



NOBU HOUSTON DINNER MENU

NOBU CLASSIC

COLD

Spicy Miso Chips—Tuna or Scallop (2 pcs) *	10
Yellowtail Sashimi with Jalapeño *	27
New Style Sashimi (Salmon or Whitefish) *	26
Tiradito 'Nobu Style' *	26
Red Snapper Sashimi with Dry Miso *	32
Tuna Tataki *	28
Seared Salmon with Karashi Su Miso *	27
Oyster – Nobu Sauces (3 pcs) *	15
Bluefin Toro Tartar *	40
Lobster Ceviche on Butter Lettuce (2 pcs)	20
Seafood Ceviche *	24
Oyster Shooter *	9
Field Greens with Grilled Shiitake	18
Field Greens with Matsuhisa Dressing	12
Lobster Shiitake Salad with Spicy Lemon Dressing	68
Seaweed Salad	12
Sashimi Salad *	30

NOBU NOW

COLD

Crispy Rice with Spicy Tuna (2 pc min) *	24
Toro Tataki with Yuzu Miso *	58
Tai Sweet Shiso with Crispy Shiitake *	32
Octopus Wasabi Salsa *	32
Uni Shooter *	14
Nobu Caesar Salad	28
Spinach Salad with Dry Miso	22
Hearts of Palm Salad with Jalapeño Dressing	24
Baby Artichoke Salad	24

SHUKO SNACKS

Edamame	7
Spicy Edamame with Roasted Hazelnuts	9
Grilled Okra	9
Grilled Shishito Peppers with Den Miso	9

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NOBU CLASSIC

HOT

Black Cod Miso	38
Tiger Shrimp with Spicy Garlic	36
Squid 'Pasta' with Light Garlic Sauce	26
Eggplant Spicy Miso	14
Rock Shrimp Tempura with Butter Ponzu or Creamy Spicy	26
Chilean Sea Bass with Dry Miso	38
Maine Lobster with Spicy Garlic or Wasabi Pepper	60
Scallop with Spicy Garlic or Wasabi Pepper	39
Warm Mushroom Salad	20
Creamy Spicy Snow Crab	34
Prime Beef Filet 'Toban' Yaki	48
Arctic Char Crispy Spinach with Yuzu Soy	32
Shrimp and Lobster with Spicy Lemon Sauce	50

NOBU NOW

HOT

Scallop Jalapeño with Brussels Sprouts	24
Whole King Crab Leg with Uni Butter	85
Seared Chilean Sea Bass with Truffle Mirin & Soy	43
Whole Fish "Grilled" or "Tempura" with Dipping Sauces	mp
Smoked Wagyu Gyoza (4 pcs)	28
25 oz. Bone-in Prime Rib Eye Anticucho	110
Boneless Prime Ribeye Yuzu Truffle Butter	50
Mishima Reserve Wagyu Tenderloin	86
King Crab Tempura Amazu Ponzu	34
Tempura Brussels Sprouts with Curry Salt	14
Jidori Chicken with Wasabi or Teriyaki	35
Dover Sole with Yuzu Caper Sauce	70

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NIGIRI & SASHIMI

Price per piece

Bluefin Oh Toro *	15	Smelt Egg *	4
Bluefin Chu Toro *	12	Tamago	4
Bigeye Tuna *	6	Smoked Salmon	6
Albacore *	5	King Crab	13
Fluke *	5	Sea Urchin *	12
Fresh Water Eel	9	Shrimp	5
Tai *	6	Botan Ebi *	8
Kanpachi *	7	Scallop *	5
Kinme Dai *	8	Snow Crab	7
Salmon *	6	Mirugai *	8
Salmon Belly *	6	Awabi *	8
Salmon Egg *	5	Aji (Spanish Mackerel) *	6
Yellowtail *	6	Mackerel *	5
Yellowtail Belly*	7	Shima Aji *	6
Squid	4	Iwashi *	5
Octopus	5	Kohada *	5
Live Octopus *	6	Fresh Wasabi	12
Sea Eel	8		

SUSHI MAKI

Kampyo	Hand Roll	6	Cut Roll	5
Spicy Albacore *	Hand Roll	7	Cut Roll	11
Tuna *	Hand Roll	8.50	Cut Roll	11.50
Spicy Tuna *	Hand Roll	9	Cut Roll	12
Tuna Asparagus *	Hand Roll	9	Cut Roll	12
Spicy Scallop *	Hand Roll	9	Cut Roll	12
California	Hand Roll	12	Cut Roll	14.50
Eel Cucumber	Hand Roll	9.50	Cut Roll	15
Shrimp Tempura	Hand Roll	8.50	Cut Roll	14
Yellowtail Scallion *	Hand Roll	8.50	Cut Roll	11.50
Yellowtail Jalapeño *	Hand Roll	9	Cut Roll	12
Salmon Avocado *	Hand Roll	9	Cut Roll	12
Negi Toro *	Hand Roll	15	Cut Roll	20
Vegetable	Hand Roll	7.50	Cut Roll	10.50
Salmon Skin	Hand Roll	7.50	Cut Roll	12
House Special			Cut Roll	18
Soft Shell Crab			Cut Roll	18
Lobster			Cut Roll	35

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NOBU STYLE SASHIMI TACOS

2 pc per order

Tuna *	12	White Fish *	12	Uni *	mp
Yellowtail *	13	Lobster	16	Wagyu (2 pc)	30

SOUPS

Miso Soup with Tofu	6
Wild Mushroom Soup	12
Spicy Seafood Soup	16

JAPANESE A5 WAGYU

From Kyushu, Japan

Choice of styles—\$36 per oz

*2oz minimum – New Style * or Tataki **

4oz minimum – Hot Stone, Smoking Pot or Yakimono

MULTI COURSE TASTING MENUS

Nobu Signature Menu	125
Omakase	175

DESSERT

Bento Box <i>Valrhona Dark Chocolate Fondant, Imperial Matcha</i>	15
Fiji Shaved Ice <i>Seasonal Fruit, Condensed Milk</i>	15
Pistachio Mousse <i>Marscarpone, Mixed Berried, Imperial Matcha</i>	15
Mochi Doughnuts <i>Okinawan Yam, Sobacha, Kuromitsu</i>	15
Date Cake <i>Guanaja Chocolate, Togouchi Caramel, Crème Fraiche</i>	15
Banana Soy Toban <i>Banana, Pecan, Malaga</i>	15
Crème Brulee <i>Kinako, Raspberry, Toffee</i>	15
Hazelnut Cremeux <i>Chocolate, Passion Fruit, Cocoa Nibs</i>	15

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