



Dinner Thurs-Mon 5pm-10pm
(702) 785-6674

NOBU COLD DISHES

Oysters with Nobu Sauces*	30
Yellowtail Jalapeño*	35
Tiradito*	32
New Style Sashimi*	32
Tuna Tataki with Tozazu*	32
Sashimi Salad with Matsuhisa Dressing*	35
Lobster Shiitake Salad	40
Crispy Rice with Spicy Tuna*	32
Japanese Red Snapper Sashimi Dry Miso*	38
Baby Spinach Salad with Dry Miso with Lobster	26 50

NOBU HOT DISHES

Black Cod Butter Lettuce (2pc)	20
Creamy Spicy Crab	40
Squid 'Pasta' with Light Garlic Sauce	30
Seabass Dry Miso	50
Lobster Wasabi Pepper	80
Black Cod with Miso	45
Shrimp or Scallops Spicy Garlic*	40
Free Range Chicken with Nobu Sauce	40
Grilled Beef Tenderloin with Nobu Sauce or Toban Yaki*	52
Grilled Lamb Chops with Nobu Sauce*	58
Oven Roasted King Crab Leg with Sea Urchin Aji Amarillo	100

Nigiri & Sashimi

Price per piece

Albacore*	8	Shrimp	7
Fluke*	8	Snow Crab	9
Fresh Water Eel*	15	Sweet Shrimp*	14
Japanese Red Snapper*	10	Tamago*	6
Jumbo Clam*	15	Toro(Blue Fin) Oh/Chu*	25/20
Kanpachi*	9	Tuna(Big Eye)*/Zuke*	9/11
Octopus*	8	Yellowtail*	9
Salmon/Salmon Belly*	8/11	Yellowtail Belly*	12
Salmon Eggs*	10	Japanese Wagyu*	25
Scallop*	8	Sushi Selection* 10pc & 1 Cut Roll	120
Sea Urchin*	17	Sashimi Selection* 12pc	120
Shima Aji*	9		

Sushi Maki

	Hand/Cut		Hand/Cut
Tuna*	12/16	Baked King Crab*	27/--
Spicy Tuna*	13/17	Shrimp Tempura	14/19
Tuna & Asparagus*	12/17	Spicy Scallop*	12/15
Toro & Scallion*	19/27	Eel & Cucumber	15/25
Yellowtail & Scallion *	12/15	Salmon Skin	11/14
Yellowtail & Japapeño*	12/15	Vegetable	10/13
Salmon *	11/14	Soft Shell Crab*	--/27
Kappa	5/6	House Special*	--/28
California	15/19	Lobster*	--/38
Oshinko	6/8		

Japanese A5 Wagyu*

Choice of Styles and Sauces
Tataki - New Style
Toban Yaki - Flambé
\$45 per ounce

Omakase*

Tasting Menu
Requires participation of the entire table
Not Available after 9pm
Vegetarian 100
Signature 155
Premium 250

Family-Style OMAKASE*

175 per guest
2 persons minimum required

Shuko

Snacks

Edamame	10
Shishito Peppers	12

Nobu Tacos

price per piece / 2 piece minimum	8
Lobster	12
Wagyu*	18

Tempura

Rock Shrimp Tempura with Creamy Spicy Sauce	30
Shojin - Vegetable Selection (7pc)	18
Lobster	80
Shrimp and Vegetable Selection	40
King Crab Tempura with Amazu Ponzu	50

Salad/Vegetables

Field Greens with Matsuhisa Dressing	19
Warm Mushroom Salad	28
Eggplant with Miso	15
Shrimp and Lobster Salad with Spicy Lemon Sauce	60

Soups

Miso Soup with Tofu	9
Mushroom Soup	12
Spicy Seafood Soup	16

DESSERT

Vanilla Miso Tart	19
Shortbread Crust, Whisky Mascarpone Cheesecake White Chocolate Glaze, Red Miso Dulce de Leche	
Japanese Whisky Cappuccino	15
Coffee Crème Brulee Layered with Crunchy Coffee Cacao Soil, Milk Ice Cream, Japanese Whisky Foam	
Bento Box*	17
Flourless Chocolate Cake, Ceremonial Green Tea Matcha Ice Cream	
Coconut Haupia	15
Dark Chocolate Glazed Coconut Pudding, Toasted Coconut, Coconut Nougatine	
Assorted Mochi Ice Cream	16
Scoop of Ice Cream or Sorbet	5

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness*