



San Diego Restaurant Week Menu

40 Dollars Per Person for 4-Course, Family-Style Dinner

January 15th - 22nd, 2017

*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*

First Course

Yellowtail Sashimi with Jalapeno

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

New Style Sashimi with White Fish

Topped with ginger, sesame, garlic and chives, seared with hot sesame and olive oil

Black Mussels, Bacon Garlic Miso

Steamed mussels in a bacon garlic miso broth with crispy potato

Second Course

Truffled Baby Spinach Salad with Scallop Sashimi

Yuzu dressing, truffle oil, parmesan, dry miso, crispy leek

Ribeye Tataki, Garlic Ponzu

Grilled rare, thin sliced ribeye, shaved asparagus, garlic ponzu

Salt and Pepper Squid

Flash-fried squid, Japanese seven spice, shishito peppers

Third Course

Salmon Filet, Jalapeno Kosho

Mildly spiced, marinated and roasted medium rare, served with side of white rice

"Fish and Chips" Nobu Style

Chilean Sea Bass Tempura, hand-cut fries, green chili and ponzu sauce

Assorted Sushi

Chef's choice nigiri and rolls

Third course can be substituted with the following items with an additional charge of \$12 per guest

Colorado Lamb with Sesame Scallion

Lobster Wasabi Pepper Sauce

Chef's Choice Premium Sushi or Sashimi

Dessert

Mochi Ice Cream

2 pieces of chef's choice mochi ice cream

Banana Harumaki

Crispy banana shiso spring rolls, passion fruit reduction, coconut lace tuile, mango sorbet

Green Tea Cheesecake

Matcha lime cheesecake, cocoa crumble crust, red berry jus gelee