



NOBU DOWNTOWN DINNER MENU

NOBU CLASSIC

COLD

Yellowtail Sashimi with Jalapeño*	27
Spicy Miso Chips with Bigeye Tuna* (4 pieces)	15
Bigeye & Bluefin Toro Tartar with Caviar*	42
Salmon or Yellowtail Tartar with Caviar*	32
New Style Sashimi with Salmon or White Fish*	26
Tiradito*	26
Tuna Tataki with Tosazu*	26
Sashimi Salad with Matsuhisa Dressing*	28
Salmon Skin Salad with Tosazu	23
Lobster Shiitake Salad with Spicy Lemon Dressing	54
Seafood Ceviche*	28
Lobster Ceviche (2 pieces)	20
Kumamoto Oysters with Maui Onion Salsa* (3 pieces)	18
Field Green Salad	12
Shiitake Mushroom Salad	17
Kelp Salad	15
Oshinko	10
Oshitashi	10

HOT

Black Cod with Miso	42
Black Cod Butter Lettuce (2 pieces)	14
Chilean Seabass with Black Bean Sauce	44
Arctic Char with Crispy Shiso*	36
Squid "Pasta" with Light Garlic Sauce	28
Matsuhisa Shrimp & Caviar (2 pieces)	22
Rock Shrimp Tempura with Creamy Spicy or Ponzu	28
Lobster Tempura with Creamy Spicy, Ponzu or Smoked Jalapeño Aioli	54
Lobster with Wasabi Pepper Sauce	54
Creamy Spicy Crab*	36

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



NOBU CLASSIC HOT CONTINUED

Sea Urchin Tempura	22
Beef Toban Yaki*	39
Mushroom Toban Yaki	24

NOBU NOW

COLD

Crispy Rice with Spicy Tuna or Yellowtail*	28
Bluefin Tuna Sashimi with Hearts of Palm*	30
Bigeye Tuna Tataki with Eringii Mushroom*	30
Salmon Tataki Yuzu Miso*	24
Fluke Sashimi with Dry Miso*	27
Spicy Uni Shooter*	21
Spicy Kumamoto Shooter*	14
Baby Spinach Salad with Dry Miso & Yuzu Truffle Oil	19
<i>Add Grilled Shrimp</i>	36
<i>Add King Crab or Scallop*</i>	38
<i>Add Lobster</i>	54
Baby Artichoke Salad	26
Hearts of Palm Salad with Jalapeño Dressing	23

HOT

Umami Chilean Seabass	44
Roasted Chilean Seabass & Cauliflower	
with Jalapeño Dressing	44
Pan Seared Scallop with Jalapeño Salsa* (2 pieces)	20
King Crab Tempura Amazu Ponzu	43
Grilled Octopus with Choclo Salsa	22
Sizzling Uni Yaki	26
Umami Wings	18
Short Ribs Jalapeño Salsa (per piece)	9
Wagyu Gyoza	35
Dry Aged Tomahawk Ribeye Steak*	180
Colorado Lamb Chop with Anticucho Miso* (per piece)	23

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NOBU MAIN DISHES

Served with Miso Soup and Rice

Salmon with Teriyaki, Anticucho or Wasabi Pepper Sauce*	34
Shrimp or Scallop Spicy Garlic*	39
Chicken Teriyaki, Anticucho or Wasabi Pepper Sauce	33
Beef Tenderloin Teriyaki, Anticucho or Wasabi Pepper Sauce*	45
Assorted Sushi*	46
Assorted Sashimi*	46

VEGETABLE DISHES

Eggplant Miso	13
Warm Mushroom Salad	25
Cauliflower with Jalapeño Dressing	16
Brussels Sprouts with Jalapeño Salsa	16
Vegetables with Spicy Garlic Sauce	16
Shojin Tempura	14

KUSHIYAKI

2 pieces per order

TARE, TERIYAKI OR ANTICUCHO SAUCE

Shrimp	16	Scallop*	18
Salmon*	14	Squid	14
Vegetable	9	Chicken	13
Beef	16	Wagyu (per piece)	38

SOUPS

Miso	7	Akadashi	7.50
Mushroom	9	Clear Soup	10
Spicy Seafood	18		

SHUKO SNACKS

Edamame	8	Spicy Edamame	9
Soramame	12	Shishito Peppers	10
Soba Fritters	13	Baby Corn	14

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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 AND SASHIMI*

Price per piece

Bigeye Tuna	7.25	Bluefin Toro	mp
Yellowtail	7	Kanpachi	7.75
Shima Aji	8.50	Fluke	6.75
Japanese Red Snapper	8.50	Kinmedai	9
Salmon	6.75	King Salmon	8
Gen Saba	8	Sawara	6.50
Aji	7	Kohada	7
Smelt Egg	5	Sea Urchin	11
Octopus	6.50	Japanese Scallop	6
Shrimp	6	Snow Crab	7.75
King Crab	10	Tamago	5
Salmon Egg	7	Japanese Anago	8
Unagi	8.50		

SUSHI ROLLS (HAND/CUT)*

Price per roll

Bigeye Tuna	Hand 10.50	Cut 11.50
Spicy Bigeye Tuna	Hand 11.50	Cut 12.50
Bigeye & Bluefin Toro Scallion	Hand 16	Cut 20
Salmon Avocado	Hand 11.25	Cut 12.25
Yellowtail Scallion	Hand 10	Cut 11
Yellowtail Jalapeño	Hand 11	Cut 12
California	Hand 12.50	Cut 15
Spicy Scallop	Hand 9.50	Cut 10.50
Shrimp Tempura	Hand 10	Cut 13.50
Unagi Cucumber	Hand 12.50	Cut 14.50
Kappa	Hand 5.50	Cut 6.75

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SUSHI ROLLS CONTINUED (HAND/CUT)*

Price per roll

Vegetable	Hand 7.75	Cut 9.75
Salmon Skin	Hand 9	Cut 12
Soft Shell Crab		Cut 20
House Special		Cut 19.50
Toro Rossa		Cut 27
Lobster		Cut 33

DOWNTOWN STYLE HANDROLLS*

Make your own Hand Rolls with Assorted Nigiri, Toasted Nori and sides of Uni, Cilantro, Jalapeño, Creamy Spicy Sauce, Marudaizu Soy, and Dry Miso

56

WAGYU BEEF SPECIAL*

Japanese Wagyu

Choice of Styles and Sauces—\$38 per oz

Tataki

New Style

Toban

Steak

OMAKASE* - CHEF'S CHOICE**

Experience the essence of Chef Matsuhisa's cuisine

with this multi-course tasting menu

135, 195 and up per person

**Available until one half hour before doors close

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DESSERT

Yuzu Lime Bar <i>Shortbread, Yuzu Lime Curd, Caramel Apple Sauce, Ginger Pear Sorbet</i>	16
Calpico Carrot Cake <i>Carrot Sponge, Marscapone Cream, Calpico Yogurt Sorbet</i>	16
Caramel Soba Cha Brownie <i>Brownie, Salted Caramel, Milk Chocolate Cremeux, Caramel Soba Cha Gelato</i>	17
Pineapple Coconut Cake <i>Coconut Sponge, Vanilla Roasted Pineapple, Coconut Mousse, Shiro Goma Praline, Lemon Sorbet</i>	16
Whisky Cappuccino <i>Cardamom Cream, Toasted Cinnamon Crunch, Espresso Gelato, Whisky Foam</i>	15
Bento Box <i>Valrhona Dark Chocolate Fondant, Imperial Matcha Gelato</i>	17
Banana Soy Toban <i>Soy Caramelized Banana, Candied Pecans, Malaga Gelato</i>	16
Assorted Mochi Ice Cream	15
Seasonal Fruit Plate	18
House-made Gelato or Sorbet	14

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