Light Garlic Sauce	26
Rock Shrimp Tempura with Ponzu or Creamy Spicy Sauce	28
Lobster Tempura Truffle Amazu	78
Eggplant Spicy Miso	14
Chilean Seabass with Dry Miso	38
Mushroom Salad	22
Creamy Spicy Snow Crab	36
Prime Filet "Toban" Yaki	48
Maine Lobster with Spicy Garlic or Wasabi Pepper	70
Shrimp and Lobster with Spicy Lemon Sauce	52
Rosemary Panko Crusted New Zealand Lamb Chop	56

NOW

Rosemary Panko Oysters (Price per piece – 2 pc min)	7
Scallop Truffle Chips (Price per piece – 2 pc min)	15
Arctic Char Rocoto or Shiso Serrano	35
Lobster Sweet and Sour	70
Roasted Heart of Palm	25
Dover Sole with Crispy Spinach	52
Ribeye with Truffle Butter Sauce	48
Seared Toro with Truffle Teriyaki (Price per piece – 2 pc min)	16
Prime Tenderloin with Miso Ponzu	48
Roasted King Crab with Uni or Shiso Serrano	98
Roasted Cauliflower	14
Crispy Brussels Sprouts	14
Seabass Shimeji	36
Short Rib with Heart of Palm Puree	34
16oz Prime New York Strip with Seasonal Mushrooms	92
Seabass Mole	38
Jidori Chicken – Choice of Sauce	30



SHUKO SNACKS

Edamame	7
Crispy Okra with Garlic Ponzu	10
Grilled Shishito Peppers	9
Roasted Baby Corn	12

NIGIRI & SASHIMI

Price per pc – 2 pc min

Aji (Spanish Mackerel) *	8	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	12.5



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	135
Chef's Choice Omakase	185



DESSERT

Bento Box <i>Valrhona Dark Chocolate Fondant, Imperial Matcha</i>	16
Chocolate Harumaki <i>Strawberry, Banana</i>	15
Hazelnut Cookie <i>Vanilla, Caramel</i>	15
Pavlova <i>Citrus, Meringue, White Chocolate</i>	15
Ilanka <i>Devils food cake, Espresso, Banana</i>	15
“Xurro” <i>Dulce de leche, Cinnamon, Nibs</i>	15
Cheesecake <i>Raspberry, Peach</i>	15
Semifreddo <i>Passion fruit, Malibu Coconut, Pistachio</i>	15
Whiskey Cappuccino <i>Cocoa, Coffee</i>	13
Date Cake <i>Dates, Crème fraiche, Japanese Whiskey</i>	15
Banana Soy Toban <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.