

COLD DISHES

Spicy Miso Chips with Bigeye Tuna	\$7.00
Kumamoto Oysters with Maui Onion Salsa	\$12.00
Nobu Sashimi Tacos	\$27.00
Bigeye and Bluefin Toro Tartar	\$34.00
Salmon or Yellowtail Tartar	\$24.00
Monkfish Pate with Caviar	\$19.00
Ceviche	\$18.00
Lobster Ceviche	\$17.00
Tiradito Nobu Style	\$21.00
Fluke Sashimi with Dried Miso	\$23.00
Bigeye Tuna Tataki with Ponzu	\$21.00
Moroheiya Pasta Salad with Lobster	\$47.00
Yellowtail Sashimi with Jalapeno	\$22.00
Shiromi Usuzukuri	\$20.00

NEW STYLE SASHIMI

White Fish	\$21.00
Kumomoto	\$20.00
Salmon	\$21.00
	\$20.00

Scallop

SALADS

Baby Spinach Salad Dried Miso with Shrimp, Scallop or King Crab	\$28.00
Field Greens with Matsuhisa Dressing	\$8.00
Sashimi Salad with Matsuhisa Dressing	\$24.00
Lobster Salad with Spicy Lemon Dressing	\$46.00
Salmon Skin Salad	\$17.00
Baby Spinach Salad with Fluke Sashimi	\$20.00
Baby Spinach Salad with Dried Miso	\$16.00
Shiitake Salad	\$14.00
Kelp Salad	\$11.00
Oshitashi	\$8.00
Combination Sunomono	\$15.00

HOT DISHES

Rock Shrimp or Scallop Served on Limestone Lettuce	\$10.00
Sea Urchin Tempura	\$16.00
Asparagus with Egg Sauce	\$19.00
Mushroom Salad	\$21.00
Crispy Rice with Spicy Tuna, Salmon or Yellowtail	\$22.00
Spinach Wrapped Sea Urchin	\$22.00

Matsuhisa Shrimp and Caviar	\$17.00
Baby Abalone with Light Garlic Sauce	Mp
Rock Shrimp Tempura with Ponzu or Creamy Spicy Sauce	\$22.00
Lobster Tempura with Ponzu or Creamy Spicy Sauce	\$46.00
King Crab Tempura with Amazu Ponzu	\$42.00
Halibut Cheeks with Wasabi Pepper Sauce	\$22.00
Shrimp and Lobster with Spicy Lemon Sauce	\$38.00
Squid "Pasta" with Garlic Sauce	\$23.00
Eggplant with Miso	\$12.00
Eggplant Special with Shrimp, Scallop and Creamy Spicy Sauce	\$19.00
Chilean Sea Bass with Black Bean Sauce	\$37.00
Umami Sea Bass "Yasaizuke"	\$37.00
Fish and Chips Nobu-Style	\$25.00
Arctic Charr with Crispy Baby Spinach	\$23.00
Black Cod with Miso	\$33.00
Broiled Yellowtail Collar	\$20.00
Lobster with Wasabi Pepper Sauce	\$46.00
Creamy Spicy Crab	\$32.00
Bluefin Toro Hagashi Special	Mp
	\$33.00

Seafood Toban Yaki	
Toro Toban Yaki	Mp
Washu Beef 21 Per Oz	
Wagyu Beef 32 Per Oz	
Washu Beef Gyoza Nobu Style	\$30.00
Tofu Tempura	\$3.00
Scallop Tempura	\$9.00
Shrimp Tempura	\$9.00
Squid Tempura	\$8.00
White Fish Tempura	\$8.00
Shojin Tempura	\$11.00
Kaki Age Tempura	\$13.00
A La Carte Vegetable Tempura Available on Request	
Filet of Salmon with Teriyaki or Anti-Cucho Sauce	\$30.00
Scallops with Spicy Garlic or Pepper Sauce	\$34.00
Chicken with Teriyaki or Pepper Sauce	\$29.00
Tenderloin of Beef with Teriyaki or Pepper Sauce	\$38.00
Colorado Lamb Chops with Balsamic Teriyaki or Anti-Cucho Sauce	\$45.00
Tempura Dinner	\$32.00
Sashimi Dinner	\$36.00
Sushi Dinner	\$36.00

Beef Kushiyaki	\$14.00
Chicken Kushiyaki	\$10.00
Scallop Kushiyaki	\$16.00
Shrimp Kushiyaki	\$13.00
Squid Kushiyaki	\$12.00
Vegetable Kushiyaki	\$8.00
Washu Beef (1 Skewer) Kushiyaki	\$16.00
Miso Soup	\$5.50
Akadashi	\$5.50
Mushroom	\$8.00
Clear Soup	\$9.00
Spicy Seafood Soup	\$14.00

ENTREES

DINNER ENTREES

Served with Miso Soup and Rice	
Filet of Salmon with Teriyaki or Anti-Cucho Sauce	\$32.00
Scallops with Spicy Garlic or Pepper Sauce	\$34.00
Chicken with Teriyaki or Pepper Sauce	\$29.00
Tenderloin of Beef with Teriyaki or Pepper Sauce	\$38.00
Colorado Lamb Chops with Balsamic Teriyaki or Anti-Cucho Sauce	\$45.00

Tempura Dinner	\$32.00
Sashimi Dinner	\$36.00
Sushi Dinner	\$36.00
Kushiyaki 2 Skewers	
Served with Teriyaki or Anti-Cucho Sauce	
Beef	\$14.00
Chicken	\$10.00
Scallop	\$16.00
Shrimp	\$13.00
Squid	\$12.00
Vegetable	\$8.00
Washu Beef (1 Skewer)	\$16.00
SALADS	
Field Greens with Matsuhisa Dressing	\$8.00
Baby Spinach Salad with Dried Miso	\$16.00
Shiitake Salad	\$14.00
Kelp Salad	\$11.00
Oshitashi	\$8.00
Combination Sunomono	\$15.00
SOUP	
	\$5.50

Miso Soup	\$5.50
Akadashi	\$8.00
Mushroom	\$9.00
Clear Soup	\$14.00
Spicy Seafood Soup	

SUSHI & SASHIMI

(Price per piece)

Bigeye Tuna	\$6.00
Bluefin Toro	Mp
Yellowtail	\$6.00
Kanpachi	\$7.00
Salmon	\$5.00
King Salmon	\$7.00
Japanese Red Snapper	\$7.50
Fluke	\$5.00
Sawara	\$4.00
Japanese Mackerel	\$7.00
Kohada	\$6.00
Salmon Egg	\$6.00
Smelt Egg	\$4.00
	\$10.00

Sea Urchin	\$5.00
Shrimp	\$6.50
Snow Crab	\$9.00
King Crab	\$6.00
Octopus	\$7.50
Live Octopus	\$7.50
Live Scallop	\$9.00
Jumbo Clam	\$4.50
Aoyagi	Mp
Baby Abalone	\$9.00
Eel	\$7.00
Sea Eel	\$3.50
Tamago	

HAND ROLL/CUT ROLL

Bigeye Tuna Roll <i>Hand roll</i>	\$7.5
<i>Cut roll</i>	\$8.5
Spicy Bigeye Tuna Roll <i>Hand roll</i>	\$8

Cut roll

\$9

Bigeye and Bluefin Toro Scallion

Roll

Hand roll

Mp

Cut roll

Mp

Yellowtail Scallion

Roll

Hand roll

\$7

Cut roll

\$8

Salmon

Roll

Hand roll

\$7

Cut roll

\$8

California

Roll

Hand roll

\$8

Cut roll

\$12

Shrimp Tempura

Roll

Hand roll

\$6.5

Cut roll

\$10

Eel Cucumber

Roll

Hand roll

\$13

Cut roll

\$13

Kappa

Roll

Hand roll

\$4

Cut roll

\$5

Vegetable

Roll

Hand roll

\$6

Cut roll

\$8

Salmon Skin

Roll

Hand roll

\$7

Cut roll

\$10

Soft Shell Crab

Roll

Cut roll

\$15

House Special
Roll
Cut roll

\$15

TEMPURA

(2 pieces per order)

Asparagus	\$3.50
Avocado	\$4.00
Bell Pepper	\$3.00
Broccoli	\$3.00
Carrot	\$3.00
Eggplant	\$4.00
Onion	\$3.00
Sweet Potato	\$3.00
Tofu	\$4.00
Zucchini	\$3.00
Scallop	\$9.00
Enoki	\$5.00
Green Beans	\$4.00
Pumpkin	\$4.00
Shiitake	\$5.00
Snow Peas	\$3.00

Shrimp	\$9.00
Squid	\$8.00
White Fish	\$8.00
Shojin	\$11.00
Kaki Age	\$13.00

DESSERT

Bento Box	\$15.00
Warm chocolate fondant cake, shiso syrup, white chocolate sauce and green tea ice cream	
Matcha Tiramisu	\$16.00
Gooseberry ice cream, blueberry meringue, raspberry soil, cilantro and carrot chips	
Passion Fruit Maki	\$14.00
Caramel canolli shell filled with passion fruit mousse, chocolate cream, red miso chocolate pearl soil, lychee shiso sorbet	
Namelaka Anzu	\$14.00
Apricot cream with yamamomo coulis, sorrel ice cream, apricot in sautern, chocolate stones	
Tropical Fruit "Tartar"	\$14.00
Tropical fruit tartar, fresh mochi pearls, apricot thai basil broth, pineapple crisp, mango jasmine sorbet	
Rhubarb-Erry	\$15.00
Strawberry rhubarb terrine, strawberry consomme, rosewater granita, thai basil ice cream	
Yuzu Semifreddo	\$14.00
Semi frozen yuzu mousse, candied pistachio, coconut foam, blueberry cocoa nib ice cream	
Banana Soy Toban	\$13.00
Shoyu caramelized bananas, roasted pecans, malaga ice cream	
Seasonal Fresh Fruit	\$15.00
	\$9.00

Selection of Ice Cream or Sorbet

\$9.00

Petit Fours

\$12.00

Mochi Ice Cream

Fruit Sake Served Chilled
Prices

\$25

\$35