

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
Warm Mushroom Salad	

All pricing subject to 12% 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	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	Spicy Seafood Soup
Kinoko Soba (hot noodles)*	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

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