



## San Diego Restaurant Week Menu

40 Dollars for 5-Course, Family-Style Dinner: January 17th through 24th, 2016

Please make a selection from each of the first 3 courses for the entire table as well as an individual dessert selection for each guest

\* Courses can be upgraded with additional \$ per guest for the entire table

### *First Course*

#### **Yellowtail Sashimi with Jalapeno (Bluefin Toro +10\*)**

*Thinly sliced fresh hamachi, yuzu soy, serrano chili, garlic, cilantro*

#### **Salmon Sashimi with Wasabi Salsa (Bluefin Tuna +6\*)**

*Ponzu, pickled wasabi-zuke, onion, olive oil*

#### **Tiradito Nobu Style**

*Thinly sliced white fish sashimi, rocoto chili, soy salt, yuzu lemon, cilantro*

### *Second Course*

#### **Fresh Hearts of Palm Salad**

*Shaved Hawaiian hearts of palm, pink peppercorn, jalapeno dressing, micro greens*

#### **Shiitake Salad (add Lobster +10\*)**

*Grilled shiitake mushrooms, mixed organic greens, spicy lemon dressing, sesame, garlic chips*

#### **Tofu Tomato New Style**

*Sliced tomato & tofu drizzled with hot sesame and olive oil, garlic, ginger, sesame, yuzu soy*

#### **New York Prime Tataki and Cilantro Salad +5\***

*Rare-grilled prime beef slices, cilantro, frisee, kaiware, myoga, crispy garlic, serrano chili, tozazu*

### *Third Course*

#### **Black Cod with Miso**

*Alaskan black cod, marinated in sweet miso, broiled and caramelized*

#### **Beef Toban**

*Beef tenderloin in sizzling dome, yuzu soy, asparagus, shiitake mushroom*

#### **Chilean Sea Bass Tempura**

*Amazu-ponzu, fresh red onion, serrano peppers, cilantro*

#### **Lobster Wasabi Pepper Sauce +5\***

*Saut éed Maine lobster, asparagus, shiitake mushroom, wasabi pepper sauce*

#### **Colorado Lamb with Sesame Scallion +8\***

*Grilled lamb chops, sesame scallion oil*

### *Fourth Course*

#### **Chef's Choice Sushi Rolls**

#### **Chef's Choice Nigiri +8\***

### *Dessert*

#### **Fruit Infused Hokusetsu Sake**

#### **Mochi Ice Cream**

#### **Banana Toban**

*Shoyu Caramelized bananas, roasted pecans, malaga gelato*



## San Diego Restaurant Week Special Cocktails 9

### **Nobu Bellini**

*Sparkling wine, peach puree, orange liquor, peach schnapps*

### **Mount Hotaka Sunrise**

*Tito's Vodka, Aperol, rosemary syrup*

### **Lāna'i Gimlet**

*Martin Miller's Gin, pineapple puree, Hokusetsu Junmai sake, lychee juice*

## **Wines by the Glass 7**

Sparkling: Martini & Rossi Prosecco

White: Terrazas, Reserva Torrontés, Argentina, '13

Red: Yangarra Estates, Shiraz, McLaren Vale, Australia '11

## **Hokusetsu Junmai Sake (12 oz) 20**

*served cold or hot*



## **Sides**

Cauliflower with Jalapeno Dressing 8

Brussels Sprouts with Dried Miso 10

Roasted Hearts of Palm 10

Aji Amarillo Potato 8

## ***Join us at Happy Hour in Nobu Lounge***

*Nightly between 5pm and 7pm*

*All night on Fridays*

*Subject to change upon special events and holidays*

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