



## NOBU SAN DIEGO DINNER MENU

### NOBU COLD DISHES

#### CLASSIC

Bluefin and Yellowtail Toro Tartare with Caviar	40
Kumamoto Oysters with Nobu Sauces (3 pieces)	15
Ceviche Nobu Style	24
Lobster or King Crab Ceviche (2 pieces)	20
Tiradito with Fluke	28
Yellowtail Sashimi with Jalapeño	28
New Style Sashimi with White Fish or Salmon	28
Sashimi Salad with Matsuhisa Dressing	32
Lobster Salad with Spicy Lemon Dressing	62
Lobster with Inaniwa Pasta	35
Salmon Skin Salad	18
Field Greens with Matsuhisa Dressing	14
Shiitake Mushroom Salad	16
Tomato Ceviche	14
Cucumber Sunomono	12

#### NOW

Japanese Red Snapper Sashimi with Dry Miso	34
Yellowfin Tuna Tataki, Cilantro Dressing	28
Fluke Sashimi with Baby Artichoke	30
Salmon Tataki with Karashi-Su-Miso	28
Kampachi Sashimi, Aji Amarillo Ponzu	33
Bluefin Tuna, Wasabi Salsa	45
Octopus Carpaccio with Jalapeño Dressing	27
Creamy Ceviche King Crab Tacos (4 pieces)	32
Matsuhisa Bluefin Tuna Tacos (4 pieces)	32
Live Local Uni Sashimi in Shell	MP
Nobu Vegetable Hand Roll with Sesame Miso Sauce	9
Fresh Wakame Salad	14
Fresh Hearts of Palm Salad, Jalapeño Dressing	22
Dry Aged New York Strip Tataki Salad with Tosazu	32
Truffled Baby Spinach Salad	22
with Grilled Shrimp	30



## NOBU HOT DISHES

### CLASSIC

Black Cod with Miso	36
Black Cod on Butter Lettuce	32
Chilean Sea Bass with Black Bean Sauce	36
Rock Shrimp Tempura with Creamy Spicy or Butter Ponzu Sauce	26
Squid "Pasta" with Light Garlic Sauce	25
King Crab Tempura Amazu Ponzu	34
Shrimp and Lobster with Spicy Lemon Sauce	44
Baby Abalone with Light Garlic Sauce	38
Scallops with Wasabi Pepper or Spicy Garlic Sauce	34
Lobster with Wasabi Pepper	62
Arctic Char with Crispy Shiso, Yuzu Soy Butter	32
Yellowtail Collar	24
Creamy Spicy Crab	32

### NOW

Kurobuta Pork Belly Yakiniiku	16
Steamed Black Mussels	21
"Fish and Chips" Nobu Style	34
Chilean Sea Bass Umami or Dry Miso	36
Jumbo Clam with Light Garlic Sauce	42
Head-On Prawns with Spicy Lemon Garlic (4 Pieces)	30
Scallops, Brussels Sprouts, Jalapeño Salsa	34
Colorado Lamb, Goma Negi	57
Prime "Tomahawk" Ribeye with 3 Nobu Sauces (40 ounces) <i>*minimum 45 minutes</i>	130

### WAGYU BEEF

*\$140/ 4-ounce minimum)*

*Highly Marbleized premium beef imported from Japan*

*Tataki\* - New Style\* - Steak – Toban Yaki – Hot Stone - Flambé*



## YAKIMONO

*~Choice of Anticucho, Teriyaki, Balsamic Teriyaki or Wasabi Pepper Sauce~*

Chicken Kushiyaki (2 Skewers)	14
New York Prime Beef Kushiyaki (2 Skewers)	16
Free Range Chicken	28
Arctic Char	32
Beef Tenderloin (8 ounce)	40
Prime New York Strip (6 ounce)	48
Colorado Lamb (3 pieces)	57

## TOBAN YAKI

Beef	36
Mixed Seafood	32
Tofu	18
Vegetable	18
Mushroom	22

## SOUPS

Miso Soup	5
Miso Asari	7
Mushroom Soup	10
Spicy Seafood	16

## VEGETABLES

Cauliflower Jalapeño Salsa	14
Sweet Corn "Kushiyaki", Soy Glaze	14
Eggplant Ginger Soy	14
Nasu Miso	14
Brussels Sprouts, Dry Miso	14
Crispy Okra, Black Garlic Tosazu	14
Hearts of Palm, Spicy Lemon Garlic	15
Hearts of Palm "Pasta" Pepperoncini	15
Warm Mushroom Salad	21



## SPECIALTY TEMPURA

~Choice of Tempura Sauce, Ponzu, or Smoked Salt with Lime~

Baby Abalone (2 pieces)	12
Live Octopus (3 pieces)	12
San Diego Sea Urchin (1 piece)	16
Chilean Sea Bass (2 pieces)	12
Shojin (7 pieces of vegetable)	16
Scallop (2 pieces)	10
Squid (6 pieces)	10
Shrimp (2 pieces)	12
Assorted Seafood (5 pieces)	18
Mixed Mushrooms (5 pieces)	15

\*A la carte vegetable tempura available upon request.

## SHUKO SNACKS

Edamame	7
Truffled Edamame with Shichimi	8
Shishito Peppers	9
Kumamoto Oyster & Uni "Shooter"	16
Nobu's Seafood Ceviche & Chips	14
Crispy Okra, Black Garlic Tosazu	14
Salt & Pepper Squid	25
Crispy Rice, Spicy Yellowfin Tuna	25
Wagyu Shishito Tempura	25

## OMAKASE

Experience the essence of Chef Matsuhisa's cuisine with  
the multi-course Chef's tasting menu.

**\$115, \$165 & up**



## SUSHI & SASHIMI

*Price listed per piece, 2 pieces minimum per fish*

Bluefin Toro	MP	Smelt Egg	4
Bluefin Tuna	7	Salmon Egg	5
Yellowfin Tuna	6	Snow Crab	7
Salmon	5	Shrimp	6
King Salmon	6	Scallop	5
Yellowtail	6	Jumbo Clam	10
Kampachi	7	Baby Abalone	6
Japanese Red Snapper	6	Fresh Water Eel	8
Pink Snapper	9	Sea Eel	7
Live Fluke	5	Squid	5
Japanese Mackerel	6	Octopus	6
Aji	6	Live Octopus	6
Kohada	6	Uni	7
		Tamago	4

## SUSHI ROLLS

Yellowfin Tuna	Hand Roll	8.5	Cut Roll	11.5
Spicy Yellowfin Tuna	Hand Roll	9	Cut Roll	12
Asparagus Yellowfin Tuna	Hand Roll	9.5	Cut Roll	12.5
Bluefin Toro Scallion	Hand Roll	15	Cut Roll	20
Salmon Avocado	Hand Roll	9	Cut Roll	12
Yellowtail Scallion	Hand Roll	8.5	Cut Roll	11.5
Yellowtail Jalapeño	Hand Roll	9	Cut Roll	12
Spicy Scallop	Hand Roll	9	Cut Roll	12
Eel Cucumber	Hand Roll	9.5	Cut Roll	15
California	Hand Roll	12	Cut Roll	14.5
Shrimp Tempura	Hand Roll	8.5	Cut Roll	14
Soft Shell Crab			Cut Roll	18
Lobster			Cut Roll	35
Salmon Skin	Hand Roll	7.5	Cut Roll	12
House Special			Cut Roll	18
Vegetable	Hand Roll	7.5	Cut Roll	10.5
Cucumber	Hand Roll	6	Cut Roll	7.5
Avocado	Hand Roll	6	Cut Roll	7.5

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



## DESSERT

<b>Bento Box</b>	15
<i>Valhrona dark chocolate fondant, sesame crisp, Imperial Matcha Gelato</i>	
<b>Pavlova</b>	15
<i>White chocolate namelaka, shiso syrup, kalamansi curd, grapefruit, yuzu gel, mandarin sorbet, hibiscus meringue</i>	
<b>Banana Soy Toban</b>	14
<i>Soy caramelized banana, candied pecan, malaga gelato</i>	
<b>Date Cake</b>	14
<i>Whiskey caramel, candied walnut, crème fraiche gelato</i>	
<b>Miso Cappuccino</b>	13
<i>Chocolate miso cream, salted and candied pecans, vanilla ice cream, espresso foam</i>	
<b>Kakigori</b>	
<i>Fiji Water shaved ice</i>	
<b>Tamarind – Guava sorbet, honey basil seeds, condensed milk tamarind syrup</b>	14
<b>Mochi Ice Cream</b>	12
<b>Selection of House-Made Ice Cream or Sorbet</b>	12
<b>Fruit Infused Sake</b>	36