

## 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 STYLE 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	Artichoke Salad
Tuna Sashimi Salad	Hearts of Palm Salad
Lobster Salad	Warm Mushroom Salad

## 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  
Scallops Truffle Butter Panko  
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	Salmon	Scallop
Chicken	Shrimp	Vegetables

## SPECIALTY TEMPURA

Mix Seafood	Nobu Style Crack Conch
Mix Tempura Dinner	Seabass Jalapeño (4pc)
Shrimp	Shojin (mix vegetables)
Scallop	Squid

## SOUPS AND NOODLES

Miso Soup	Akadashi Miso
Mushroom Soup	Seafood Soup
Kinoko Soba (hot noodles)*	Zaru Soba (cold noodles)*

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

15% gratuity will be added to all checks.

## NOBU HOT DISHES

Black Cod with Miso

Nasu Miso

Wagyu Gyozas

Fish and Chips

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

39 per oz.

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
Live Scallop	Smoked Salmon
Octopus	Ikura (Salmon Egg)
Live Conch	Masago (Smelt Egg)
Sea Urchin	Tamago
Sushi Dinner	Sashimi Dinner

## SUSHI ROLLS

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 and Cucumber  
Kappa  
Cucumber Avocado