



NOBU

Gourmet Japanese Restaurant

Appetizers

NO TRANS FAT USED

yakitori	\$4.75	hamachi no kama	\$6.00
skewered pieces of tender chicken w/teriyaki sauce		broiled yellowtail cheek	
tatsuta-age (5-6 pieces)	\$5.00	assorted tempura	\$9.95
japanese-style fried chicken		deep-fried shrimp & vegetables	
ama-ebi no kara-age	\$8.50	age-dashi tofu	\$4.75
deep-fried sweet shrimp		deep-fried tofu w/ bonito flakes, seaweed, and tempura sauce	
soft shell crab	\$7.00	oyster half shell (4 pieces)	\$10.95
deep-fried soft shell crab		raw oysters on the half shell	
dynamite	\$10.00	mussel special (2 pieces)	\$6.50
baked scallops, clams, shrimp, crab, & mushrooms w/special sauce		baked mussels w/special sauce	
oyster special (2 pieces)	\$7.50	aspara-maki	MKT./PR.
baked oysters w/special sauce		thin slices of beef wrapped around asparagus & grilled	
salmon misoyaki	MKT./PR.	egg roll (6 pieces)	\$4.50
broiled filet marinated in miso & sake		deep-fried stuffed dumplings (all veggies)	
beef sashimi	\$10.50	gyoza (6 pieces)	\$4.25
thin slices of raw beef		pork stuffed pan-fried dumplings	
shumai (5 pieces)	\$4.75	ankimo	MKT./PR.
steamed dumplings		monkfish pâté	
kimpira gobo	\$6.00	spicy squid	\$6.50
specially prepared roots w/sesame seed		deep-fried w/special sauce	
edamame	\$3.50		
steamed green soy bean			
soups & salads			
dobin-mushi		sunomono	\$9.75
clear soup w/ white fish, chicken, shrimp, mushroom, ginkgo, and fish cake	\$6.50	seafood & cucumber salad w/ chilled & marinated in lightly seasoned vinegar dressing	
chawan-mushi	\$6.50	spicy salad	\$10.00
steamed egg custard w/ chicken, shrimp, mushroom, ginkgo, and fish cake		fresh chunky fish w/spicy dressing	
akadashi		rainbow salad	\$8.50
stronger flavored miso soup	\$4.75	lettuce, bell pepper, avocado, cucumber, radish, seaweed w/ special sauce	
house miso soup	\$2.50	Cucumber Salad	\$4.50

steamed white rice	\$3.00	with ponzu sauce and sesame seed seaweed salad	\$5.00
		with ponzu sauce and sesame seed house salad	\$3.00
		ginger dressing	

entrees

soup, salad and rice served with dinner

TERIYAKI		CHICKEN or PORK CUTLET	\$20.50
tender boneless chicken, fresh salmon filet, or New York steak brushed with house-made teriyaki sauce		filets of fresh and tender meat lightly battered with seasoned flour, bread crumbs and egg, served with our special tonkatsu sauce on the side	
chicken	\$18.75		
salmon	\$18.75		\$23.95
beef	\$22.75		

SHIOYAKI		BEEF or SQUID CUTLET	
chicken or salmon	\$18.75	tender beef lightly battered with seasoned flour, egg and bread crumbs. Deep-fried and served with our tonkatsu sauce on the side	
lightly salted, grilled and served with fresh lemon			

SUKIYAKI		TEMPURA DINNER	
traditional flavored japanese soup of fresh vegetables, thinly sliced meat, tofu and noodles in soy bean broth. served with raw egg on the side	\$20.95	plump shrimp and vegetables coated with special light tempura batter, deep-fried to a golden brown. Tempura sauce and fresh lemon are served on the side.	\$20.95
chicken	\$23.95	regular (shrimp and veggies)	\$24.95
beef	\$18.00	all shrimp	\$18.00
vegetable	\$18.75	all vegetable	

SUYAKI		BUTTERYAKI	
chicken or salmon		a moist filet brushed with butter, basted with our special sauce, and gently grilled.	\$18.75
lightly broiled; great low-cal dinner for the health-conscious diner	\$24.00	salmon	\$19.95
		orange roughy	\$19.95

YOSENABE		mahi mahi	
assorted seafood and vegetables in a light broth		halibut	

combination dinners

NO TRANS FAT USED

per person: \$24.95

served with soup, salad, rice, and your choice of two :

(no substitutions and each item is not allowed to be chosen twice)

	beef teriyaki tempura	chicken teriyaki pork cutlet	salmon teriyaki sashimi	
BOX DINNER (PER PERSON)		\$30.00	CHILD'S DINNER (UNDER 10 YEARS)	
small japanese dishes: tempura, age-dashi tofu, tatsuta-age, sashimi, broiled fish, baked mussel, and pickles			served with miso soup or salad with special rice ball and ice cream	
			tempura	\$12.00
			chicken teriyaki	\$10.50
	vegetarian fare		vegetarian sushi	
vegetable gyoza (6 pieces) pan fried vegetable dumplings	\$4.75		vegetable tempura roll	\$10.00
			vegetable tempura, avocado, cucumber, and yamagobo	
tatsu age tofu grilled fried tofu	\$4.50		vegetable roll	\$4.75
			lettuce, avocado, prepared mushroom and cucumber	
vegetable kushiyaki shiitake mushroom, onion, green and red pepper	\$4.75		kimpura gobo roll	\$5.00
			pan fried burdock root	
vegetable tempura deep-fried vegetables	\$7.50		nato roll	\$3.25
			fermented soy bean	
kabocha pumpkin croquette	MKT./PR.		umeshiso roll	\$3.25
			chopped prepared plum & Japanese mint	
steamed broccoli	\$8.50		oshinko roll	\$3.50
			pickled radish	\$3.50
			kampyo roll	
			pickled squash	
			nabemono	
		table cook for two people or more		
SUKIYAKI	\$29.95	SHABU SHABU		\$29.95
thin slices of beef or chicken and vegetables (per cooked with traditional sukiyaki sauce in an person) iron pot		thin slices of beef with vegetables cooked in a light broth, served with ponzu sauce and sesame sauce	(per person)	
	\$31.95			
YOSENABE	(per			
select fish, clams, shrimp, crab, chicken and person)				

various vegetables cooked in a dashi soup
stock

house specialties

SPECIAL BOAT (MINIMUM REQUEST FOR TWO OR MORE)
soup, house salad, spicy salad, rice, assorted tempura, tatsuta-age,
chicken teriyaki, dynamite, sashimi, california roll, and dessert
\$35.75 (per person)

desserts

tempura ice cream same flavors as regular ice cream	\$5.25	green tea ice cream topped w/ midori liqueur	\$9.50
ice cream flavors: green tea, ginger, red bean, plum, chocolate, vanilla	\$3.50	plum wine ice cream topped w/ chambord liqueur	\$9.50
mochi ice cream flavors: green tea, mango, red bean, vanilla	\$5.00	ginger ice cream topped with malibu coconut rum	\$9.50
		vanilla ice cream with Baileys caramel liqueur	\$9.50

sushi

tuna belly toro	mkt/pr	sweet shrimp ama-ebi	mkt/pr
gizzard shad kohada	mkt/pr	jumbo clam mirugai	mkt/pr
abalone awabi	mkt/pr	amberjack kanpachi	mkt/pr
king crab kani	mkt/pr	red snapper tai	mkt/pr
spanish mackerel aji	mkt/pr	sea urchin uni	mkt/pr
tuna maguro	4.75	yellowtail hamachi	5.25
salmon sake	4.50	special hamachi	8.50
salmon (smoked) sake	5.00	halibut hirame	5.00
shrimp ebi	4.00	sea eel anago	4.75
scallop hotate	5.00	freshwater eel unagi	4.25
oyster kaki	5.00	surf clam hokkigai	4.25
crab (imit.)	3.50	albacore belly	6.00
seared albacore tataki	5.50	fresh albacore	5.75
mackerel saba	4.25	squid ika	4.25
octopus tako	4.75	salmon roe ikura	6.75
smelt egg masago	4.00	egg tamago	3.50
inari	3.25	quail egg (each)	0.75
nigiri (a)	17.50	nigiri deluxe 24 pieces sushi with ca roll and tuna roll	44.00
8 pieces of sushi with a cucumber roll			

nigiri (b) 10 pieces of sushi with a choice of one on a cucumber roll, ca roll, or tuna roll	20.00	chirashi sushi rice mixed with prepared shitake mushroom and 8 pieces sashimi on the side	22.50
		roll or inside-out 6 ~ 8 pieces per order	
pickles roll/ inside out	3.50/4.00	california roll/ inside-out	4.50/5.00
cucumber roll/ inside out	3.00/3.50	california roll with masago	6.00
tuna roll /inside out	5.50/6.00	futomaki (1/2)	5.00
spicy tuna roll / inside out	5.50/6.00	scallop special roll/ inside-out	6.00/6.50
chef special roll/ hand roll	7.50/6.00	vegetable roll/ inside-out	5.25/5.75
eel cucumber roll/ inside-out	5.25/5.75	salmon skin roll/ inside-out	5.00/5.50
unagi roll/ inside-out	6.75/7.25	philadelphia roll/ inside-out	6.75/7.25
soft shell crab roll/ hand roll	12.00/8.50	tempura roll/ hand roll	11.00/7.50
rainbow roll	11.95	crunchy roll	13.00
caterpillar roll	12.25	S.T.R.	14.00

sashimi

tuna maguro	19.00	fresh albacore	23.00
yellowtail hamachi	21.00	albacore belly	24.00
yellowtail & tuna	20.00	seared albacore tataki	22.00
halibut usuzukuri	24.00	spanish mackerel aji	mkt.
assorted	28.00	deluxe	46.00
4 pieces on tuna, salmon, and yellowtail		4 pieces on tuna, salmon, yellowtail, mackerel, octopus, and white fish	

NO SUBSTITUTION ON SUSHI AND SASHIMI PLATTERS PLEASE

sake

A variety of spirits, cordials and mixed drinks are available from the bar. Ask your server for your favorite cocktail.
Corkage fee \$20.00. \$3.00 for each broken glass results from sake-bomber.

imported premium sake	bottle	glass
dewazakura "dewasansan" (ginjo) 720ml	65.00	15.00
kamoizumi "junmai daiginjo"(daiginjo) 500ml	60.00	14.00
akitabare "koshiki junzukuri" (junmai) 720ml	55.00	12.00
sake sampler		13.00
large bottle sake		
kubota manjyu 1.8L	240.00	18.00
hakkaisan jyunmai ginjyu 1.8L	220.00	18.00
cold sake		

Beverages

soda	\$2.50	iced tea	\$2.50
coke, diet coke, sprite, root beer			
roy rogers	\$3.50	hot tea	\$2.50
			per
			person
shirley temple	\$3.50	oolong tea	\$4.00
ramune (japanese soda)	\$3.75	lemonade	\$2.50
arnold palmer	\$3.50	juice	\$3.50
		apple pineapple, cranberry,	
		orange	
evian	\$4.50	pellegrino	\$3.75
coffee	\$3.75	milk	\$2.50
jasmine/herb tea	\$4.35	decaf green tea	\$4.35

combination lunch specials rice, soup, salad, and your choice of:

chicken teriyaki & california roll or sashimi \$10.25	beef teriyaki & california roll or sashimi \$11.75	pork teriyaki & california roll or sashimi \$10.25
salmon teriyaki & california roll or sashimi \$10.25	tempura & california roll or sashimi \$11.75	Luxury Bento california roll, baked mussel, tatsuta-age, age-dashi tofu, and broiled salmon \$12.75

noodle soup/cold noodle

kitsune udon	\$7.25	zaru soba	\$7.75
tempura udon	\$8.75	cha soba	\$7.75
nabeyaki udon	\$9.25		
chicken udon	\$7.75		

donburi

oyako	\$8.50
chicken, egg & vegetable on rice	
tannin	\$9.00
beef, egg & vegetable on rice	
tempura	\$8.50
deep-fried shrimp & vegetable on rice	
katsu	\$8.50
pork cutlet, egg & vegetable on rice	
unagi	\$14.50
cooked freshwater eel on rice	

stir fry noodles/rice

yakisoba	
plain vegetable	\$7.50
beef	\$9.00
chicken	\$8.50
fried rice	
plain (vegetable)	\$7.00
shrimp	\$9.00
beef	\$8.50
chicken	\$8.00
additional items each	\$1.00

Nobu's Special

Stuffed Tomato	\$10.00	Pizza	\$13.50
Tuna stuffed with spicy scallops		Smoked salmon, yellowtail, cream cheese, and avocado; baked with dynamite sauce topped with bonito flakes and eel sauce	
Psycho Scallop	\$9.00	Honeymoon (two pieces)	\$16.50
Cucumber wrapped around spicy sauce with fresh scallops on top		Raw oysters on half shell with smelt egg, salmon roe, quail egg, and sea urchin served with ponzu and fresh lemon juice	
Red Tide	\$17.75	Tiger Eye	
Spicy shrimps roll with tuna and sliced jalapeno peppers on top		Baked squid stuffed with smoked salmon and asparagus	\$13.00
Volcano	\$10.50		
Imitation crab, salmon, white fish, shrimp, avocado, and dynamite sauce; baked with spicy mayo on top, and served with eel sauce	\$13.00	ask your server or chef about other Nobu's specialties	
Cheese Burger			
Imitation crab, smelt egg, smoked salmon, cream cheese, shrimp, and avocado; baked with spicy mayo and dynamite sauce			