

NOBU COLD DISHES

Toro Tartare with Caviar*	60
Salmon or Yellowtail Tartare with Caviar*	38
Oysters with Nobu Sauces*	30
Yellowtail Jalapeño*	35
Tiradito*	32
New Style Sashimi*	32
Tuna Tataki with Tosazu*	32
Sashimi Salad with Matsuhisa Dressing*	35
Lobster Shiitake Salad	65
Japanese Red Snapper Sashimi Dry Miso*	36
Crispy Rice with Spicy Tuna*	32
Baby Spinach Salad with Dry Miso	26
Salmon Belly Karashi Sumiso*	60
Oh/Chu Toro Carpaccio with Fresh Seasonal Truffles*	150/120
Oh/Chu Toro Spicy Miso with Caviar and 24k Gold* (2pc)	70/60

SALAD / VEGETABLES

Field Greens with Matsuhisa Dressing	19
Warm Mushroom Salad	35
Eggplant with Miso	15
Shrimp and Lobster Salad with Spicy Lemon Sauce	65
Roasted Cauliflower	30
Nobu 'Caesar' Salad	35
Nobu 'Caesar' Salad with Seasonal Fresh Truffles	MP

SOUPS

Miso Soup with Tofu	10
Mushroom Soup	17
Spicy Seafood Soup	25

NOBU HOT DISHES

Black Cod Butter Lettuce (2pc)	24
Seabass with Black Bean Sauce or Dry Miso	60
Squid 'Pasta' with Light Garlic Sauce	30
Lobster Wasabi Pepper	150
Black Cod with Miso	45
Shrimp or Scallops Spicy Garlic*	50
New Zealand King Salmon with choice of Nobu Sauce*	45
Free Range Chicken with choice of Nobu Sauce	40
Beef Tenderloin Tobanyaki*	40
Beef Tenderloin with Choice of Nobu Sauce*	65
Beef Tenderloin Yuzu Truffle Butter*	120
Lamb with Choice of Nobu Sauce*	70
Brick Oven Hamachi Kama	40

TEMPURA

Seabass Tempura with Amazu Ponzu	45
Rock Shrimp Tempura with Creamy Spicy Sauce or Butter Ponzu	30
Lobster	150
Shrimp (2pc)	16
Shojin - Vegetable Selection (7pc)	18
Shrimp and Vegetable Selection	40

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

SHUKO

Snacks

Edamame	10
Shishito Peppers	12

NOBU TACOS

Price Per Piece

2 Piece Minimum

Vegetable	8
Lobster	18
Wagyu*	20

JAPANESE

A5 WAGYU

Choice of Styles and Sauces

Tataki - New Style

Toban Yaki - Grilled

\$55 per ounce

OMAKASE*

Tasting Menu

Requires participation of entire table

Not available after 9pm

Vegetarian	100
Signature	175
Paris Las Vegas	315

NIGIRI & SASHIMI

Price Per Piece

Aji*	9	Shrimp	7
Albacore*	8	Snow Crab	13
Fluke*	8	Sweet Shrimp with Fried Head*	15
Fresh Water Eel	15	Tamago	6
Japanese Red Snapper*	10	Toro (Blue Fin Oh)* / Chu*	25 / 20
Kanpachi*	9	Tuna (Big Eye)*	9
Octopus	8	Yellowtail*	9
Salmon / Salmon Belly*	8/11	Yellowtail Belly*	12
Salmon Eggs*	10	Japanese Wagyu *	25
Scallop*	10	Sushi Selection* 10pc & 1 Roll	120
Sea Urchin*	20	Sashimi Selection* 12pc	120
Shima Aji*	9	Fresh Wasabi	28

SUSHI MAKI

	Hand / Cut		Hand	Cut
Tuna*	16	Eel & Cucumber	15	25
Spicy Tuna*	17	Salmon Skin*	11	14
Tuna & Asparagus*	17	Vegetable	10	13
Toro & Scallion*	27	Shrimp Tempura	14	19
Yellowtail & Scallion*	15	Baked Snow Crab	27	--
Yellowtail & Jalapeño*	15	Soft Shell Crab	--	29
Salmon*	14	House Special*	--	30
Kappa	6	Lobster	--	75
California	25			
Oshinko	8			
Spicy Scallop*	15			

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