

Sashimi | Typically is a raw piece of fish, delicately prepared



| \$2.95 | 1 Piece

- Ebi | Cooked Black Tiger Shrimp
- Hotate | Scallop
- Hotate-Himo | Fresh Mantle Ridge
- Ika | Squid
- Ikura | Salmon Roe
- Kaki | Oyster | West Coast - WA
- Masago | Smelt Egg Roe
- Shime Saba | Spanish Mackerel
- Tako | Octopus
- Tamago | Egg | Made Daily
- Tobiko | Flying Fish Roe
- Unagi | Freshwater eel

| \$4.75 | 1 Piece

- Aji | Japanese Horse Mackerel
- Engawa | Flounder Fin Muscle
- Fresh Hotate | Fresh Scallop WA
- Hamachi(Buri) | Japanese Yellowtail
- Hirame | Summer Flounder
- Kanpachi | Greater Amberjack
- Katsuo | Bonito - Skipjack Tuna
- Kihada Maguro | Yellow Fin Tuna
- Sake | Atlantic King Salmon
- Shima-Aji | Striped Horse Mackerel
- Tai | Red Snapper
- Zuwaigani | Snow Crab legs

| \$7 | 1 Piece

- Ama-ebi | Raw Sweet Shrimp
- Ise-ebi | Lobster Claw | Steam & Chilled
- Mirugai | Jumbo Clam | Grade A-WA
- Taraba-gani | King Crab
- Uni | Sea Urchin Grade A | Hokkaido

Seasonal | \$MP | Sashimi | OR | Nigiri |

- Bachi Maguro | Big-eye Tuna
- Hon-Akami | Leaner Tuna
- Hon-Toro | Fattiest Tuna



Sashimi Yamakake | Grated Yam Shiso Seaweed \$18
Avocado & **Pick-1** | Tuna | Salmon | Snapper | Yellowtail |

Sashimi-7pc | U-Pick | OR | chef choice | \$32
| Tuna | Salmon | Yellowtail | Snapper | Amberjack |

Usuzukuri | 5pc thinly sliced fish w ponzu sauce \$22
| U Pick | Flounder | Red Snapper | Salmon | Katsuo |

Sashimi Moriawase | Raw fish & shellfish selected \$35
by the chef garnished w| assorted vegetables

Sashimi Appetizer | Chef choice of 6pc raw fish \$27

Sushi Omakase | for 2 people | Sushi assortment \$80

Nigiri | bite size rice infused w| vinegar. A smear of wasabi topped w| raw fish or veg.

| \$3.75 | per piece

- Ebi | Cooked Black Tiger Shrimp
- Hotate | Scallop
- Ika | Squid
- Shime Saba | Spanish Mackerel
- Tako | Octopus
- Tamago | Egg | Made Daily
- Unagi | Freshwater eel

| \$5.5 | per piece

- Aji | Japanese Horse Mackerel
- Fresh Hotate | Fresh Scallop WA
- Hamachi(Buri) | Japanese Yellowtail
- Hirame| Summer Flounder
- Kanpachi | Greater Amberjack
- Katsuo | Bonito | Skipjack Tuna
- Kihada Maguro | Yellow Fin Tuna
- Sake | Atlantic Salmon
- Shima-Aji | Striped Horse Mackerel
- Tai | Red Snapper
- Zuwaigani | Snow Crab legs

| \$8 | per piece

- Ama-ebi | Raw Sweet Shrimp
- Ise-ebi | Lobster Claw | Steam & Chilled
- Mirugai | Jumbo Clam | Grade A-WA
- Taraba-gani | King Crab
- Uni | Sea Urchin Grade A | Japan OR CA

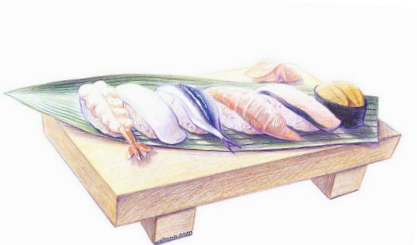
| Nobu's Set Nigiri Assortments |

\$20 | A | 5pc - The Starter

\$30 | B | 8pc - The Mix

\$50 | C | 12pc - The Variety

\$80 | E | 10~12pc - Nobu's Favorite - NF



Gunkan | Bite size rice vessel w| strip of seaweed wrapped around w| ingredients

Additional topping fresh quail egg yolk +\$0.75 per piece

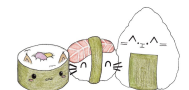


| \$4 | 1 piece

- D-Scallop | Scallop Masago Mayo
- Ikura | Salmon Roe
- Kaki | Fresh Oyster Scallion Citrus Soy
- Masago | Capelin Roe
- Tobiko | Black Flying Fish Roe
- Tuna Salad | Spicy Tuna Salad

| \$8 | 1 piece

- Ise-ebi | Lobster
- Sea Urchin | Grade A - Japan OR CA
- Taraba-gani | King Crab



| \$4 | 1 piece | EXTREMELY HOT!!!

The Burn | Masago w| Ghost Chili Sc.

Nobu's