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NOBU COLD DISHES

NOBU HOT DISHES

CLASSIC

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*Toro Tartare with Caviar (198 cal)	36	Black Cod Miso (910 cal) 53	
Yellowtail Jalapeño (106 cal)	26	Black Cod Butter Lettuce (545 cal)	
Tiradito (94 cal)	20	Rock Shrimp Tempura with Ponzu, Creamy Spicy Sauce or Jalapeño (225 cal) 27	
New Style Sashimi Salmon (489 cal) or Whitefish (441 cal)	21.5	Rock Shrimp Tempura with Three Sauces (250 cal) 29.	
*Tuna Tataki with Tosazu (142 cal)	25	Lobster Wasabi Pepper (600 cal) 55	
Sashimi Salad with Matsuhisa Dressing (650 cal)	26	Beef Toban Yaki (200 cal)	34
Field Greens with Matsuhisa Dressing (100 cal)	11	Lamb Anticucho Miso (840 cal)	46
Lobster Salad with Spicy Lemon Dressing (211 cal)	36	Anticucho Peruvian Style Rib Eye Steak (580 cal)	46
NOW		NOW	
Vegetable Hand Roll Sesame Dressing (67 cal)	14	Wagyu Dumpling with Spicy Ponzu (5pcs) (650 cal)	32.5
Crispy Rice with *Spicy Tuna (120 cal), Salmon (120 cal) or Yellowtail (120 cal)	22	King Crab Tempura with Amazu Ponzu (280 cal) 52	
Crispy Rice with Spicy *Toro (180 cal)	27.5	Umami Chilean Sea Bass (650 cal)	52

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BENTO BOXES

*Seared Toro with Yuzu Miso and Jalapeño Salsa (180 cal)

Baby Spinach Salad Dry Miso with Shrimp (160 cal), Lobster (180 cal) or Crab

Baby Spinach Salad Dry Miso (100 cal)

(available Monday-Saturday)

Classic Bento	Deluxe Bento	Vegetarian Bento	Children's Bento
(600 cal)	(650 cal)	(450 cal)	(350 cal)
46	56	36	27

JAPANESE WAGYU BEEF

GRADE - A5

65 per 75 grams (650 cal) Choice of Preparations

New Style Tataki Toban Yaki Steak Flambé