



# NOBU MALIBU VALENTINE'S DAY MENU

*February 14, 2019*

*Two Hundred Dollars*

## FIRST COURSE

Toro Tartar with Truffle Wasabi Soy  
Umajime Kinmedai Dry Miso

## SECOND COURSE

Steamed Abalone with Champagne and Yuzu Basil  
Uni & Wagyu New Style

## NIGIRI

Assorted Nigiri and Sushi Cup

## FOURTH COURSE

Sawara Salad with Cilantro Dressing

## FIFTH COURSE

Seiko Gani Tempura

## SIXTH COURSE

Yakimasu with Tobiko

## DESSERT

Almond Yuzu Royale

*\*subject to change based on availability*

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