



NOBU SAN DIEGO VALENTINE'S DAY OMAKASE

February 14th, 2019

One Hundred Fifty Dollars per person

BLUEFIN TORO TRIO

Kumamoto Oyster, Toro Caviar Salsa, Toro Sashimi,
Creamy Yuzu Truffle, Toro Tataki, Sweet Japanese Mustard Miso

KING SALMON YUZU ARUGULA

King Salmon Tataki, Paper Thin Salad, Micro Arugula

CHEF'S SELECTION OF PREMIUM SUSHI

CORN KAKIAGE WRAPS

Uni, Shiso, Pickled Cucumber, Lime Caviar

ALASKAN KING CRAB LEG

Broiled King Crab, Creamy Spicy Sauce, Masago, Scallion

BRAISED NIMAN RANCH BEEF CHEEK

Sour Cherry & Soy Braised Beef Cheek, Daikon

SHIO SOMEN

Japanese Wheat Noodle, Pork Broth, Garlic, Ginger, Scallion

DESSERT

Chef's Selection

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

***Items subject to change*