

NOBU COLD DISHES

Tuna or Salmon Spicy Miso Chips
Kumamoto Oysters with Nobu Sauces
Blue Fin Toro Tartar with Caviar
Yellowtail or Salmon Tartar
Yellowtail Sashimi with Jalapeño
Tiradito Nobu Style
Tai Dry Miso
Toro Sashimi with Jalapeño
Conch "Shabu Shabu" with Nobu Sauces
Big Eye Tuna Tataki with Tosazu
Salmon Tataki with Cilantro Sauce
Salmon Nashi Pear with Truffle Yuzu Sauce
Mixed Seafood or Conch Ceviche
Lobster Ceviche
Spicy Tuna Crispy Rice
Tuna Tempura Roll

NOBU MINI TACOS

Two pieces

Rib Eye	Tuna	Spicy Tuna
Salmon	Lobster	King Crab

NEW STYLE SASHIMI

Beef	Salmon	Scallop
White Fish	Kumamoto Oyster	Live Conch

NOBU SALADS

Edamame	Cucumber Sunomono
Shishito Peppers	Combination Sunomono
Field Greens	Spicy Tuna Salad
Shitake Salad	Tuna Sashimi Salad
Hearts of Palm Salad	Lobster Salad (1/2 order 39)
Warm Mushroom Salad	

All pricing subject to 7.5% VAT

A 15% gratuity is automatically added to all food and beverage checks

NOBU YAKIMONO

Teriyaki, Wasabi Pepper, Anticucho, Black Pepper Teriyaki or Balsamic Teriyaki

Organic Chicken
Beef Tenderloin
Rib Eye

Salmon
Lamb Chops

OSUSUME

Roasted Bahamian Lobster with Three Sauces
Maine Lobster with Truffle Panko
Rib Eye with Shiitake Truffle Butter
Oven Roasted Cauliflower with Jalapeño Salsa
Oven Roasted Vegetables with Truffle Sauce or Jalapeño Salsa
Pork Belly Spicy Miso Caramel with Ginger Salsa

KUSHIYAKI AND ANTICUCHO

Two pieces

Beef
Chicken

Salmon
Shrimp

Scallop
Vegetables

SPECIALTY TEMPURA

Mix Seafood
Mix Tempura Dinner
Shrimp
Scallop

Nobu Style Crack Conch
Seabass Jalapeño (4pc)
Shojin (mix vegetables)
Squid

SOUPS AND NOODLES

Miso Soup
Mushroom Soup
Kinoko Soba (hot noodles)*

Akadashi Miso
Spicy Seafood Soup
Zaru Soba (cold noodles)*

(*Choice of Buckwheat, Green Tea or Inaniwa Noodle)

NOBU HOT DISHES

Black Cod with Miso

Nasu Miso

Wagyu Gyozas

Fish and Chips

Butter Lettuce Cod

King Crab Tempura with Amasu Ponzu

Rock Shrimp Tempura with Creamy Spicy or Butter Ponzu

Scallops Wasabi Pepper or Spicy Garlic

Shrimp with Spicy Garlic or Wasabi Pepper

Chilean Seabass Dry Miso or Balsamic Teriyaki

“Squid Pasta” with Light Garlic Sauce

Shrimp and Lobster Spicy Lemon

Maine Lobster with Wasabi Pepper

Vegetables Spicy Garlic

Steamed Vegetables

TOBAN YAKI

Japanese Style Sizzle Plate

Beef

Seafood

Mushroom

Tofu

Mix Vegetables

WHOLE FISH OF THE DAY

M/P

Tempura Amazu Ponzu or 3 Sauces

Grilled with Mushrooms and Spicy Lemon Masago Sauce

JAPANESE A5 WAGYU BEEF

Tataki, New Style (minimum 2 oz.)

Kushiyaki (minimum 4 oz.)

Toban-yaki, Ishiyaki or Steak (minimum 6 oz.)

OMAKASE MENU

Nobu “Signature Menu”

Chef’s Choice Omakase Menu

SUSHI & SASHIMI

(Price per piece)

Tuna	Shrimp
Toro	Botan Ebi
Salmon	Saba
Tai (Japanese Snapper)	Unagi
Fluke	Anago
Hamachi	Snow Crab
Kanpachi	Alaskan King Crab
Scallop	Smoked Salmon
Octopus	Ikura (Salmon Egg)
Live Conch	Masago (Smelt Egg)
Sea Urchin	Tamago
Aji	Sashimi Dinner
Sushi Dinner	

SUSHI ROLLS

HAND ROLL

CUT ROLL

Tuna
Spicy Tuna
Negi Toro
California
Shrimp Tempura
Yellowtail Jalapeño
Yellowtail and Scallion
Salmon Avocado
Salmon Skin
Spicy Scallop
House Special
Soft Shell Crab
Vegetable
Lobster Roll
Bahamian Roll
White Fish New Style
Salmon New Style
Eel Avocado
Eel and Cucumber
Kappa
Cucumber Avocado