



NOBU MIAMI DINNER MENU

NOBU CLASSIC

SASHIMI AND SALADS

Spicy Miso Chips—Tuna or Scallop *	16
Bluefin Toro Tartare with Caviar *	45
Salmon or Yellowtail Tartare with Caviar *	26
Monkfish Paté Karashi Su-Miso Sauce with Caviar *	22
Yellowtail Sashimi with Jalapeño *	24
Toro Sashimi with Jalapeño *	100
White Fish Dry Miso, Extra Virgin Olive Oil and Yuzu *	28
Sashimi Salad with Matsuhisa Dressing *	30
Oysters with Nobu's Three Salsas or New Style *	18
Nobu Style Tiraditos: White Fish or Octopus*	24
Nobu Style Tiraditos: Scallops	26
Salmon or Whitefish Sashimi New Style	23
Beef or Scallop Sashimi New Style	26
Seafood Ceviche Nobu Style *	23
Octopus Carpaccio with Jalapeño Dressing	28
Field Greens and Paper Thin Vegetables	14
Lobster Shiitake Salad with Spicy Lemon Dressing	52
Artichoke Salad	25
Baby Spinach with Dry Miso	18

SALAD ADD ONS

Avocado 6 Shrimp 16 King Crab 38 Lobster 49

FISH, SHELLFISH, AND MEAT

Black Cod Miso	37
Squid 'Pasta' with Light Garlic Sauce	28
Eggplant 'Matsuhisa Special'	22
Creamy Spicy Crab	32
Rock Shrimp Tempura with Creamy Spicy, Ponzu or Creamy Jalapeño Sauce	24

** Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please be advised that our prices are subject to change and that an 18% service charge will be added to your final bill*



Pan Seared Scallops with Jalapeño Salsa	34
Shrimp and Lobster with Spicy Lemon	40
Beef or Seafood Toban-yaki	38
Roast Chicken Toban-yaki	29
Brick Oven Roasted Octopus with Miso Anticucho Sauce	26
Beef Tenderloin with Nobu Sauces and House Pickles	45
Roast Organic Chicken with Nobu Sauces and House Pickles	29
King Crab Leg Uni Wasabi	65

NOBU NOW

COLD

Salmon Nashi *	32
Nobu 'Cesar' Salad	29
<i>Butter Lettuce, Wasabi Truffle, Crispy Mochi, Pecans</i>	
Tai Red Snapper Butter Lettuce with Sweet Jalapeño Relish *	30
Crispy Shiitake Salad with Goma Ponzu	19
Tuna Poke Nobu Style	22
Toro Tofu Truffle * (per pc)	20
Lobster Quinoa Ceviche with Bibb Lettuce	28
Matsuhisa Crispy Rice with Avocado	15
with Spicy Tuna	28
with Salmon	26
with Yellowtail	26

HOT

Umami Chicken Wings	22
<i>with Matsuhisa Ranch and Gochujang Hot Sauce</i>	
Crispy Kurobuta Pork Belly, Watermelon, Ginger Ama-zu, Peanuts and Cilantro	88
Nobu Style 'Fish and Chips'	34
<i>with Triple Cooked Fries, Nasu, Salts and Sauces</i>	
Scallops Aji Matsuhisa (per pc)	12
Seasonal Gyoza	mp
Glacier 51 Sea Bass	48
<i>with Yuzu Kosho Aioli and Truffle Honey</i>	
Artic Charr 'Aguachile'	32
Rack of Lamb with Karashi Su-Miso, Panko Crust (per pc)	13



Pan Seared Tenderloin <i>with Yuzu Truffle and and Crispy Onion</i>	52
Grilled King Crab Leg with Yuzu Salsa	50
Whole Maine Lobster 'Dynamite'	60

VEGETABLES

Crispy Brussel Sprouts <i>with Tosazu Miso, Brown Butter and Ikura</i>	15
Seasonal Vegetables with Spicy Garlic	14
Roasted Seasonal Mushroom Salad <i>with Yuzu Dressing and Lime</i>	24
Brick Oven Roasted Cauliflower <i>with Jalapeño Salsa and Soy Salt</i>	17
Nasu Miso	12

SOUPS AND RICE

Miso Soup with Tofu and Wakame	7
Seasonal Mushroom Soup	12
Spicy Seafood Soup	18
Kinoko Kamameshi	26
Lobster 'Risotto' with Uni	38

SHUKO

Roast Edamame and Choclo	8
Kuro Kuromame	12
Baby Corn, Truffle Honey, Curry Salt	14
Salt and Pepper Squid	16
Nobu's Vegetable Hand Roll	8

NOBU STYLE SASHIMI TACOS

Tuna	6	Salmon	5	Lobster	9
Crab	9	Wagyu	14	Vegetable	4

TEMPURA

Seasonal Shojin	14
Japanese Mushrooms	16
Shrimp	14
King Crab Ama-zu	36
Uni Tempura	22
Lobster Tempura	65
Oyster Phyllo, Caviar (per pc)	9



NIGIRI SUSHI & SASHIMI

Whitefish *	6	Octopus	7
Yellowtail *	7	Scallop *	7
Wild Yellowtail *	8	Salmon Egg *	6.5
Blue Eye Tuna *	7	Japanese Egg Omelette	4.5
Bluefin Toro *	20	Snow Crab	9
Sweet Shrimp *	8	Sea Urchin *	10.5
Salmon *	6.5	Shrimp *	6
Mackerel *	7.5	Albacore *	7
Japanese Red Snapper *	8	A5 Wagyu	18
Smoked Salmon *	7	Nobu 'Nigiri' 7 *	80
Fresh Water Eel	10	Fresh Wasabi	8
Sea Eel	11	Sushi Moriawase	70
Orange Clam *	7	Sashimi Moriawase	100

SUSHI MAKI

California	Hand Roll	12	Cut Roll	13
Japanese Eel and Cucumber	Hand Roll	16	Cut Roll	18
Kappa	Hand Roll	6	Cut Roll	7
Toro and Scallion *	Hand Roll	16	Cut Roll	19.5
Smoked Salmon Skin	Hand Roll	9	Cut Roll	13
Shrimp Tempura	Hand Roll	10	Cut Roll	14
Yellowtail Jalapeño *	Hand Roll	12	Cut Roll	14
Bigeye Tuna *	Hand Roll	10	Cut Roll	12
Spicy Bigeye Tuna *	Hand Roll	11	Cut Roll	13
Salmon *	Hand Roll	9	Cut Roll	11
Spicy Salmon *	Hand Roll	10	Cut Roll	12
Spicy Scallop *	Hand Roll	15	Cut Roll	18
Vegetable *	Hand Roll	7	Cut Roll	9
Uni and Ikura	Hand Roll	30		
Baked Crab	Hand Roll	22		
New Style *			Cut Roll	13
Nobu House Special *			Cut Roll	19
Lobster Tempura			Cut Roll	32
Soft Shell Crab			Cut Roll	19.5



SEASONAL SPECIALS

NATSU

Live Softshell Watermelon	35
Whole Fish with Crunchy Chili Garlic	m/p
Peas, Chanterelles, Truffle Soy	29
New Style Salmon Belly	38
Snow Crab California Style	28
Spicy Albacore Roll	20

OMAKASE

Experience one of Chef Nobu's multi-course tasting menus

Nobu Signature Tasting Menu	95
The Cookbook Series	150
Vegetarian	65

JAPANESE A5 WAGYU

Experience true Japanese beef at Nobu

Choice of styles—\$36 per oz

New Style *

Tataki *

Hot Stone

Steak

** Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please be advised that our prices are subject to change and that an 18% service charge will be added to your final bill*