



NOBU NEWPORT BEACH VALENTINE'S DAY OMAKASE

February 14, 2019

One hundred fifty dollars per person

ZENSAI

Nobu Style Vegetable Tacos

FIRST COURSE

Tasmanian Ocean Trout Zuke with Amarillo Tosazu

SECOND COURSE

Bluefin Tuna Tataki Caviar with Beet Dressing

THIRD COURSE

Nigiri (Toro, Kinmedai, Scallop, Atsuyaki)

FOURTH COURSE

Shima Aji with Dry Miso Quinoa Cauliflower Salad

FIFTH COURSE

Oven Roasted Lobster with Mustard Meyer Lemon Chantilly and Lobster Dashi
Coulis

SIX COURSE

Pan Seared Lamb Loin with Carrot Ginger Puree and Roasted Beet Foam

SEVEN COURSE

Uni Abalone and Clam Miso with Sweet Potato Dumpling

DESSERT

Pavlova with Grapefruit Curd and Caramelized Pineapple Cream

** Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Items subject to change based on availability.*