



NOBU MIAMI DINNER MENU

NOBU COLD DISHES

CLASSIC

Spicy Miso Chips—Tuna or Scallop *	15
Toro Tartare with Caviar *	45
Salmon or Yellowtail Tartare with Caviar *	26
Oysters with Nobu Sauces *	18
Yellowtail Jalapeño *	26
Tiradito *	28
New Style Sashimi *	28
Seafood Ceviche *	26
Tuna Tataki with Tosazu *	28
Tuna Tempura Roll *	28
Sashimi Salad with Matsuhisa Dressing *	34
Lobster Shiitake Salad with Spicy Lemon Dressing	56
Salmon Skin Salad	23
Oshitashi	12

NOW

Vegetable Hand Roll with Sesame Miso Sauce	8
Crispy Rice with Spicy Tuna *	28
Tuna or Scallop 'Tostadas' – Rice Chip, Avocado, Finger Lime (per piece)	9
White Fish Dry Miso	30
Seared Salmon Karashi Sumiso *	28
Red Snapper Butter Lettuce *	32
Salmon Nashi *	32
Toro Tofu Truffle * (per piece)	20
Octopus Carpaccio Jalapeño Dressing	28
Heart of Palm Salad	28
Baby Spinach Salad with Dry Miso	20
with Grilled Shrimp	36
Butter Lettuce Salad	29

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NOBU HOT DISHES

CLASSIC

Black Cod Butter Lettuce (per piece)	6
Arctic Char with Crispy Shiso	36
Rock Shrimp Tempura with Creamy Spicy or Ponzu	26
Squid 'Pasta' with Light Garlic Sauce	29
Creamy Spicy Crab	36
Shrimp and Lobster with Spicy Lemon Sauce	49
Lobster Wasabi Pepper	65
Black Cod with Miso	38
Chilean Sea Bass with Black Bean Sauce	48
Scallops Spicy Garlic	56
Seafood Toban Yaki	38
Jidori Chicken Teriyaki	34
Beef Toban Yaki	42
Ribeye Anticucho	130

NOW

Umami Chicken Wings <i>with Matsuhisa Ranch and Gochujang Hot Sauce</i>	22
Roast Pork Belly with Miso Caramel and Shiso Salsa	28
Scallops with Jalapeño Salsa	32
Wagyu Foie Gras Dumplings	38
King Crab Tempura with Amazu Ponzu	42
Aka Miso Braised Short Rib (per piece)	9
Gambas 'Al Ajillo'	58
Octopus 'Aguachile'	35
Lamb Rosemary Miso (per piece)	24
Lobster with Black Truffle Crust	78
Fresh Soft Shell Crab with Watermelon	38
Umami Sea Bass	48
Prime Tenderloin with Yuzu Truffle, Crispy Onions	68

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VEGETABLES

Crispy Brussel Sprouts	18
Seasonal Vegetables Spicy Garlic	18
Warm Mushroom Salad	28
Roasted Cauliflower	19
Eggplant with Miso	14
Kelp Salad	18
Filed Greens Matsuhisa Dressing	15
Shiitake Salad	19
Mushroom Toban Yaki	28

SOUPS AND RICE

Miso Soup with Tofu	8
Clear Soup	12
Mushroom Soup	15
Spicy Seafood Soup	23
Parmesan Miso Rice with Truffle	38
Lobster 'Risotto' with Uni	42

SHUKO

Edamame	8
Roasted Edamame Choclo	10
Kuro Kuromame	14
Baby Corn, Truffle Honey, Curry Salt	14
Shishito Peppers	12

NOBU STYLE SASHIMI TACOS

PRICE PER PIECE

2 pieces minimum

Tuna	7	Salmon	6	Lobster	9
Crab	9	Wagyu	14	Short Rib	8

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TEMPURA

Seasonal Shojin	16
Shimeji Mushroom	16
Shrimp	14
Avocado	5
Sea Urchin with Shiso	24
Salt & Pepper Squid	19
Corn Kakiage	15

KUSHIYAKI

ANTICUCHO, TERIYAKI OR SALT & PEPPER

2 skewers per order

Salmon	15
Chicken	14
Shrimp	16
Beef	16
Scallop	18

NIGIRI SUSHI & SASHIMI

Whitefish *	6	Octopus	7
Yellowtail *	7	Scallop *	7
Kampachi *	8	Salmon Egg *	6.5
Tuna *	7	Tamago	4.5
Toro *	20	Snow Crab	9
Fluke *	7	Sea Urchin *	11
Salmon *	6.5	Shrimp *	6
Japanese Mackerel *	8	King Crab *	10
Japanese Red Snapper *	8	Smelt Egg *	5
Aoyagi *	9	Salmon Egg *	6.5
Japanese Eel	11	Fresh Wasabi	10
Sea Eel	12		
Kohada *	9		

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SUSHI MAKI

California	Hand Roll 13	Cut Roll 15
Japanese Eel and Cucumber	Hand Roll 14.5	Cut Roll 16.5
Kappa	Hand Roll 6	Cut Roll 8
Toro and Scallion *	Hand Roll 16	Cut Roll 19.5
Salmon Skin	Hand Roll 12	Cut Roll 14
Shrimp Tempura	Hand Roll 13	Cut Roll 15
Yellowtail Jalapeño *	Hand Roll 12.5	Cut Roll 14.5
Spicy Tuna *	Hand Roll 12	Cut Roll 14
Salmon *	Hand Roll 10	Cut Roll 12
Spicy Salmon *	Hand Roll 11	Cut Roll 12.5
Scallop & Smelt Egg *	Hand Roll 13	Cut Roll 15
Vegetable *	Hand Roll 9	Cut Roll 11
Oshinko	Hand Roll 7	Cut Roll 9
Uni and Ikura	Hand Roll 30	
Baked Crab	Hand Roll 22	
New Style *		Cut Roll 14
Nobu House Special *		Cut Roll 20
Fresh Softshell Crab		Cut Roll 24
Lobster		Cut Roll 28
Cup Sushi Selection *		38
Sushi Selection *		80
Sashimi Selection *		70

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OMAKASE

Experience one of Chef Nobu's multi-course tasting menus

Signature	120
Miami	180

JAPANESE A5 WAGYU

Experience true Japanese beef at Nobu

Choice of styles—\$36 per oz

New Style *

Tataki *

Toban

Kushiyaki

Nigiri (2 pieces)

Hot Stone

Steak

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DESSERT

Black Forest	15
<i>Chocolate Sponge, Chocolate Pate a Bombe, Bourbon Cheesecake, Cherry Ice Cream (made with local Cao Chocolate)</i>	
Muguicha Tiramisu	14
<i>Lady Finger Sponge, Mascarpone Mousse, Strawberry Cremoso, Strawberry Presse, Frozen Chocloate Powder, Muguicha Ice Cream</i>	
Coconut Chocolate Cake	14
<i>Coconut Cake, Coconut Zabaione, Chocolate Chantilly, Chai Tea Ice Cream, Cococnut Tuile</i>	
Cashew Cheesecake	14
<i>Lucuma Fluid Gel, Pineapple Couli, Pineapple Ice Cream, Lucuma Caviar, Toasted Cashew</i>	
Cookies and Cream	14
<i>Hazelnut Cookie, Banana Ice Cream, Raspberry Meringue, Hazelnut, Banana Butterscotch, Raspberry Gelee</i>	
Satandagi	14
<i>Chocolate Tempura, Almond Ice Cream, Raspberry Reduction Sauce, Toasted Pistachios</i>	
Miso Cappuccino	14
<i>Miso Cream, Candied Pecans, Vanilla Ice Cream, Espresso Foam</i>	
Bento Box	15
<i>Valrhona Dark Chocolate Fondant Cake, Imperial Matcha Gelato</i>	
Seasonal Fiji Water© Kakigori	16
Assorted Mochi Ice Cream	12
House Made Ice Cream or Sorbets	10