



NOBU DOWNTOWN WEEKEND BRUNCH

Available 11:45am–5:00pm in the Bar & Lounge Only

BRUNCH PRIX FIXE

35.00

1ST COURSE

choice of

Nobu Cup Sushi*

Yellowtail Sashimi with Jalapeño*

Sashimi Salad with Matsuhisa Dressing*

Green Salad and Baby Corn with Spicy Lemon Dressing

2ND COURSE

choice of

Nobu Fish & Chips

Salmon Scrambled Egg Donburi*

Chicken Karaage & Matcha Waffles

Beef Tenderloin Katsu Sandwich

Cauliflower Steak Chimichurri

DESSERT

choice of

Soba Cha Granola with Pear Sorbet

Chocolate Financier with Matcha Gelato

House Made Gelato or Sorbet



BRUNCH SPECIALS

Shokupan French Toast	17
Chicken Karaage and Matcha Waffles	20
Nobu Fish & Chips	20
Cauliflower Steak Chimichurri	17
Spinach and Egg Toban with Dry Miso	19
<i>Add Jamon de Iberico</i>	25

RICE AND GRAINS

Served with Miso Soup and Salad

Tuna Poke and Avocado Grain Bowl*	28
Grilled Shrimp Tare Grain Bowl	22
Salmon Scramble Egg Donburi*	22
Vegetable Spicy Garlic Donburi	18
Skirt Steak Donabe Gohan*	25
<i>Add a Sunny Side Up Jidori Egg</i>	28

SHOKUPAN SANDWICHES

2 pieces per order

Shrimp Katsu	18
Chicken Katsu	16
Beef Tenderloin Katsu	20
Avocado Toast	10

SHUKO SNACKS

Edamame	8
Spicy Edamame	9
Shishito Peppers	10
Soramame	12
Honey Truffle Baby Corn	14
Soba Fritters	13
Crispy Rice with Spicy Tuna*	28



COLD

Yellowtail Sashimi with Jalapeño*	30
Tiradito*	30
Sashimi Salad with Matsuhisa Dressing*	30
Hearts of Palm Jalapeño Dressing	24
Baby Spinach Salad with Dry Miso	19
<i>Add Grilled Shrimp</i>	36

HOT

Black Cod with Miso	42
Squid "Pasta" with Light Garlic	28
Rock Shrimp Tempura	30
King Crab Tempura Amazu Ponzu	43
Wagyu Gyoza	35
Eggplant with Miso	14

NOBU TACOS

Price per piece – minimum 2 pieces

Bigeye Tuna*	9
Salmon*	9
Lobster	10
King Crab	10
Short Rib	9
Wagyu*	18.50

NIGIRI SUSHI & SASHIMI*

Price per piece

Bigeye Tuna	7.25	Bluefin Toro	mp
Yellowtail	7.25	Fluke	7
Japanese Red Snapper	8.50	Salmon	7.25
King Salmon	8.25	Salmon Egg	7
Sea Urchin	11	Snow Crab	7.75
Japanese Scallop	6.50	Unagi	10.50
Tamago	5		



MAKI*

Price per roll

Bigeye Tuna	12
Spicy Bigeye Tuna	12.50
Salmon Avocado	12.25
Yellowtail Scallion	12
Yellowtail Jalapeño	12.50
California	15
Shrimp Tempura	15
Soft Shell Crab	20
Spicy Scallop	13
Kappa	6.75
Vegetable	11
Unagi Cucumber	15.50
House Special	20

DESSERTS

Whisky Cappuccino	15
<i>Cardamom Cream, Toasted Cinnamon Crunch, Espresso Gelato, Whisky Foam</i>	
Caramel Soba Cha Brownie	17
<i>Brownie, Salted Caramel, Milk Chocolate Cremeux, Caramel Soba Cha Gelato</i>	
Calpico Carrot Cake	16
<i>Carrot Sponge, Marscapone Cream, Calpico Yogurt Sorbet</i>	
Bento Box	17
<i>Valrhona Dark Chocolate Fondant, Imperial Matcha Gelato</i>	
Assorted Mochi Ice Cream	15
Seasonal Fruit Plate	18
House-made Gelato or Sorbet	14



BRUNCH HAPPY HOUR

NOBU COCKTAILS

Komomo 195	12
<i>Louis Roederer Champagne, Momoko-Chan Cordial, Lemon</i>	
Yuzu Fizz	12
<i>Syltbar prosecco, Umepon Liqueur, Orange, Yuzu</i>	
Lychee Martini	12
<i>Spring 44 Vodka, Lychee</i>	
Mia Margarita	12
<i>Corralejo Anejo, Passion Fruit, Honey, Shichimi</i>	
Japanese Bloody Mary	12
<i>Nobu Soju, Tomato, Shichimi, Wasabi, Ginger, Tonkatsu</i>	

BRUNCH CLASSICS

Mimosa	12
<i>Syltbar Prosecco, Grand Marnier, Orange</i>	
Bellini	12
<i>Louis Roederer Champagne, Creme de Peche, Peach</i>	
Bloody Mary	12
<i>Ketel One Vodka, Tomato, Ginger, Serrano</i>	
Pimm's Cup	12
<i>Pimm's No. 1, Cucumber, Lemon, Club Soda</i>	

NON ALCOHOLIC

Lychee Mango	6
<i>Mango, Lychee, Cranberry, Calpico</i>	
Matcha Love	6
<i>Coconut, Ceremonial Matcha, Agave</i>	
Wild Orchid	6
<i>Black Orchid Tea, Elderflower Cordial, Blackberry Lemon</i>	

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