

San Diego Restaurant Week Menu

~Five Course for Fifty Dollars~

We ask that the entire table select either Option 1 or Option 2.

Family Style Dinner (Option 1)

Tuna Tataki with Valdivia Farm Green Tomato

Seared yellowfin tuna sashimi,
grilled green tomato from Carlsbad, ginger soy dressing

Soft-Shell Crab with Pickled Watermelon

Crispy soft-shell crab, shiso-pickled watermelon, sweet ponzu

Chilean Seabass Umami-zuke

Chilean Seabass marinated in Nobu's umami paste and broiled

Chef's Choice Sushi Roll

Choice of Dessert

Per each guest

Family Style Dinner (Option 2)

White Fish Sashimi with Baby Artichoke

Shaved fresh baby artichoke, yuzu dressing

Roasted Duck Tacos

Mustard pickled Asian pear, crispy wonton shell, mizuna greens

Brick-Oven Roasted Arctic Char

Snap peas, cipollini onion, sesame, scallion, butter ponzu

Chef's Choice Sushi Roll

Choice of Dessert

Per each guest