

NOBU SPECIAL COLD DISHES

NOBU Style Sashimi Tacos - Bigeye Tuna, Salmon, Lobster, & Crab (1 each)	20
Bigeye Tuna Tempura Roll with Yuzu Miso	18
Yellowtail Sashimi with Jalapeno	20
Inaniwa Udon Salad with Lobster	28
Oysters with Three Sauces	12
Monkfish Pate with Caviar	20
Bigeye Tuna Tataki with Ponzu	18
Bigeye Ahi Poke NOBU Style	19
Shiromi Usuzukuri	18
Whitefish Sashimi w/ Dried Miso	20

CEVICHE

Lobster	23	King Crab	25
Mixed Seafood	17		

NEW STYLE SASHIMI

Salmon	18	White fish	18
Oyster (3pc min.)	12	Scallop	18
Botan-ebi (3pc min.)	19	Tofu	10

TARTAR WITH CAVIAR

Bigeye & Bluefin Toro	32	Yellowtail	23
Salmon	23	Botan-ebi	23

TIRADITO

Whitefish	18	Scallop	18
Botan-ebi (3pc min.)	19	Octopus	18

SALADS

Edamame	5
Shishito Peppers	7
Field Greens with Matsuhisa Dressing	9
Kelp Salad	9
Lobster Salad with Spicy Lemon Dressing	46
Bigeye Tuna Sashimi Salad with Matsuhisa Dressing	23
Salmon Skin Salad	17
Warm Mushroom Salad	18
Oshitashi	10
Combination Sunomono	17
Oshinko	7
Big Island Heart Of Palm	19
Shiitake Salad	12

NOBU SPECIAL HOT DISHES

WAGYU BEEF (\$23.00 PER OUNCE)	
Toban Yaki (4oz min.)	Tataki (2oz min.)
New Style (2oz min.)	Steak (6oz min.)
Shabu-Shabu (4oz. min.) Two days notice please.*	

Black Cod Saikyo Miso	23
Eggplant Miso	12
Black Pepper Cod with Balsamic Teriyaki	24
Scallop with Wasabi Pepper or Spicy Garlic	34
Shrimp and Lobster with Spicy Lemon Sauce	38
Lobster with Wasabi Pepper Sauce	46
Rock Shrimp Tempura with Creamy Spicy or Butter Ponzu Sauce	20
Creamy Spicy Crab	19
Squid Pasta with Light Garlic Sauce	20
King Crab Tempura with Amazu Ponzu Sauce	32
Steamed Sea Bass with Black Bean Sauce or Dried Miso	29
Uni Tempura	13
Baby Abalone with Light Garlic Sauce	40
NOBU "Fish n' Chips"	22
Scallop with Jalapeno Salsa (4 pc per order)	30
Tasmanian Ocean Trout with Crispy Spinach and Yuzu Soy	26
Oysters Filo with Caviar (per 2 pieces)	16
Shrimp Spicy Garlic	23
Lobster Shichimi Butter	50
Black Cod with Butter Lettuce (per 2 pieces)	10

BRICK OVEN DISHES

Ribeye (3 sauces)	50
Roasted Vegetables	15
Yellowtail Collar	19
Duck Breast with Wasabi Salsa	25

OMAKASE Experience the Essence of Chef Nobu Matsuhisa's Cuisine \$90, \$110, and Above	
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An 18% gratuity will be added for parties of 5 or more.

NOBU DINNERS

(All Served with Salad, Miso Soup, Rice, and Tsukemono)

Chef's Choice Sushi - (served with miso soup)	60
Sashimi Dinner	38
Sushi Dinner	38
Tempura Dinner	34
(Choice of Anticucho, Teriyaki, Balsamic Teriyaki, or Wasabi Pepper Sauce)	
Organic Chicken	32
Beef Tenderloin	40
Tasmanian Ocean Trout	37

KUSHIYAKI AND ANTICUCHO

(2 pieces per Order)

Beef	10	Shrimp	12
Chicken	8	Scallop	12
Salmon	8	Vegetable	6
Squid	8		

TOBANYAKI

Beef	30	Mushroom	18
Bluefin Tora (4oz min)	M/P	Mixed Seafood	24
Vegetable	15	Tofu	13

TEMPURA

(Price per 2 Pieces)

Asparagus	3	Onion	3
Avocado	3	Scallop	8
Bell Pepper	3	Shiitake	3
Broccoli	3	Shojin (7 pieces)	9
Carrot	3	Shrimp	8
Enoki Mushroom	4	Snow Peas	3
Heart of Palm	4	Squid	7
Japanese Eggplant	3	Sweet Potato	3
Kabocha	3	Tofu	3
Kahuku Corn Kakiage	11	White Fish	7
Scallop/Shrimp Kakiage	14	Zucchini	3
Lotus Root	3		

SOUP AND RICE

Miso Soup	5	Mushroom Soup	8
Akadashi	6	Clear Soup	9
Spicy Seafood Soup	10	Steamed Rice	3
Miso Asari	6		

SUSHI AND SASHIMI

(Price per Piece)

Bluefin Toro	M/P	Aji	6
Yellowtail	5	Bigeye Tuna	5
Fluke	6	Kampachi	6
Unagi	4	Salmon	4
Mackerel	4	Anago	6
Octopus	4	Kohada	5
Uni	7	Squid	4
Smelt Eggs	4	Salmon Egg	5
Abalone	M/P	Scallop	5
Shrimp	4	Jumbo Clam	7
King Crab	6	Botan-ebi	7
Tamago	3	Tai	6

SUSHI ROLL

	Hand roll	Cut roll
Bigeye Tuna	6	7
Spicy Bigeye Tuna	6	7
Bigeye Tuna Asparagus	6	7
Bigeye & Bluefin Toro Scallion	M/P	M/P
Yellowtail Scallion	6	7
Salmon Avocado	6	7
Spicy Scallop	6	7
Eel Cucumber	5	6
California	7	8
Shrimp Tempura	7	9
Soft Shell Crab	N/A	13
Salmon Skin	6	8
House Special	N/A	13
Vegetable	6	7
Cucumber	5	5
Avocado	5	5
Cucumber with Ume Shiso	6	6
Oshinko	5	5
Kanpyo	5	5