



## NOBU POLANCO MENU

### NOBU SPECIAL COLD DISHES

Spicy Miso Chips Tuna or Scallop (5)	Salmon Tataki with Cilantro Sauce
Yellowtail Sashimi with Jalapeño	Tuna Tataki
Spicy Crispy Rice	Tuna Mexican Tataki
Oysters with Nobu Sauces (4)	Shiromi Dry Miso
Toro Tartar with Caviar	Mixed Seafood Ceviche
Salmon Tartar with Caviar	Lobster Ceviche
Yellowtail Tartar with Caviar	Tuna Tempura Roll
Alaskan King Crab Tacos (4)	Kampachi with Baby Artichoke and Yuzu
Tuna or Salmon Tacos (4)	Toro Jalapeño
Lobster Tacos (4)	Oyster Shooter

### TIRADITOS

Japanese Scallop	Octopus	Huachinango
Kumamoto Oysters	Botan Ebi	Nobu Tiradido

### SASHIMI NEW STYLE

Beef	Salmon	Japanese Scallop
Tofu	Kumamoto Oysters (5)	

### SALADS

Edamame	Asian Mesculin Dry Miso and Shrimp
Shishito Peppers	Tuna Sashimi Salad Matsuhisa
Cucumber Sunomono	Artichoke Salad
Field Greens	Warm Mushroom Salad
Kelp Salad	Lobster Salad (1/2)
Shitake Salad	Lobster Salad
Salmon Sashimi Paper Thin Salad	

### SOUPS

Miso Soup	Mushroom Soup
Akadashi Miso	Spicy Seafood Soup



## NOBU SPECIAL HOT DISHES

Black Cod with Miso	Whitefish with Jalapeño Sauce
King Crab Tempura with Amazu Ponzu	Rib Eye Tacos (5)
Rock Shrimp Tempura with Butter Ponzu	Wagyu Gyozas with Foie Gras
Rock Shrimp Tempura with Creamy Spicy	Chilean Seabass with Dry Miso Sauce
Shrimp with Spicy Garlic Sauce	Nasu Miso
Scallops with Spicy Garlic Sauce	Shrimp and Lobster with Spicy Lemon
Scallops with Wasabi Pepper Sauce	Black Cod Butter Lettuce
Fish and Chips Nobu Style	

## TOBAN-YAKI

Beef	Tofu	Seafood
Mushroom	Toro	Mixed Vegetables

## OSUSUME

Edamame Jalapeño Tempura	Whitefish with Spicy Guajillo Sauce
Chilean Seabass Tempura	Lobster Tempura with Amazu Ponzu
Black Cod with Mole Sauce	

## NOBU'S HOT STONE

*Option of Tataki, New Style, Kushi-yaki, Taban-yaki, or Ishi-yaki*

Filet	Ribeye	Australian Wagyu p/oz
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## OMAKASE

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

Served in 7 courses

## YAKIMONO

*Served with Teriyaki, Wasabi and Pepper, or Anticucho Sauce*

Organic Chicken	Salmon	Imported Ribeye
Beef Tenderloin		

## TIRADITOS

Beef	Salmon	Vegetables
Chicken	Shrimp	



## TEMPURA

Asparagus	Enoki	Tofu
Avocado	Kabocha	Whitefish
Green Pepper	Onion	Scallop
Broccoli	Shiitake	Shrimp
Carrot	Zucchini	Shojin
Japanese Eggplant	Sweet Potato	Tempura Dinner

## UMAMI

Fish Lettuce Tacos	Truffle Kampachi	Short Rib Bao
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## SUSHI/SASHIMI

Salmon	Tuna	Hamachi
Whitefish	Hirame	Octopus
Japanese Scallop	Kampachi	Toro
Alaskan King Crab	Seam Bream	Shrimp
Botan Ebi	Aji	Ikura
Masago	Unagi	Saba
Uni	Tamago	Mirugai
Foiegra	Sushi Dinner	Sashimi Dinner

## SUSHI ROLLS

Tuna	Spicy Tuna	Tuna Asparagus
Tuna Avocado	Negi Yellowtail	Kappa
Vegetable	Salmon Skin	Eel and Cucumber
Eel and Avocado	Salmon Avocado	Salmon Tempura
Spicy Scallop Smelt	Yellowtail Jalapeño	Salmon New Style
Mexican Style	Soft Shell Crab	King Crab California
Toro Jalapeño	Negi Toro	House Special
Lobster	Chile Special	



## DESSERT

### **Froyo**

*Strawberries, Black Sesame, Pineapple, Raspberries, Blueberries and Frozen Yogurt*

### **Banana Harumaki**

*Banana filled rolls, Dulce De Leche, and Passion Fruit*

### **Thai Ice Tea**

*Coconut Milk with Tapiocam Crispy Quinoa, Lemongrass Gelato, Red Tea Foam, and Orange essence*

### **Japanese Pudding - Brulee**

*Crème brulee with Caramelized Panko and Rompope Gelato*

### **Cheesecake Evolution**

*With Raspberries, Caramelized Shichimi and Tofu Gelato*

### **Mochi Ice Cream**

*3 pieces*

### **Ice Cream**

*1 scoop*

### **Fruit Sake**

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