

## APPETIZERS

CRISPY RICE WITH SPICY TUNA TARTAR\*

OCTOPUS CARPACCIO\*

With Dry Miso

NOBU STYLE LOBSTER TACOS\*

With Tomatillo Salsa

SEAFOOD CEVICHE\*

Assorted Seafood Tossed with Nobu  
Ceviche Dressing

MONKFISH LIVER PÂTÉ\*

With Karashi Sumiso or Ponzu

BROILED EGGPLANT

Topped with Nobu-Style Saikyo Miso Sauce

SOFT SHELL CRAB SPRING ROLL\*

With Nanban Salsa

LOBSTER TEMPURA

OR WHITEFISH TEMPURA\*

with Amazu Ponzu

ROCK SHRIMP TEMPURA\*

Served on Tossed Lettuce with Spicy  
Creamy Sauce Or Ponzu Sauce

SHRIMP TEMPURA\*

OR VEGETABLE TEMPURA

with Traditional Dipping Sauce

ASSORTED SUSHI OR SASHIMI\*

## SOUP

MUSHROOM SOUP

Assorted Seasonal Mushrooms simmered  
in their Own Broth,  
Served in a Japanese Tea Kettle

SPICY SEAFOOD SOUP\*

Assorted Seafood Poached in a  
Light Spicy Clear Broth

MISO SOUP

Traditional Japanese Miso Soup  
with Tofu and Scallions

## SALAD

GREEN SALAD TOSSED

with Matsuhisa Dressing

MIXED GREENS

with Dry Miso and Parmesan

KELP SALAD

Seaweed Salad with Lemon-Soy-Bonito Flavors

GRILLED SCALLOP\*

Salad with Yuzu Dressing

NOBU-STYLE SASHIMI SALAD\*

Seared Ahi Tuna and Field Greens  
Tossed with Matsuhisa Dressing

MUSHROOM SALAD

A Variety of Seasonal Mushrooms Sautéed with  
Spicy Lemon Dressing, Served over Mesclun  
Lettuce, Garnished with Chives and Lime

\* United States Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

## ENTREES

### BROILED SALMON

Duo of Anticucho Sauce or Teriyaki Sauce

### CHIRASHI

Today's Assorted Sashimi  
over Steamed Sushi Rice

### NOBU STYLE LOBSTER\* WITH TRUFFLE-YUZU SAUCE

Stir-Fried Lobster with Garlic, Asparagus,  
Shiitake Mushrooms and Snap Peas,  
Finished with Nobu-Style Truffle-Yuzu Sauce

### STIR-FRIED SHRIMP AND SCALLOPS\* with Spicy Garlic sake Soy sauce

### NOBU-STYLE BLACK COD\* Black Cod Marinated in Saikyo Miso with Baby Peach and Young Ginger

### VEGETABLE MARINATED GRILLED CHILEAN SEA BASS\* Dry Miso, Soy Salt and Yuzu Lemon

### GRILLED CHICKEN BREAST\* With your Choice of Balsamico-Teriyaki, Anticucho or Wasabi Pepper Sauce

### GRILLED AUSTRALIAN "WAGYU" BEEF FILET STEAK\* Grilled Onions and Asparagus with Three Kinds of Sauces: Anticucho, Teriyaki and Nobu Style Wasabi Pepper

### STEAMED JAPANESE RICE | BROWN RICE

## NOODLES

### COLD SOBA NOODLES OR UDON NOODLES

Served with Mentsuyu Sauce  
and Choice of Tempura

### HOT SOBA NOODLES OR UDON NOODLES

Served with Traditional Hot Broth and  
Choice of Tempura

## DESSERT

### WHISKEY CAPPUCCINO Buttermilk Ice Cream, Topped with Whiskey Cream

### TRIO OF CRÈME BRÛLÉE Sweet Ginger, Pink Guava & Passion Fruit

### CHOCOLATE SOUFFLÉ CAKE Served with Homemade Sesame Ice Cream

### CHILLED TROPICAL FRUIT PLATE With Lychee Sorbet

### CITRUS CUSTARD Served with Sugar Free Mango Sauce

### VANILLA AND COCONUT TAPIOCA SOUP Served with Green Tea Ice Cream



The Natura Water system is an environmentally friendly alternative to the waste associated with conventional bottled water. Be green, enjoy our pure, fresh and delicious water. It comes in both still or sparkling.