

NOBU SPECIAL COLD DISHES

Bahamian Lobster Cocktail
Tuna or Salmon Spicy Miso Chips
Bluefin Toro Tartar with Caviar
Yellowtail or Salmon Tartar
Oysters with Nobu Sauces
Conch Shabu Shabu with Nobu Sauces
Nobu Sashimi Tacos – Salmon or King Crab/Lobster
Nobu Sashimi Tacos – Tuna or Spicy Tuna
Tiradito Nobu Style
Shiromo Usuzukuri - White fish with ponzu
White Fish Sashimi with Baby Spinach
Tai Sashimi with Dry Miso
Big Eye Tuna Tataki with Tosazu
Toro Sashimi with Jalapeño
Yellowtail Sashimi with Jalapeño
Inaniwa Pasta Salad with Maine Lobster

NOBU STYLE CEVICHE

Lobster	Conch
Mixed Seafood	Tomato

NEW STYLE SASHIMI

White Fish	Beef	Oyster
Salmon	Scallop	Live Conch

NOBU SALADS

Edamame	Shishito Peppers
Shiitake Salad	Sashimi Salad
Field Greens	Lobsters Shiitake Salad
Hearts of Palm Salad	Salmon Skin Salad
Cucumber Sunomono	Seafood Sunomono
Rice	Spicy Tuna Salad
Oshinko	

Chef: Mingoo Kang
GM: Monique Wszolek

***Menu items are subject to change.**

NOBU YAKIMONO

Choice of Teriyaki, Wasabi Pepper or Anticucho or Black Pepper Teriyaki

Organic Chicken
Lamb Chops
Ranchero' (20oz)

Tenderloin
Salmon

WOOD OVEN DISHES

Roasted Bahamian Lobster with Three Nobu Sauces
Local Whole Fresh Fish
Wood Fired Black Cod with Miso
Hamachi Kama
King Crab and Cauliflower with Jalapeño Salsa
Oven Roasted Vegetables with Truffle Yuzu Butter or Jalapeño Salsa
Japanese Eggplant with miso

KUSHIYAKI AND ANTICUCHO

(2 Skewers)

Beef	Shrimp	Scallop
Chicken	Salmon	Vegetable

SPECIALTY TEMPURA

(2 pieces per order)

Rock Shrimp Creamy Spicy	Rock Shrimp Butter Ponzu
Nobu Style Cracked conch	Mix Seafood
Scallop	Shrimp
Squid	Seabass Jalapeño (4pc)
Shojin (mix Vegetables)*	Alaskan King Crab Ama-su
Tuna Tempura Roll	Oyster Filo with Caviar
White Fish	Tempura Dinner

*(A la carte vegetable available by request)

SOUPS AND NOODLES

Miso Soup	Akadashi Miso
Mushroom Soup	Spicy Seafood Soup
Kinoko Soba*	Chilled Noodles*

(*Choice of Buckwheat, Green Tea or Inaniwa Noodle)

(All Noodles served Hot or Cold upon Request)

We Proudly Brew
STARBUCKS COFFEE

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NOBU SPECIAL HOT DISHES

Australian Wagyu

Highly Marbelized Beef with Japanese Heritage

Choice of:

Tataki – New Style – Kushiyaki – Tobanyaki – Wood Fired Steak – Ishiyaki –

Artic Char with Crispy Baby Spinach

Scallops with Wasabi Pepper or Spicy Garlic

Vegetables Spicy Garlic

Shrimp with Wasabi Pepper or Spicy Garlic

Chilean Sea bass with Dry Miso, Yuzu and Extra Virgin Olive Oil

Squid "Pasta" with Light Garlic Sauce

Saute Mushroom Salad with Yuzu Dressing

Shrimp and Lobster with Spicy Lemon

Seabass "Fish & Chips" Nobu Style

Maine Lobster with Wasabi Pepper or Black Bean

Black Pepper Crust Sea Bass with Balsamic Teriyaki

Steam Mixed Vegetables

TOBAN YAKI

Seafood

Beef

Mushroom

Chu Toro

Vegetables

Tofu

Experience the essence of Chef Nobu Matsuhisa's Cuisine
with the Omakase Menu

Nobu "Signature Menu" - or "Chef's Choice Omakase" Menu -
(Omakase must be the same for the entire table)

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SUSHI & SASHIMI

(Price per piece)

Tai (Japanese Snapper)	Fresh Water Eel
Hamachi	Salmon Egg
Kanpachi	Smelt Egg
Tuna (Big Eye)	Tamago (Egg)
Toro (Bluefin)	Live Conch
Salmon	Snow Crab
Smoked Salmon	Sea Urchin
Mackerel	Shrimp
Octopus	Fluke
Anago - Sea Eel	Scallop
Botan Ebi - Sweet Shrimp	King Crab
Sushi Dinner	Sashimi Dinner

SUSHI ROLLS

(Wasabi on the side)

HAND ROLL

CUT ROLL

California Roll
Eel and Cucumber Roll
House Special Roll
Lobster Roll
Negi Toro (Blue Fin) Roll
Salmon Skin Roll
Shrimp Tempura Roll
Soft Shell Crab Roll
Spicy Tuna (Big Eye) Roll
Tuna (Big Eye) Roll
Yellowtail and Scallion Roll
Yellowtail Jalapeño Roll
Whitefish New Style Roll
Salmon New Style Roll
Ume Shiso and Cucumber Roll
Kappa Roll (Japanese Cucumber)
Vegetable Roll
Oshinko Roll (Pickle Radish)
Kampyo Roll (Gurd)

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