

## **A P P E T I Z E R S**

### **Seafood Ceviche**

Assorted Seafood  
Tossed with Nobu Ceviche Dressing

### **Spicy Creamy King Crab**

Broiled King Crab Leg Meat  
With Creamy Spicy Sauce, Masago and Scallions

### **Pan-Seared Diver Scallops**

On Stir-Fried Brussels Sprouts Leaves,  
Topped with Jalapeño Relish

### **Broiled Eggplant**

Topped with Nobu-Style Saikyo Miso Sauce

### **Lobster Spring Roll**

Filled with Lobster Chunks, Shiitake Mushrooms and  
Shiso Leaves, Served with Maui Onion-Tomato Salsa

### **Rock Shrimp**

Served on Tossed Lettuce with  
Spicy Creamy Sauce or Ponzu Sauce

### **Tempura**

Shrimp or Vegetable Tempura with Traditional Dipping Sauce

### **Assorted Sushi or Sashimi**

## **S O U P S**

### **Mushroom Soup**

Assorted Seasonal Mushrooms Cooked in Their Own Broth,  
Served in a Japanese Tea Kettle

### **Miso Soup**

Traditional Japanese Miso Soup with Tofu and Scallions

### **Spicy Seafood Soup\***

Assorted Seafood Simmered in a Light Spicy Clear Broth

## **S A L A D S**

### **Kelp Salad\***

Seaweed Salad with Lemon-Soy-Bonito Flavors

### **Nobu-Style Sashimi Salad**

Seared Ahi Tuna and Field Greens  
Tossed with Matsuhisa Dressing

### **Mushroom Salad\***

A Variety of Seasonal Mushrooms sautéed with  
Yuzu Dressing, Served over Mesclun Lettuce,  
Garnished with Chives and Lime

**\*Low-Carb Choices**

## ENTREES

### Cold Soba Noodles

Served with Delicious Sauce and Your Choice of Tempura

### Hot Soba Noodles or Udon Noodles

Served with Delicious Broth and Your Choice of Tempura

### Nobu-Style Lobster with Truffle-Yuzu Sauce\*

Stir-Fried Lobster with Garlic, Asparagus,  
Shiitake Mushrooms and Snap Peas,  
Finished with Nobu-Style Truffle-Yuzu Sauce

### Nobu-Style Black Cod with Miso

Nobu-Style Saikyo Miso Marinated and Broiled Black Cod  
with Mountain Peach and Young Ginger

### Corn-Fed Chicken with Teriyaki Balsamic

Grilled Chicken Breast with Teriyaki Balsamic Sauce and  
Sautéed Assorted Vegetables

### Grilled Wagyu Beef Rib Eye Steak\*

On Wok-Fried Vegetables with Three Kinds of Anticuccho,  
Teriyaki and Nobu-Style Wasabi Pepper Sauce

### Nobu Box

A sampler of Nobu's Most Popular Signature Dishes  
Beef, Cod, and Rock Shrimp

### Steamed Japanese Rice • Brown Rice

## DESSERTS

### Trio of Crème Brûlées

Sweet Ginger, Pink Guava and Passion Fruit Crème Brûlées

### Chocolate Soufflé Cake

Served with Homemade Sesame Ice Cream

### Chilled Tropical Fruit Plate with Lychee Sorbet

### Citrus Custard\*

Served with Sugar-Free Mango Sauce

### Vanilla and Coconut Tapioca Soup

Served with Green Tea Ice Cream

***Silk Road*** offers a variety of fine wines to accompany your dinner. Please ask your Sommelier for the wine list. Gratuities for your wait staff are at your discretion. We recommend \$7 per person, per meal.

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