

APPETIZERS

Seafood Ceviche

Assorted Seafood
Tossed with Nobu Ceviche Dressing

Spicy Creamy King Crab

Broiled King Crab Leg Meat
With Creamy Spicy Sauce, Masago and Scallions

Pan-Seared Diver Scallops

On Stir-Fried Brussels Sprouts Leaves,
Topped with Jalapeño Relish

Broiled Eggplant

Topped with Nobu-Style Saikyo Miso Sauce

Lobster Spring Roll

Filled with Lobster Chunks, Shiitake Mushrooms and
Shiso Leaves, Served with Maui Onion-Tomato Salsa

Rock Shrimp

Served on Tossed Lettuce with
Spicy Creamy Sauce or Ponzu Sauce

Tempura

Shrimp or Vegetable Tempura with Traditional Dipping Sauce

Assorted Sushi or Sashimi

SOUPS

Mushroom Soup

Assorted Seasonal Mushrooms Cooked in Their Own Broth,
Served in a Japanese Tea Kettle

Miso Soup

Traditional Japanese Miso Soup with Tofu and Scallions

Spicy Seafood Soup*

Assorted Seafood Simmered in a Light Spicy Clear Broth

SALADS

Kelp Salad*

Seaweed Salad with Lemon-Soy-Bonito Flavors

Nobu-Style Sashimi Salad

Seared Ahi Tuna and Field Greens
Tossed with Matsuhisa Dressing

Mushroom Salad*

A Variety of Seasonal Mushrooms sautéed with
Yuzu Dressing, Served over Mesclun Lettuce,
Garnished with Chives and Lime

*Low-Carb Choices

ENTREES

Cold Soba Noodles

Served with Delicious Sauce and Your Choice of Tempura

Hot Soba Noodles or Udon Noodles

Served with Delicious Broth and Your Choice of Tempura

Nobu-Style Lobster with Truffle-Yuzu Sauce*

Stir-Fried Lobster with Garlic, Asparagus,
Shiitake Mushrooms and Snap Peas,
Finished with Nobu-Style Truffle-Yuzu Sauce

Nobu-Style Black Cod with Miso

Nobu-Style Saikyo Miso Marinated and Broiled Black Cod
with Mountain Peach and Young Ginger

Corn-Fed Chicken with Teriyaki Balsamic

Grilled Chicken Breast with Teriyaki Balsamic Sauce and
Sautéed Assorted Vegetables

Grilled Wagyu Beef Rib Eye Steak*

On Wok-Fried Vegetables with Three Kinds of Anticuccho,
Teriyaki and Nobu-Style Wasabi Pepper Sauce

Nobu Box

A sampler of Nobu's Most Popular Signature Dishes
Beef, Cod, and Rock Shrimp

Steamed Japanese Rice • Brown Rice

DESSERTS

Trio of Crème Brûlées

Sweet Ginger, Pink Guava and Passion Fruit Crème Brûlées

Chocolate Soufflé Cake

Served with Homemade Sesame Ice Cream

Chilled Tropical Fruit Plate with Lychee Sorbet

Citrus Custard*

Served with Sugar-Free Mango Sauce

Vanilla and Coconut Tapioca Soup

Served with Green Tea Ice Cream

Silk Road offers a variety of fine wines to accompany your dinner. Please ask your Sommelier for the wine list. Gratuities for your wait staff are at your discretion. We recommend \$7 per person, per meal.

*Low-Carb Choices