



NOBU PALO ALTO DINNER MENU

NOBU CLASSIC

COLD

Spicy Miso Chips – Tuna or Scallops	20
Oysters - Choice of Sauce	18
Yellowtail Sashimi Jalapeño	30
Bigeye and Bluefin Toro Tartare	42
Seafood Ceviche	26
Shiromi Usuzukuri*	30
Lobster Ceviche on Limestone Lettuce (2 pc)	20
Whitefish Tiradito 'Nobu Style'	30
New Style Sashimi	30
Fluke Sashimi with Dried Miso and Yuzu	35
Warm Mushroom Salad	20
Salmon Skin Salad	18
Sashimi Salad	35
Field Greens with Matsuhisa Dressing	14
Lobster Shiitake Salad with Spicy Lemon Dressing	m/p
Uni or Oyster Shooter	15/12

HOT

King Crab Tempura Amazu	44
Black Cod with Miso	38
Squid 'Pasta' with Light Garlic Sauce	26
Eggplant Spicy Miso	12
Rock Shrimp Tempura with Butter Ponzu or Creamy Spicy	28
Chilean Sea Bass with Dry Miso	40
Pan Seared Scallops with Wasabi Pepper Sauce	36
Prime Filet "Toban" Yaki	48
Arctic Char with Crispy Spinach	36
Maine Lobster with Spicy Garlic or Wasabi Pepper	m/p
Shrimp and Lobster with Spicy Lemon Sauce	45
Prime Tenderloin of Beef – Teriyaki, Wasabi, Anticucho	48



NOBU NOW

SHUKO SNACKS

Edamame	7
Crispy Okra with Garlic Ponzu	9
Grilled Shishito Peppers with Sweet Den Miso	9

COLD

Lemon Salmon Nashi	35
Tai Agave	35
Baby Spinach Salad with Dry Miso	25
King Crab Salad	42
Toro Jalapeño or Toro New Style	90
Rock Shrimp Ceviche	26
Matsuhisa Tomato Salad	16
Crispy Shiitake Salad	26
Tuna Ginger Tosazu	35
Crispy Rice with Spicy Tuna (per piece - 2 pc min)	12
Tai Sweet Shiso with Crispy Shiitake	35
Whitefish Arugula with Jalapeño Dressing	30

HOT

Arctic Char Rocoto	36
Lobster Sweet and Sour	m/p
Pan Seared Scallops Jalapeno Salsa	36
Scallop Truffle Chips (2 pc)	28
Dover Sole with Crispy Spinach	46
Ribeye with Truffle Butter Sauce	45
Roasted Cauliflower	15
Crispy Brussels Sprouts	15
Jidori Chicken - Choice of Sauce	30
16 oz Prime New York Strip w/ Seasonal Mushrooms	80

NOBU STYLE SASHIMI TACOS

Price per pc – 2 pc min

Tuna	6	Lobster	8	Ribeye	6
Vegetable	5	Wagyu	14		



SOUPS

Miso Soup with Tofu	6
Wild Mushroom Soup	10
Spicy Seafood Soup	19
Crispy Rice Soup	9

JAPANESE A5 WAGYU

From Kyushu, Japan
Choice of styles—\$38 per oz
20oz min

OMAKASE MENU

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

Nobu Signature Tasting Menu	150
Chef's Choice Omakase	195

NIGIRI & SASHIMI

Price per pc—2 pc min

Aji (Jackfish)	8	Salmon	6
Bigeye Tuna	7	Ikura	8
Bluefin Toro	16	Anago	9
Fluke	8	Uni	12
Unagi	10	Shrimp	6
Japanese Snapper	8	Sweet Shrimp	12
Mirugai	12	Scallop	7
Kanpachi	8	Snow Crab	9
Kinme Dai	10	Shima Aji	8
Saba	8	Tamago	4
Octopus	7	Yellowtail	7
Live Octopus	9		



SUSHI MAKI

Bigeye Tuna Roll	Hand Roll 9	Cut Roll 12
Spicy Bigeye Tuna Roll	Hand Roll 9	Cut Roll 12
Bigeye Asparagus Tuna Roll	Hand Roll 10	Cut Roll 12
California Roll	Hand Roll 11	Cut Roll 15
Eel Cucumber Roll	Hand Roll 12	Cut Roll 18
Toro Scallion Roll	Hand Roll 13	Cut Roll 20
Vegetable Roll	Hand Roll 8	Cut Roll 10
Kappa Roll (Cucumber)	Hand Roll 4	Cut Roll 6
Shrimp Tempura Roll	Hand Roll 10	Cut Roll 15
Salmon Skin Roll	Hand Roll 9	Cut Roll 12
Soft Shell Crab		Cut Roll 20
House Special		Cut Roll 20

DESSERT

Bento Box	16
<i>Valrhona Dark Chocolate Souffle Cake, Imperial Matcha Gelato, Fresh Berries</i>	
White Chocolate Namelaka	16
<i>Panna Cotta, Shiso, Orange Tapioca, Strawberry, Citrus</i>	
Date Cake	16
<i>Whiskey Caramel, Candied Walnut, Crème Fraiche Gelato</i>	
Honey Pistachio Semi Freddo	16
<i>Passion Fruit Cremoso, Coconut Crumble, Coconut Malibu Rum Foam</i>	
Banana Soy Toban	16
<i>Soy Caramelized Banana, Candied Pecan, Malaga Gelato</i>	
Yuzu Strawberry Tart	16
<i>Sablée, Yuzu Curd, Compressed Strawberry, Vanilla Gelato</i>	
“Xurro”	16
<i>Pate de Brick Cigarillos, Delche De Leche, Cinnamon Sugar Cocoa Nibs</i>	
Whiskey Cappuccino	16
<i>Coffee Custard, Fior de Latte Gelato, Whiskey Foam, Cinnamon</i>	
Seasonal Fruit Plate	16
Mochi	14
Ice Creams & Sorbets	10

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