



## 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 Ahi Rhubarb* | 36 |
|--------------------|----|

## **NOBU HOT DISHES**

### **CLASSIC**

|  |    |
|--|----|
| Crab Tempura Truffle 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                    | 74 |
| Roasted Caulifloer   | 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 |



## 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

*2 pc per order*

|           |   |          |   |       |    |
|-----------|---|----------|---|-------|----|
| 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

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

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