



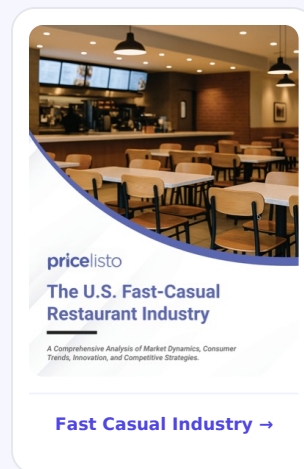
Nobu

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Menu Prices — October 23, 2026

Nobu menu with prices in United States, updated November 2019: 190 items
across 20 categories, prices from \$2.50 to \$210.00.

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Nobu Menu with Prices (United States)

Nobu menu with prices in United States, updated November 2019: 190 items across 20 categories, prices from \$2.50 to \$210.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/nobu

Menu categories: Nobu Lunches & Sets · Shuko · Cold Dishes · Hot Dishes · Vegetables · Nobu Seasonings · Nigiri / Sashimi · Sushi Rolls · Hand Rolls · Desserts · Non-Alcoholic Beverages · Hot Dishes Dinner · Set Menu · Otsumami · Japanese A5 Wagyu · Crispy Rice · Sushi & Sashimi · Side Dishes · Non - Alcoholic Beverages · Nobu at Home

Nobu Lunches & Sets

ITEM	PRICE
Taco Box 10 taco shells, tomatillo salsa, white onions, cilantro. Select any two: vegetable, tuna, salmon, yellowtail, king crab,...	\$110.00
Sushi Lunch Chef choice of 8 pieces of nigiri, tuna roll, and miso soup. For 1 person.	\$60.00
Salmon Donburi Grilled salmon served over rice with miso soup and choice of teriyaki, anticucho, or wasabi pepper sauce.	\$37.00
Chicken Donburi Served over rice with miso soup and choice of teriyaki, anticucho, or wasabi pepper sauce	\$37.00
Tenderloin Donburi Served over rice with miso soup and choice of teriyaki, anticucho, or wasabi pepper sauce.	\$62.00
Sashimi Lunch Douze morceaux de sashimi sélectionnés avec soin par notre chef, accompagnés d'une soupe miso et d'un bol de riz. Conçu...	\$60.00
Wagyu Taco Box 10 taco shells, 2.5 oz of lightly grilled A5 Japanese wagyu, black garlic ponzu, red onions, jalapenos, garlic chips, an...	\$210.00
Tofu and Vegetable Donburi Un généreux bol de riz garni de tofu tendre et de légumes colorés, nappé d'une sauce à l'ail relevée. Accompagné d'une s...	\$30.00

Shuko

ITEM	PRICE
Edamame With Sea Salt	\$9.00
Edamame Choclo Sauteed with kuro shichimi and black sea salt.	\$15.00
Shishito Peppers with Sea Salt	\$11.00
Shishito Peppers with Den Miso Un grand bol de poivrons shishito saisis à la poêle, chaque bouchée réservant une surprise, allant de doux à un soupçon...	\$14.00

Cold Dishes

ITEM	PRICE
Crispy Rice with Spicy Tuna 6 pieces of crispy rice.	\$33.00
Yellowtail Jalapeno 6 pieces sashimi with yuzu soy.	\$34.00
Wagyu Tataki with Ponzu 2 oz.	\$76.00
Toro Tartare with Caviar Un tartare de toro signature de Nobu, agrémenté de caviar et d'une touche de sauce soja et wasabi.	\$45.00

ITEM	PRICE
New Style Sashimi 9 pieces thin-sliced salmon or fluke sashimi with yuzu soy and drizzled with hot sesame olive oil.	\$34.00
Sashimi Salad with Matsuhisa Dressing Faux filet de thon poêlé posé délicatement sur un lit de verdure, accompagné d'une vinaigrette soyeuse à base de soja et...	\$37.00
Fluke Sashimi Dry Miso 9 pieces thinly sliced sashimi with dry miso, yuzu juice, and olive oil.	\$34.00
Toro Tamari Truffle Quatre morceaux de sashimi toro rehaussés par une salsa jalapeño, ail frit et une sauce truffée tamari yuzu.	\$58.00
Tuna Tataki 7 pieces of lightly seared tuna sashimi set in a tosazu sauce. Garnished with sliced garlic, grated ginger, and scallion...	\$34.00
Salmon or Yellowtail Tartare with Caviar	\$37.00
Lobster Shiitake Salad with Spicy Lemon Dressing	\$64.00

Hot Dishes

ITEM	PRICE
Rock Shrimp Tempura Creamy Spicy With yuzu and shiitake mushrooms.	\$33.00
Black Cod with Miso Morue noire marinée à la pâte de miso, délicatement grillée, offrant une texture tendre et une saveur umami parfaitement...	\$46.00
King Crab Tempura Amazu Ponzu Faux filet de crabe tempura accompagné d'une sauce amazu ponzu, relevé par des piments serrano et une touche de coriandr...	\$58.00
Lobster Wasabi Pepper	\$64.00
Miso Soup With tofu and scallions.	\$8.00
Ribeye with Yuzu Honey Truffle Sauce Grilled Ribeye with Yuzu Honey Truffle sauce and Crispy onions.	\$53.00
Squid 'Pasta' with Light Garlic Sauce Fausse pâte de calmar, accentuée par une douce sauce à l'ail, se mêle délicatement aux légumes variés, enrichie par une...	\$32.00

Vegetables

ITEM	PRICE
Roasted Cauliflower with Jalapeno Salsa Colorful cauliflower roasted then tossed with jalapeno salsa and cilantro	\$24.00
Crispy Rice with Avocado	\$26.00
Warm Mushroom Salad Champignons japonais de saison sautés, disposés sur un lit d'endive avec une vinaigrette au yuzu.	\$29.00
Brussels Sprouts Crispy Brussels Sprout with a sesame ponzu	\$24.00
Shiitake Salad with Spicy Lemon Dressing Grilled shiitake mushrooms and field greens with spicy lemon dressing.	\$21.00
Field Greens with Matsuhisa Dressing Un mélange vibrant de légumes croustillantes, agrémenté de la fameuse vinaigrette Matsuhisa. Ses notes acidulées et uma...	\$15.00
Tofu New Style	\$19.00

Nobu Seasonings

ITEM	PRICE
Nobu Dry Miso 80-gram bottle. Chef Nobu's blend of red and white dry miso seasoning.	\$20.00

Nigiri / Sashimi

ITEM	PRICE
Toro	\$17.00
Salmon	\$8.00
Japanese Sea Urchin	\$16.00
Wagyu Sushi De tendres tranches de bœuf Wagyu, soigneusement saisies, enveloppent du riz vinaigré, créant une symphonie de saveurs r...	\$21.00
Salmon Eggs	\$10.00
Tuna	\$8.00
Yellowtail	\$8.00
Japanese Fresh Water Eel	\$11.00
Snow Crab	\$12.00
Scallop	\$7.50
Kinmedai	\$9.50
Japanese Red Snapper	\$9.00
Smelt Eggs	\$7.00
Fluke	\$8.00
Shrimp	\$7.50
Shimaaji	\$9.00
White Fish	\$7.50

Sushi Rolls

ITEM	PRICE
Spicy Tuna Roll Chopped tuna with creamy spicy and negi (scallion) cut roll.	\$13.50
Shrimp Tempura Roll Shrimp tempura with asparagus and creamy spicy cut roll.	\$16.00
Salmon Avocado Roll Fin ruban de saumon et avocat.	\$13.50
California Roll	\$21.00
Toro and Scallion Roll	\$21.00
Lobster Roll 1/2 Lobster, smelt eggs, avocado, scallions and daikon cut roll	\$36.00
Yellowtail and Jalapeno Roll	\$13.50

ITEM	PRICE
Soft Shell Crab Roll Crispy soft shell crab, avocado, smelt egg, scallions, and wrapped in daikon. cut roll only.	\$22.00
Avocado Roll Tranches d’avocat frais enveloppées dans du riz délicatement assaisonné, le tout entouré d’une feuille d’algue croquante...	\$12.00
Japanese Eel and Cucumber Roll	\$17.00
House Special	\$22.00
Spicy Scallop and Smelt Eggs Roll Scallop cut roll with creamy spicy sauce and masago	\$14.50
Salmon Roll Un roulé où le saumon frais se marie subtilement avec l'avocat crémeux, le tout enrobé dans une feuille d'algue nori déli...	\$12.50
Tuna Roll	\$12.50
Salmon Skin	\$14.00
Kappa Roll	\$7.00
Tuna Asparagus Roll	\$13.50
Eel and Cucumber Roll Rouleau d'anguille accompagné de concombre frais, nappé d'une sauce à l'anguille savoureuse.	\$17.00

Hand Rolls

ITEM	PRICE
Baked Spicy Snow Crab Hand Roll Un rouleau de main moelleux garni de chair de crabe des neiges cuite au four, mélangée à une sauce épicée maison pour ré...	\$26.00

Desserts

ITEM	PRICE
Caramel Sobacha Brownie Brownie with salted caramel and milk chocolate cremeux.	\$16.00
Bento Box Valrhona dark chocolate fondant.	\$16.00
Mochi Ice Cream 3 pieces assorted flavors.	\$16.00

Non-Alcoholic Beverages

ITEM	PRICE
Acqua Panna Still Water	\$10.00
Ferrarelle Sparkling Water	\$10.00
Diet Coke 12 oz Can	\$3.00
Coca Cola 12 oz Can	\$3.00
Ito En Unsweetened Green Tea	\$4.00
Ginger Ale 12oz Can	\$3.00

ITEM	PRICE
Sprite 12oz Can	\$3.00
Hot Dishes Dinner	
ITEM	PRICE
Grilled Beef Tenderloin Grilled tenderloin with your choice of sauce.	\$62.00
Grilled Chicken Grilled jidori chicken served with your choice of sauce.	\$37.00
Grilled Salmon Scottish salmon grill medium rare with your choice of sauce.	\$37.00
Brussels Sprouts Choux de Bruxelles croustillants accompagnés de ponzu au sésame.	\$24.00
Ribeye with Yuzu Honey Truffle Sauce Grilled Ribeye with Yuzu Honey Truffle sauce and Crispy Onions	\$53.00
White Fish Tempura Tempura Chilean sea bass served with a side of creamy spicy sauce or amazu ponzu.	\$48.00
Roasted Umami Seabass Roasted umami marinated Chilean seabass.	\$48.00
Lobster Tempura Amazu Ponzu Demi-portion de homard en tempura, accompagné d'une sauce amazu ponzu équilibrée.	\$36.00
Tofu and Vegetables Spicy Garlic Tofu and seasonal vegetable sauteed with spicy garlic sauce.	\$30.00
Set Menu	
ITEM	PRICE
Sushi Selection Un assortiment de délices signé par le chef : 8 morceaux de nigiri impeccables, un rouleau de thon savoureux, accompagné...	\$60.00
Sashimi Selection Chef's choice of 12 pcs of sashimi, rice and miso soup.	\$60.00
Otsumami	
ITEM	PRICE
Edamame Vegan. Steamed soy beans with sea salt.	\$9.00
Edamame Choclo Sauteed with kuro shichimi and black sea salt.	\$15.00
Shishito Peppers with Sea Salt Poivrons shishito savoureusement grillés, légèrement saupoudrés de sel de mer pour une touche de simplicité et de goût.	\$11.00
Shishito Peppers with Den Miso With den miso and eggplant chip ganish.	\$14.00
Cold Dishes	
ITEM	PRICE

Yellowtail Jalapeño	\$34.00
6 pieces of thinly sliced yellowtail served with yuzu soy and garnished with cilantro.	
Taco Box	\$110.00
Select 2 different proteins to build your own Nobu style tacos. Taco box includes 10 taco shells.	
Salmon New Style	\$34.00
Tranches de saumon cru accompagnées d'une sauce yuzu-soja, relevées d'un filet d'huile chaude de sésame et d'olive.	
Sashimi Salad	\$37.00
7 pieces of seared tuna tataki over field greens served with matsuhisa dressing (Onion soy dressing).	
White Fish Dry Miso	\$34.00
Neuf tranches délicates de sashimi de poisson blanc, relevées par du miso sec, un trait de jus de yuzu et une touche d'h...	
Toro Tartare with Caviar	\$45.00
Nobu style tartare with caviar and wasabi soy.	
Toro Tamari Truffle	\$58.00
4 pieces of Toro sashimi with jalapeno salsa, friend garlic, and yuzu tamari truffle sauce	
Tuna Tataki	\$34.00
Fines tranches de thon légèrement poêlées, servies avec une sauce tosazu. Agrémentées de lamelles d'ail, de gingembre râ...	
Field Greens	\$15.00
Vegan. Seasonal greens served with matsuhisa dressing (Onion soy dressing).	
Salmon Tartare with Caviar	\$37.00
Nobu style tartare with caviar and wasabi soy.	
Lobster Shiitake Salad with Spicy Lemon Dressing	\$64.00
Fauxfilet de homard accompagné de shiitakes grillés, reposant sur un lit de verdure des champs, arrosé d'une vinaigrett...	
Tofu New Style	\$19.00
Tofu imprégné de yuzu et de sauce soja, nappé d'huile de sésame et d'olive chaude.	
Shiitake Salad with Spicy Lemon Dressing	\$21.00
Grilled shiitake mushrooms and field greens with spicy lemon dressing.	
Whitefish New Style	\$34.00
Whitefish sashimi with yuzu soy, drizzled in hot sesame olive oil.	
Yellowtail Tartare with Caviar	\$37.00
Nobu style tartare with caviar and wasabi soy.	

Hot Dishes	
ITEM	PRICE
Black Cod Miso	\$46.00
Cabillaud noir d'Alaska mariné dans un miso sucré.	
Rock Shrimp Tempura with Creamy Spicy	\$33.00
Rock shrimp tempura served on a bed of mixed greens with creamy sauce.	
King Crab Tempura Amazu Ponzu	\$58.00
King crab tempura with amazu ponzu topped with red onions, thinly sliced jalapeños, and cilantro.	
Roasted Cauliflower with Jalapeño Salsa	\$24.00
Chilean Seabass Wasabi Miso	\$48.00
Faux-filet de loup de mer du Chili, doucement mariné dans une sauce miso au wasabi, accompagné d'aubergines sautées.	
Eggplant Miso	\$19.00
Japanese eggplant broiled with den miso, topped with sesame seeds.	
Lobster Wasabi Pepper	\$64.00
Morceaux de homard du Maine sautés, nappés d'une sauce piquante au wasabi et accompagnés de légumes frais.	

ITEM	PRICE
Miso Soup Miso soup with tofu and scallions.	\$8.00
Warm Mushroom Salad with Yuzu Dressing Sautéed seasonal Japanese mushrooms served over endive and yuzu dressing.	\$29.00
Squid 'Pasta' with Light Garlic Sauce Squid (cut like pasta) sautéed with mixed vegetables in a light garlic sauce deglazed with sake soy dusted with Japanese...	\$32.00
Lobster Tempura Morceaux de homard délicatement enrobés de pâte légère, frits jusqu'à obtenir une texture croustillante irrésistible, se...	\$36.00

Japanese A5 Wagyu

ITEM	PRICE
Japanese A5 Wagyu Steak 5 oz Grilled Japanese Wagyu Steak with sides of Teriyaki, Anticucho and Wasabi Pepper Sauce. Please specify temperature...	\$190.00
Wagyu Tataki with Ponzu 2 oz. thin sliced and lightly seared A5 wagyu sashimi with ponzu sauce.	\$76.00

Crispy Rice

ITEM	PRICE
Crispy Rice Spicy Tuna Spicy tuna tartare served with 6 cubes of crispy rice.	\$33.00
Crispy Rice Avocado Petites bouchées de riz croustillant accompagnées d'un tartare d'avocat onctueux.	\$26.00
Extra Crispy Rice Cubes 6 pcs of crispy rice skewer (for crispy rice spicy tuna or avocado).	\$11.00

Sushi & Sashimi

ITEM	PRICE
Bluefin Toro Priced per piece.	\$17.00
Salmon Priced per piece.	\$8.00
Japanese Sea Urchin Uni, priced per piece.	\$16.00
Tuna Priced per piece.	\$8.00
Wagyu Sushi	\$21.00
Yellowtail Priced per piece.	\$8.00
Salmon Egg Fresh ikura, priced per piece.	\$10.00
Japanese Fresh Water Eel Priced per piece.	\$11.00
Snow Crab Priced per piece.	\$12.00

ITEM	PRICE
Japanese Red Snapper Tai.	\$9.00
Scallop Priced per piece.	\$7.50
Shrimp Priced per piece.	\$7.50
Kinmedai Priced per piece.	\$9.50
King Crab	\$12.00
Fluke Priced per piece	\$8.00
Smelt Egg Masago, priced per piece	\$7.00
Shimaaji Priced per piece.	\$9.00
Whitefish Priced per piece.	\$7.50

Sushi Rolls

ITEM	PRICE
Spicy Tuna Roll Morceaux de thon relevé avec une sauce épicée onctueuse et des oignons verts pour garnir ce rouleau savoureux.	\$13.50
Shrimp Tempura Roll Shrimp tempura with asparagus and creamy spicy cut roll.	\$16.00
Baked Spicy Snow Crab Hand Roll Morceaux de crabe des neiges délicatement cuits, enrobés de sauce épicée et enveloppés dans une feuille de soja, pour un...	\$26.00
Salmon Avocado Roll Fresh salmon and avocado cut roll.	\$13.50
California Cut Roll Snow crab and avocado cut roll.	\$21.00
Lobster Roll 1/2 Lobster, smelt eggs, avocado, scallions and daikon cut roll	\$36.00
Softshell Crab Cut Roll Rouleau de crabe à carapace molle avec crabe tendre frit, masago, avocat, et negi, enrobés de fines lamelles de radis da...	\$22.00
Negi Toro Roll Toro and scallion roll.	\$21.00
House Special Roll Tuna, salmon, whitefish, crab, yellowtail, masago, avocado, and scallion wrapped in daikon.	\$22.00
Avocado Cut Roll Avocado - vegan.	\$12.00
Salmon Roll Le saumon frais est enveloppé avec soin dans du riz de qualité supérieure, délicatement assaisonné de vinaigre. Emballé...	\$12.50
Yellowtail Jalapeño Roll Yellowtail jalapeño cut roll served with cilantro and yuzu soy.	\$13.50
Japanese Eel and Cucumber Cut Roll Anguille japonaise enroulée avec des tranches de concombre frais, nappée d'une sauce à l'anguille savoureuse.	\$17.00

ITEM	PRICE
Spicy Scallop and Smelt Eggs Roll Scallop cut roll with creamy spicy sauce and masago	\$14.50
Tuna Roll	\$12.50
Yellowtail Jalapeño Roll (Sushi Rolls) Yellowtail jalapeño cut roll served with cilantro and yuzu soy.	\$13.50
Cucumber Cut Roll Rouleau de concombre délicatement enroulé, parsemé de graines de sésame croquantes.	\$7.00
Tuna Asparagus Roll	\$13.50
Salmon Skin Roll Smoked crispy salmon skin, avocado, cucumber, shiso, yamagobo, scallion, and sesame seed.	\$14.00

Side Dishes

ITEM	PRICE
White Rice Side of steamed white rice. For 1 person.	\$4.00
Side of Creamy Spicy Sauce	\$3.00
Side of Yuzu Soy Sauce	\$2.50
Side of Ponzu Sauce	\$2.50
Side of Teriyaki Sauce	\$3.00
Side of Eel Sauce	\$3.00

Desserts

ITEM	PRICE
Buttermilk Doughnuts Cinnamon Sugar, Soy Caramel Sauce	\$16.00
Mochi Ice Cream Trois boules de mochi glacé, chacune offrant une expérience de saveur unique.	\$16.00
Caramel Sobacha Brownie Brownie with salted caramel and milk chocolate cremeux.	\$16.00
Bento Box Valrhona dark chocolate fondant.	\$16.00

Non - Alcoholic Beverages

ITEM	PRICE
Ferrarelle Sparkling Water (25 oz.) Sparkling water	\$10.00
Bottle Acqua Panna Still Water (24 oz.) Still water.	\$10.00
12 oz Diet Coke	\$3.00
12 oz Coca Cola	\$3.00
12 oz Ginger Ale	\$3.00

ITEM	PRICE
Ito En Unsweetened Green Tea 500ml bottle	\$4.00
12 oz Sprite	\$3.00
Nobu at Home	
ITEM	PRICE
Nobu Dry Miso Seasoning (80 Grams Bottle) Faux.	\$20.00
Nobu World Of Nobu This book is both a celebration of Nobu's long personal journey to becoming a global sensation and an introduction to th...	\$70.00
Nobu The Sushi Book Featuring an array of modern maki and nigiri sushi recipes as well as an overview of basic techniques.	\$54.95
Nobu Vegetarian Cookbook Throughout the book, the emphasis is on fine and healthy Japanese dining. Nobu uses a wide range of cooking techniques—f...	\$39.95
Nobu The Cookbook Nobu's 1st cookbook published in 2001 featuring all his signature dishes and seafood.	\$37.00
Nobu Memoir Published in 2017.	\$25.00