

SENSEI by *NOBU*

Lunch

OUR FOOD PHILOSOPHY

Our wholesome food philosophy was designed to transform your relationship with food, with nutrient-rich ingredients that awaken your senses and nourish your body. Our focus rests on creating exquisite dishes that tell a story, moving you through a gastronomical journey that enhances your understanding of your palate and yourself. We are proud to collaborate with Chef Nobu Matsuhisa in creating a one-of-a-kind dining experience that exemplifies both the Sensei philosophy and the Nobu culture of family, passion for food, and Kokoro, or “Heart.”

Shuko “Snacks”

Edamame \square <i>Boiled edamame finished with Maldon sea salt</i>	9
Grilled Shishito Peppers \square <i>Grilled shishiti peppers finished with Maldon sea salt</i>	12
Roasted Baby Corn <i>Roasted baby corn with Peruvian chili crème fraîche, dry miso, and rocoto powder</i>	15
Crispy Brussels Sprouts <i>Crispy Brussels sprouts with spicy garlic ponzu, scallions, sesame seeds, and garlic chips</i>	15
Broccolini with Roasted Ginger \square <i>Charred broccolini over roasted ginger pine nut dressing, garnished with shichimi</i>	18
Cauliflower Jalapeño \square <i>Roasted multi-color cauliflower, diced red onion and jalapeño dressing with micro cilantro</i>	18
Crudités with Hummus \square <i>Assorted fresh vegetables served with house-made hummus</i>	15

Nobu Cold

Tomato Matsuhisa \square <i>Sliced heirloom tomato with Matsuhisa dressing, hand-shaved bonito flakes and micro greens</i>	16
Spinach Dry Miso Salad <i>Spinach tossed with parmesan cheese, crispy leeks, dry miso and white truffle oil</i>	28
Crispy Shiitake Mushroom Salad <i>Field greens tossed with sesame goma dressing, topped with crispy shiitake mushrooms and garnished with sesame seeds</i>	25
Arugula Tofu Salad \square <i>Arugula tossed in a toasted pine nut dressing, tofu crumbles, and crisp preserved Meyer lemon</i>	24
Nobu Ceviche* \square <i>Chef’s selection of seafood with red onion, tomato, cucumber, cilantro in Nobu ceviche sauce</i>	26
Sensei Bento Box* \square <i>Umami sea bass, grilled seasonal vegetables, house-made pickles, house-made furikake, served with steamed rice and miso soup</i>	45

Nobu Hot

Eggplant Spicy Miso <i>Broiled Japanese eggplant served with spicy miso, finished with sesame seeds and hajikami</i>	15
Rock Shrimp Tempura* <i>Rock shrimp tempura tossed in choice of sauce (butter ponzu or creamy spicy), served over a bed of mixed greens with yuzu dressing</i>	33
King Crab Tempura Amazu* <i>King crab tempura served with red onion, cilantro, and serrano pepper, finished tableside with sweetened rice vinegar</i>	58
Black Cod Miso* <i>Broiled black cod, marinated in den miso and garnished with hajikami</i>	46
Lobster Roll (Connecticut or New England)* <i>Lobster roll on shokupan bread, with wasabi shiso aioli or house-made sriracha butter and lemon zest</i>	46
Sea Bass Dry Miso* <i>Pan seared sea bass in olive oil and yuzu juice, topped with dry miso, served with asparagus, micro greens, and crispy garlic chips</i>	46
Salmon Paprika with Shiitake Mushrooms* \square <i>Roasted salmon seasoned with salt and paprika, topped with steamed shiitake mushrooms and yuzu soy</i>	46
Salmon Burger* <i>Alaskan salmon, pickled Heirloom tomatoes, sliced red onion, dill mustard aioli and avocado, served on a brioche bun</i>	38
Nobu Club Sandwich* <i>Open-faced shokupan bread sandwich, layered with miso-marinated Jidori chicken thighs, mustard aioli, cherry tomato, crispy bacon</i>	32
Roasted Prime Beef Sandwich* <i>Thin-sliced ribeye served on a Bollio roll with house giardiniera</i>	45
Takumi Burgers with Sweet Potato Fries (two pieces per order)* <i>Filet and ribeye sliders with crispy Maui onions, sautéed shiitake mushrooms, honey-truffle aioli, and spicy ketchup on a toasted bao bun</i>	32
Grilled Umami Chicken* \square <i>Marinated Jidori chicken breast topped with a kohlrabi salsa, served with roasted umami cabbage</i>	38

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness \square A selection from our Sensei Nourish Menu
