



San Diego Restaurant Week Menu

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

January 21st - 28th, 2018

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

Salmon Sashimi with Daikon Salsa

Torched salmon sashimi, Japanese radish salsa, chives

Yellowfin Tuna Sashimi with Yuzu Porcini

Thinly sliced yellowfin tuna, creamy porcini sauce, crispy spinach, chives

Second Course

Alaskan Black Cod Lettuce Cups

Broiled Alaskan Black Cod with den miso, butter lettuce cups, crispy kataifi

Creamy Ceviche King Crab Tacos

King crab, creamy Nobu ceviche sauce, cucumbers, cilantro, wonton shell

Crispy Squid Salad

Flash-fried squid, spring mix, spicy lemon dressing, shiitake mushrooms

Third Course

Scallop Jalapeno Salsa

Pan seared Nantucket scallops, brussels sprouts, jalapeno salsa

New York Prime Anticucho

Grilled NY Prime, shiso avocado, Peruvian chili sauce

Assorted Sushi

Chef's choice nigiri and rolls

3rd course can be substituted with 1 of 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 mochi ice cream

Coconut Haupia

Spongecake soaked in coconut pudding, cassis reduction, toasted coconut, pineapple sorbet

Miso Macchiato

Mocha custard with espresso soil, miso kuromitsu ice cream, topped with milk foam



San Diego Restaurant Week Specialty Cocktails 12

Jalapeno Lemongrass Gimlet

Lemongrass vodka, lime juice, serrano

White Ginger Sangria

White wine, Krome vodka, Stirrings ginger liqueur, lime

Wines by the Glass 10

Sparkling: SYLTBAR, Prosecco, Friuli NV

White: Martin Ray, Chardonnay, Russian River Valley

Red: Edmeades, Zinfandel, Mendocino

Hokusetsu Junmai Sake (12 oz) 24

served cold or hot

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## Green Tea Charity

*Given the numerous natural disasters that have taken place in the country this past year, Nobu-san wished to foremost aid relief efforts nationwide. We will be donating to **Direct Relief** which is a California-based charity with a mission to improve the health and lives of people affected by poverty or emergencies.*

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