



BREAKFAST

Japanese Breakfast Bento with Umami Seabass

Breakfast Buns (2 pc minimum)

48-Hour Braised Short Rib "Steak and Eggs"

Jidori Chicken and Waffles

Caviar "Hot Pot"

Malibu Popovers

Nobu French Toast

Yogurt with Homemade Granola

Blueberry Yuzu Pancakes

Kaya Toast

EXTRAS

Two Eggs (Over Easy or Scrambled)

Apple Pear Salad

Bacon

Fresh Fruit

JUICES

Watermelon Berry

Watermelon, Strawberry, Young Coconut Water, Green Apple, Lime

Green Ginger

Kale, Romaine, Spinach, Celery, Cucumber, Green, Apple, Lemon, Ginger

Mojave

Orange, Carrot, Pineapple, Ginger, Lime, Turmeric, Cinnamon

Restoration Shot

Ginger, Serrano Pepper, Lemon

FRESH SQUEEZED JUICE

Orange, Grapefruit, Pineapple, Watermelon

MORNING TEAS

Imperial Grey, Soothe, Hojicha, Sobacha



NOBU CLASSIC

COLD

Kushi Oysters - Choice of Sauce (*per piece - 2 pc min*)
Yellowtail Sashimi Jalapeño
Bigeye and Bluefin Toro Tartar
Seafood Ceviche
Lobster Ceviche on Limestone Lettuce (*2 pieces*)
Tiradito 'Nobu Style'
New Style Sashimi
Sashimi Salad
Fluke Sashimi with Dried Miso and Yuzu
Field Greens with Matsuhisa Dressing
Lobster Shiitake Salad with Spicy Lemon Dressing

HOT

King Crab Tempura Amazu
Black Cod with Miso
Squid 'Pasta' with Light Garlic Sauce
Eggplant Spicy Miso
Rock Shrimp Tempura with Ponzu or Creamy Spicy Sauce
Chilean Seabass with Dry Miso
Creamy Spicy Snow Crab
Prime Filet "Toban" Yaki
Ocean Trout with Crispy Spinach
Maine Lobster with Spicy Garlic or Wasabi Pepper
Shrimp and Lobster with Spicy Lemon Sauce

NOBU NOW

COLD

Tai Agave
Artichoke Salad
Crispy Rice with Spicy Tuna (*per piece - 2 pc min*)
Little Gem Salad with Bay Scallops
Whitefish Arugula with Jalapeño Dressing
Tuna Chirashi Bowl
Crispy Shiitake Salad with Chicken Umami

HOT

Malibu 'Takumi' Burgers (*per piece - 2 pc min*)
Miso Crusted Kurodai
Kaya Toast
Nobu Fish and Chips
48 hour Braised Short Rib Spiced Ginger Soy
Crispy Brussels Sprouts
Jidori Chicken and Waffles
Roasted Cauliflower

SHUKO 'SNACKS'

Edamame
Crispy Okra with Garlic Ponzu
Grilled Shishito Pepper with Sweet Den Miso



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Chilean Seabass with Dry Miso
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Maine Lobster with Spicy Garlic or Wasabi Pepper
Shrimp and Lobster with Spicy Lemon Sauce

NOBU NOW

COLD

Tai Agave
Spinach Salad
King Crab Salad
Crispy Shiitake Salad
Tuna Ginger Tosazu
Crispy Rice with Spicy Tuna (*per piece - 2 pc min*)
Tai Sweet Shiso with Crispy Shiitake
Whitefish Arugula with Jalapeño Dressing

HOT

Ocean Trout Rocoto
Lobster Sweet and Sour
Scallop Truffle Chips (*per piece - 2 pc min*)
Dover Sole with Crispy Spinach
Ribeye with Truffle Butter Sauce
Roasted Cauliflower
Crispy Brussel Sprouts
Jidori Chicken - Choice of Sauce
16 oz Prime New York Strip w/ Seasonal Mushrooms

SHUKO 'SNACKS'

Edamame
Crispy Okra with Garlic Ponzu
Grilled Shishito Pepper with Sweet Den Miso



NIGIRI SUSHI & SASHIMI

price per piece - 2 pieces minimum

Aji (Jackfish)
Bigeye Tuna
Bluefin Toro
Fluke
Unagi
Japanese Snapper
Mirugai
Kanpachi
Kinme Dai
Saba
Squid
Octopus
Live Octopus
Salmon
Ikura
Anago
Uni
Shrimp
Sweet Shrimp
Scallop
Whole Live Scallop
Snow Crab
Shima Aji
Tamago
Whole Live Baby Abalone
Yellowtail

SUSHI MAKI

Bigeye Tuna Roll
Spicy Bigeye Tuna Roll
Bigeye Asparagus Tuna Roll
California Roll
Eel Cucumber Roll
Salmon Avocado Roll
Toro Scallion Roll
Vegetable Roll
Kappa Roll (Cucumber)
Shrimp Tempura Roll
Salmon Skin Roll
Soft Shell Crab
House Special

NOBU STYLE SASHIMI TACOS

price per piece - 2 pieces minimum

Tuna
Lobster
Ribeye
Vegetable

SOUPS

Miso Soup with Tofu
Wild Mushroom Soup
Shojin Tempura Udon
Spicy Seafood Udon
Cold Soba

JAPANESE A5 WAGYU from Kyushu, Japan

Choice of Styles
(2oz minimum)

MULTI COURSE TASTING MENUS

Nobu Signature Menu
Omakase



DESSERT

Bento Box

Valrhona Dark Chocolate Fondant • Imperial Matcha

Chocolate Harumaki

Strawberry or Banana

Namalaka

White Chocolate Panna Cotta, Raspberry Gel, Tapioca

Date Cake

Whiskey Caramel, Candied Walnuts, Crème Fraiche Gelato

Honey Pistachio Semi Freddo

Passion Fruit, Malibu Coconut, Shaved Pistachio

Neopolitan Torte

Chocolate Almond Biscuit, Vanilla Mousse,

Banana Soy Toban

Caramelized Banana, Candied Pacans, Malaga Gelato

Yuzu Strawberry Tart

Yuzu Curd, Strawberry Gel, Vanilla Gelato

Mixed Melon Anmitsu

Coconut Pudding, Plum Sake Jellies, Mixed Melon Gelato

DESSERT WINE

Bin#

Kenzo Estates Muku Late Harvest (*by the glass*)

800 Dolce "Late Harvest" Napa Valley o8

825 Chateau D'yquem, 1er Grand Cru Sauternes 96

PORT

Cockburn 20yr Tawny

Dow's Fine Ruby

COGNAC

Hennessy VS

Remy Martin VSOP

Remy Martin XO

Hennessy XO

Martel Cordon Bleu

Louis XIII

ARMAGNAC

Castarede Reserve De La Famille

DIGESTIF

Tuaca

Godiva (White & Dark)

Baily Irish Cream

Kahlua

Romana Sambuca

Romana Sambuca Black

Fernet Branca

Jägermeister

Frangelico

FRUIT INFUSED SAKE

Seasonal Selection



NOBU HOTELS

AFRICA

CAPE TOWN

ASIA

BEIJING

DOHA

DUBAI

HONG KONG

KUALA LUMPUR

MANILA

TOKYO

NORTH AMERICA

BAHAMAS, PARADISE ISLAND

DALLAS

LANAI

LAS VEGAS, CAESARS PALACE

LAS VEGAS, HARD ROCK

LOS ANGELES

MALIBU

MEXICO CITY

MIAMI BEACH

NEW YORK, 57 ST.

NEW YORK, DOWNTOWN

NEW YORK, NND

NEWPORT BEACH

POLANCO

PALO ALTO

SAN DIEGO

WAIKIKI

AUSTRALIA

MELBOURNE

PERTH

EUROPE

BUDAPEST

CROCUS CITY

IBIZA

LONDON, BERKELEY

LONDON, PARK LANE

LONDON, SHOREDITCH

MARBELLA

MILAN

MONTE CARLO

MOSCOW

LAS VEGAS

MANILA

MIAMI BEACH

MALIBU

PALO ALTO

LONDON

IBIZA

OPENING

MARBELLA

RIYADH

BARCELONA

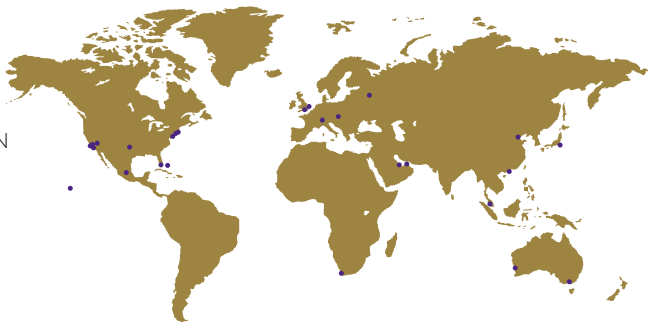
CHICAGO

LOS CABOS

TORONTO

BAHRAIN

NOBUHOTELS.COM



NOBU
DINE IN



Yellowtail Sashimi with Jalapeño



I am very pleased to offer you in-room dining directly from our Nobu Restaurant. This menu was created by me and my team, especially for you, our hotel guest.

Please enjoy.

Nobu Matsuhisa NOBU

NOBU GLOBAL PRESS INQUIRIES

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HOTELS PR@NOBUHOTELS.COM



Matsuhisa Bento

NOBU BREAKFAST

Available from 6:30 to 11 AM

Japanese Breakfast Bento Box	42
Truffle Scrambled Egg, Umami Sea Bass, Futomaki, Miso Soup, Rice, Pickles	
Steak and Eggs	38
Nobu French Toast	18
Yogurt with Granola	15
Blueberry Yuzu Pancakes	16

Additions

Green Mango Salad	12	Two Eggs	8
Bacon	8	Miso Soup	7
Assorted Pastries	15	Steamed Rice	4
Seasonal Fruit	12		

NOBU ALL-DAY DINING

Available from 11 AM to 10 PM

Signature Bento Box	85
Chef's Sushi Selection, Sashimi Salad, Black Cod Miso, Spicy Vegetable Donburi, Beef Kushiyaki Anticucho, Miso Soup	
Sushi Roll Bento	65
Soft Shell Crab Roll, Spicy Tuna Roll, California Roll, Miso Soup	
Lobster Shiitake Salad	58
Club Sandwich	28
Kohlrabi Salad	26
Grilled Filet Miso	52
Sea Bass with Shimeji Mushrooms	42
Unagi Donburi	68
Takumi Burger (2 piece minimum)	15
Spicy Seafood Udon	22
Umami Chicken	28

NOBU OVERNIGHT MENU

Sashimi Salad	34
Shiitake Salad	18
Tuna Chirashi Bowl	28
Spicy Seafood Udon	22
Umami Chicken Sandwich	28

NOBU DESSERT

Mochi Ice Cream	15
Fresh Fruit Plate	25

NOBU SPECIALTY COCKTAILS

Specialty Cocktails Served

12 to 10 PM Sunday - Thursday | 12 to 11 PM Friday & Saturday

Piña Martini	17
Van Gogh Pineapple Vodka, Pineapple, Giffard Peche & Lime	
Grapefruit On The Rocks	17
Belvedere Pink Grapefruit, Canton Ginger, St. Germain Elderflower & Grapefruit	
Lychee & Elderflower Martini	17
Krome Vodka, St. Germain Elderflower & Lychee	
Nobu Sidecar	19
Iwai Japanese Whisky, Gran Torres Orange & Yuzu Juice served over hand carved ice	
Matsuhisa Martini	17
Belvedere Vodka, Hokusetsu Sake & Ginger	

NOBU WINE BY THE BOTTLE

White

Matsuhisa	75
Chardonnay, Russian River	

Red

Matsuhisa	80
Cabernet, Napa Valley	

NOBU NON-ALCOHOLIC BEVERAGES

Bottled Water

Fiji 33 oz	10
Voss Sparkling 26 oz	10

Specialty Coffee

Coffee	Small 9 Large 16
Espresso	8
Double Espresso	10
Macchiato	9
Cappucino	9
Latte	9

Nobu Tea Selection

Genmai Cha, Toasted Brown Rice	10
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Mocktails

Lychee Passion	8
Passion Fruit, Lychee and Pineapple	
Pepino	8
Cucumber, Lychee, Lemon	