Appetizers| Starters| Soups | Salads

Fried Mackerel Fillets | 7pc lightly fried $5
Traveler Jaw | 4oz Marinated & grilled $8
Saba Misoni | 4oz mackerel simmer in miso-ginger $8
Unagi Kabayaki | 3pc sliced Eel $8
Squid | Grilled |OR| Fried | $12
Tara - Sliver Cod | 4.5oz marinate w| sake & miso $15

Pork Gyoza 5pc | Fried | Pan-Fry | Boiled | $6
Yaki Tori | 3 skewers grilled | Beef |OR| Chicken | $7
Meatballs | Cooked | OR | Fried | 4pc $7
Kara-age | 7-9pc Marinated fried chicken nuggets $7

Whole Fried Chicken Wings | | 3pc - $6 | 9pc - $15 |
| Regular | Teriyaki | Spicy Teriyaki |

Mix Tempura | Fried shrimp w | 5pc mix vegetables w | soy ginger dip sauce
| 2pc - $7 | 4pc - $10 | 6pc - $16 |

Ebi Tempura | Shrimp Batter & fried
| 6pc - $12 | 12pc - $22 |

Vegetable Tempura | Batter & fried vegetables
| 6pc - $5 | 12pc - $10 |

Agedashi | 2pc Fried Tofu w| garnishes & spice $5
Potato Croquette | 2pc fried |Vegetarian| $5
Steak Cut Fries | S & P Ketchup $5
Grilled Asparagus | Salt pepper & butter $7
Japanese Eggplant | Seasonal $8
Sautéed Mushrooms | Butter sake & soy $8

Premium Ume-boshi | 1pc Japanese sour plum $3
Edamame | Soy-bean boiled and salted $3
Cold Tofu | 1pc w| scallion ginger bonito & soy $3
Natto | Fermented soy beans w| soy & mustard $3
Fresh Avocado | Sliced w| radish and soy $3
Oshinko | Assorted Japanese pickles $5
Tomato - Avocado |Diced w| citrus soy $5

Miso Soup | Tofu scallion seaweed $2
Clear Soup | Tofu scallion seaweed $2

Japanese Rice Balls | 2pc filled w| a choice of: $5
| Salmon | Bonito Flake | Ume | Seaweed | Etc. |

Premium Short Grain | NON-GMO | White Rice $2
Fried Rice | Egg & Scallion $4
Mix Fried Rice | Chicken | Shrimp | Mixed | $8

Sunomono |Cucumbers thinly sliced w| fresh seaweed mixed w|a citrus soy dressing $7

Fresh Seaweed Salad | A mixture of seaweed with sour plum radish dressing on the side. $9

Seafood Sunomono | Choose one from below: $14
| Cooked Shrimp | Snow Crab | Octopus |

Nobu's Favorite Salad | Mix-green oshinko dressed w| Japanese chili oil e.v.o. garlic soy $18
You Pick | RAW | OR | SEARED |
| Tuna | Salmon | Yellowtail | Bonito | Snapper |

Marinated Seaweed Salad w| fresh radish $6

Natto Salad | Fermented soybean w| scallions pickles radish cabbage seaweed & sesame seed citrus soy dressing $8

Marinated Squid Salad | Radish Seaweed Pickles Vegetables dressed in citrus soy $10

Garden Salad | Romaine mixed vegetables w| sesame miso ginger dressing | Small |OR| Regular | $3|$8
Garden Shrimp | Avocado Asparagus Feta Cheese $14
Garden Bacon | Avocado Asparagus Fried Chicken $14

Variations of Noodle dishes

Zaru | Soba | or | Udon | Chilled noodles w| a sweet soy dip garnished w| scallion & fresh ginger $6.5
Ten Zaru | Soba | or | Udon | Chilled buckwheat noodles w| 3pc of shrimp & 4pc of vegetables tempura $13

Ramen | Chashu Scallion Naruto Seaweed Bamboo | Pick Your Soup | MISO | SOY | PORK | $6.5
Soba Soup |Buckwheat noodle soup w| Scallions seaweed sliced shitake & fish cake $6.5
Udon Soup | Flour noodle soup w| Scallions seaweed sliced Shitake & fish cake $6.5
Tempura Soup | PICK either |SOBA |OR| UDON | garnished w| 3pc shrimp & 4pc vegetables $13
Gyu Udon | Beef noodle soup| thinly sliced beef scallion shitake cabbage & tenkatsu flakes $13
Curry Udon | Flour noodles w| carrot potato onion beef chicken & pork | Limited | $13

Yaki Udon | Pan fried noodles w| mixed vegetables topped w| dry seaweed & pickled radish on the side $11
Extra add-on | Fried Tofu - $3 | 4oz Sliced Chicken OR Flank Steak - $4 | Shrimp OR Scallop - $7 | All MIX - $9 |

Donburi & Kama-meshi w| oshinko on request

Veggie donburi | assorted vegetables sautéed & seasoned w| a garlic lemon soy glaze |Vegetarian| $10.5
Chicken donburi | 6oz sautéed chicken slices w| mushroom onion sesame seed & teriyaki sauce $10.5
Oyako donburi | 6oz sliced chicken simmered in a broth w| onions & cooked egg; topped w| seaweed $10.5
Katsu donburi | 6oz fried pork loin| simmered in a broth w| onions & egg topped w| dry seaweed $10.5
Tempura donburi | 3pc shrimp & 5pc vegetables fried & sauced w| a delicate blended soy mix $10.5
Gyu donburi | Sliced Chuck-meat sautéed onion, scallion, mushroom. Topped w| sesame seed, teriyaki $10.5
Seafood donburi |scallop shrimp crab-stick oyster simmered w | onions & egg topped w| dry seaweed $13
Unagu donburi |6pc reg. OR 9pc LG| of sliced eel seasoned w| a delicately prepared eel sauce $17|$26
Sake donburi |RAW|8pc reg. OR 16pc LG | Salmon & roe sashimi, bed of rice w| garnishes $18|$35
Tekka donburi |RAW |8pc reg. OR 16pc LG| Tuna sashimi bed of rice w| garnishes $18|$35
Shima Aji donburi |RAW |8pc reg. OR 16pc LG| Traveler seasoned sashimi bed of rice w| garnishes $18|$35
Negi-Hama donburi |RAW |8pc reg. OR 16pc LG| Yellowtail sashimi bed of rice w| garnishes $18|$35
Tai donburi |RAW |8pc reg. OR 16pc LG| Red snapper sashimi bed of rice w| garnishes $18|$35
Chirashi donburi |reg. OR LG| A variety of bite size sashimi assorted vegetables on seasoned rice $20|$40
Ikura-Uni donburi |RAW |5pc reg. OR 10pc LG| salmon roe & sea urchin w| garnishes $30|$60

| Veggie Kama | burdock shitake lotus |Vegetarian| $12 | Fish-Kama | 3oz fish w| assorted vegetables $16
| Chicken Kama | sliced chicken breast w|vegetables $14 | Seafood Kama | shrimp scallop salmon oyster $18

Entrées | 1 - 13: $15 | & Specialties all comes w| Soup Salad Rice

1. 6-8pc Fried Oysters (west coast) w| Tonkatsu sauce on the side
2. 10oz Pork Ginger| Sauté mushroom onions scallion celery pepper in a lemon ginger teriyaki sauce
3. 10oz Pork Katsu | Deep fried pork loin w| tonkatsu sauce on the side
4. 10oz Atlantic Salmon | Grilled w| teriyaki sc. on side |OR| Deep Fried w| tonkatsu sauce on the side
5. 10oz Chicken Breast | Grilled w| teriyaki on top | OR | Deep Fried w| tonkatsu sauce
6. 8oz Beef Ginger | Sliced flank steak sautéed w| variety of julienned vegetables seasoned in ginger soy sc.
7. 10oz Chicken Ginger | Sliced chicken sautéed w| variety of julienned vegetables seasoned in ginger soy sc.
8. 10-14oz Grilled Spanish Mackerel | Fillet w| spicy citrus ponzu sauce on the side
9. 3.5oz Fish of the day fillet | Pan seared w | assorted vegetables on the side
10. Kaibashira Butter Yaki | 6-8pc Scallops sautéed in lemon-butter sauce, w| assorted garnishes
11. Seafood Butter Yaki |3 scallops, 3 salmon & 3 shrimp sautéed in lemon-butter sc. w| assorted garnishes
12. Spicy Squid | Hot tangy teriyaki flavored squid sauté w| mixed julienned vegetables
13. Fried Soft Crab | Deep fried soft-shell crab mix veggies w| citrus spice soy dip on the side

Yudo-fu | Tofu boiled w| Nappa-cabbage $13
Kelp Scallion Carrot Onion Asparagus Yam-noodle
Shitake w| spicy citrus soy dip |Vegetarian|

Yosenabe | Salmon Scallop Shrimp Fish cake w| $16
Nappa-cabbage assorted vegetables yam noodle
in a traditional soy kelp broth

Snapper Stew |Nobu Special |Advanced Order| $25

A Special | Protein | One Side | $23
Chef choice: 2pc sashimi 3pc nigiri 1 asparagus roll

Sukiyaki Nabe | Thinly sliced beef-chuck, yam $16
noodle vegetables cooked in a delicate sukiyaki broth
|$1 upcharge raw Egg-yolk|

Fried Flounder | 5-6pc Fillets w| Fried Asparagus $18
Mushroom Onion served w | Spicy citrus soy dip

Grilled Jaw - Collar w| spicy citrus ponzu sauce $MP
| Salmon | Amberjack | Yellowtail | Tuna | Snapper H |

B Special | Protein | One Side | $32
Chef Choice: 2pc sashimi 3pc nigiri 1 spicy tuna roll
2pc shrimp & 5pc vegetable tempura

| Proteins | 2-3pc Fried Oyster | Salmon - Grilled OR Fried | Mackerel - Grilled OR Braised-Saba Misoni |
| Pork - Katsu-Fried OR Grilled | Chicken - Grilled Teriyaki OR Fried-Karage | 1pc - Marinated Traveler Jaw |

| One Side | Cold Tofu | Sunomono | M. Seaweed | M. Squid | Oshinko | Avocado | Veggies | Ume-boshi |