

BREAKFAST

Available 7 am - 11 am

Palo Alto Breakfast*	28
<i>Free Range Eggs (over easy or scrambled), Applewood Smoked Bacon, Seasonal Cut Fruit, Toast</i>	
Avocado Toast	20
<i>Toasted sourdough, Avocado, Pumpkin Seed Furikake, Micro Red Shiso, Extra Virgin Olive Oil</i>	
Omelet with Toast	25
<i>Choice of 2: Cheese, Tomato, Onion, Bell Pepper, Spinach, Mushrooms, Applewood Smoked Bacon, Kurobuta Sausage. Egg White Upcharge \$6</i>	
Breakfast Buns*	23
<i>Two Toasted Bao Buns, Free Range Fried Egg, Applewood Smoked Bacon, Yellow</i>	
Japanese Breakfast Bento*	42
<i>Umami Seabass, Truffle Scrambled Eggs, Rice with Nori, Pickles, Miso Soup</i>	
House Cured Salmon Lox Crispy Rice*	22
<i>Whipped Cream Cheese, Crispy Capers, Dill, Pickled red onion, Micro Arugula on 3-piece Crispy Rice</i>	
Kuromitsu Banana Crème Brûlée Pancakes	23
<i>Double Stack Buttermilk Pancakes topped with Vanilla Custard Cream, Banana, Candied Pecans, Muscovado Brown Sugar Brûlée</i>	
Yogurt with Homemade Granola	17
<i>Fresh Berries, House Granola, Wild Honey</i>	

ENHANCEMENTS

Two Eggs*	10
Assorted Pastries	15
<i>Seasonal Housemade Scones and Muffins</i>	
Kurobuta Sausage	8
Chicken Apple Sausage	8
Applewood Smoked Bacon	8
Fresh Fruit & Berries	16
Toast	6
<i>Choice of: Wheat, Sourdough, & Gluten free. Served with Miso Butter and Jam of</i>	
Plain Croissant	6
Chocolate Croissant	6

BEVERAGES

Fresh Squeezed Orange	11
Fresh Squeezed Grapefruit	11
Coffee	5
Iced Cold Brew Coffee	6
Espresso	6
Cappuccino	9
Latte	9
<i>Milk, Soy Milk, Almond Milk, Oat Milk Available</i>	
Imperial Earl Grey	10
<i>Bright Bergamot Orange, Robust Body, with Dark Amber Liquor</i>	
Soothe (Caffeine Free)	10
<i>Comforting Floral Note with Relaxing Minty Scent</i>	
Hojicha	10
<i>Warm Smoky Notes with Hints of Caramel</i>	
Sobacha	10
<i>Rich Malty and Nutty Aroma with a Smooth Buttery Finish</i>	
Nobu Shiso	10
<i>Fragrance of shiso leaf with a delicate sweetness</i>	
Genmai Cha with Matcha	10
<i>Savory aroma of roasted rice</i>	
Black Orchid	10
<i>Ylang ylang fragrance with mild citrus notes</i>	
Gyokuro	10
<i>Rich umami flavor with deep sweetness and robust body</i>	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

ALL DAY MENU

Available 11 AM - 10 PM

SHUKO & SOUP

Edamame	9
Shishito Peppers	15
Black Cod Butter Lettuce (2 pcs)	10
Miso Soup with Tofu	7
Mushroom Soup	13
Miso Asari with Inaniwa Udon Noodles	16
Vegetarian Miso with Inaniwa Udon Noodles	14

COLD DISH

Yellowtail Sashimi Jalapeño*	36
Whitefish Tiradito*	36
Fluke Sashimi with Dried Miso and Yuzu*	36
New Style Sashimi - Salmon or Scallop*	37
Crispy Rice with Spicy Tuna <i>(per piece - 2 pc min)*</i>	11
Cold Soba Noodles, Dashi, Nori, Grated Ginger	19
House Garden Salad with Dill Crème Fraiche Dry Miso Dressing	23
<i>Add Protein to Any Salad-</i>	
<i>Chicken \$16, Shrimp 3 pcs \$12, Ocean Trout \$20, Prime Tenderloin \$38</i>	

SET MENU

Palo Alto Bento Box	44
<i>Edamame, Tuna Sashimi Salad Matsuhisa Dressing, Black Cod Miso, White Rice, Crispy Nori, Hijiki Salad, Cold InanaIwa Soba, Crispy Shiitake Mushrooms</i>	
Japanese Bento	78
<i>Crispy Shiitake Salad Goma Dressing, Salmon Tuna Avocado Roll, Rock Shrimp Creamy Spicy, Cold Soba, Grilled Tenderloin Wasabi Pepper, Seasonal Vegetables, Miso Soup</i>	
Sushi Bento	80
<i>Sashimi Salad, Housemade Pickles, Kanpachi Creamy Yuzu Kosho, California Cut Roll, Chef Choice 5pc Nigiri, Miso Soup</i>	
Vegetarian Bento	39
<i>Grilled Shiitake Mixed Greens Salad with Matsuhisa Dressing, Tofu Tempura Amazu Tosazu, Roasted Cauliflower Jalapeño, Mushroom Soup</i>	

SIDES

House Cut French Fries	12
<i>Sub Truffle Parmesan Fries +\$12</i>	
Sautéed Vegetables, Light Garlic Sauce	16

HOT DISH

Black Cod Miso	48
Eggplant Spicy Miso	17
Ribeye with Truffle Butter Sauce, Crispy Maui Onions	60
Rock Shrimp Tempura, Ponzu or Creamy Spicy Sauce	36
Warm Mushroom Salad Yuzu Dressing	25
Chilean Seabass with Dry Miso	48
King Crab Tempura Ama-zu	79
Shrimp and Lobster with Spicy Lemon Sauce	65

DONBURI

Served over rice with choice of Teriyaki, Anticucho, Karashi Demi-Glaze or Wasabi Pepper Sauce

Chicken Donburi	39
Ocean Trout Donburi	42
Prime Tenderloin Donburi	60
4 oz Japanese Wagyu Donburi	160
Unagi Donburi with Unagi Sauce	46
Sautéed Shrimp Donburi with Light Garlic Sauce	40

SANDWICH

Choice of Field Greens Salad or House Cut French Fries

Nobu Palo Alto Avocado Cheeseburger	32
<i>Prime Beef Patty, Cheddar Cheese, Mashed Avocado Yuzu, Butter Lettuce, Seasoned Heirloom Tomato, House Made Black Sesame Bun, House made Pickles. Add Bacon +\$8, Sliced Avocado +\$5</i>	
Grilled Sourdough Tomato Sandwich	24
<i>Aji Amarillo Aioli, Yuzu Kosho Chimichurri, Harvest Mixed Greens and Seasonal Heirloom Tomatoes, House Made Pickles. Add Bacon +\$8, Sliced Avocado +\$5</i>	
Grilled Chicken Sandwich	39
<i>Aji Amarillo Aioli, Yuzu Kosho Chimichurri, Harvest Mixed Greens and Seasonal Heirloom Tomatoes, House Made Pickles. Add Bacon +\$8, Sliced Avocado +\$5</i>	
Egg Salad Sando	25
<i>Free Range Egg salad, Kewpee Mayo, Japanese Milk Bread , Dry Miso, Chives</i>	

NOBU STYLE TACOS

price per piece - 2 pieces minimum

Tuna*	9
Lobster	11
King Crab	16
Ribeye	10
Vegetable	8
Seabass	9
Wagyu	19

We apply 18% service charge to all in room dining orders.

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NIGIRI SUSHI, SASHIMI, MAKI

Available Monday - Sunday 12 PM - 10 PM

price per piece

Bigeye Tuna*	9	Bigeye Tuna Roll*	15
Bluefin Toro*	20	Spicy Bigeye Tuna Roll*	16
Fluke*	9	Bigeye Tuna Asparagus Roll*	16
Japanese Unagi	11	California Roll	21
Japanese Snapper*	9	Eel Cucumber Roll	20
Kanpachi*	9	Toro Scallion Roll*	23
Kinme Dai*	12	Vegetable Roll	15
Saba*	10	Kappa Roll (Cucumber)	10
Octopus	7	Shrimp Tempura Roll	18
Salmon*	9	Salmon Skin Roll	15
Ikura*	9	Soft Shell Crab*	22
Anago	11	House Special*	24
Uni*	16	Negi Hama*	16
Shrimp	8	Yellowtail Jalapeño*	17
Sweet Shrimp*	12		
Scallop*	9		
Snow Crab	12		
Tamago	8		
Yellowtail*	9		

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DESSERT

Bento Box	17
<i>Valrhona Dark Chocolate Soufflé Cake, Imperial Matcha Gelato & Fresh Berries</i>	
Zen Garden	17
<i>Panna Cotta, Passion Fruit Gel, Matcha, Black Sesame, Raspberry Sorbet</i>	
Date Cake	17
<i>Whiskey Caramel, Candied Walnut, Crème Fraiche Gelato</i>	
Banana Soy Toban	17
<i>Soy Carmelized Banana, Candied Pecan, Malaga Gelato</i>	
Honey Pistachio Semifreddo	17
<i>Passion Fruit Cremoso, Coconut Crumble, Coconut Malibu Rum Foam</i>	
Whiskey Cappuccino	17
<i>Cardamom Custard, Cinnamon Crunch, Espresso Gelato</i>	
"Xurros"	17
<i>Pate de Brick Cigarillos, Fig Mousseline, Lucuma Sugar, Cocoa Nibs</i>	
Assorted Mochi Ice Cream	16
Seasonal Fruit Plate	16
Assorted Gelato or Sorbet	14

Ikaati Tea

Hand Crafted Whole Leaf Tea

Nobu Shiso Tea	10
<i>Fragrance of shiso leaf with a delicate sweetness</i>	
Genmaicha with Matcha	10
<i>Savory aroma of roasted rice</i>	
Hojicha	10
<i>Smokey notes with hint of caramel</i>	
Imperial Earl Grey	10
<i>Robust black tea with orange notes</i>	
Black Orchid	10
<i>Ylang ylang fragrance with mild notes of citrus</i>	
Gyokuro	10
<i>Rich umami flavors with deep sweetness and robust body</i>	
Sobacha (Caffeine-Free)	10
<i>Rich & Malty with a nutty aroma</i>	
Soothe (Caffeine-Free)	10
<i>Chamomile notes with a minty scent</i>	

Coffee

Coffee	5
Iced Cold Brew Coffee	6
Grilled Chicken Sandwich	
Aji Amarillo Aioli, Yuzu Kosho Chimichurri, Harvest Mixed	5
Iced Cold Brew Coffee	6
Cappuccino	9

MINI BAR

SNACKS

Kettle Chips	7
Makabi & Sons Shortbread cookies	10
International Mix	10
Delux Mixed Nuts	10
Peanut M&Ms	10
Gummy Bears	10
Cheese Crisps	10
Organic Goji Mix	10
Milk Chocolate Bar	10
Dark Chocolate Sea Salt Bar	10

BEVERAGES

Nobu Path Water Bottle	6
Pellegrino Sparking 250 ml	6
Coke	7
Diet Coke	7
Sprite	7
Ito En Green Tea	8
Taste Nirvana Coconut Water	9
Sapporo	10
Kirin Light	10
Laurent Perrier, NV Brut 375 ml	90
Casamigos Reposado 375 ml	80
Elit Vodka 375 ml	60
The Botanist 375 ml	65
Macallan Whiskey 375 ml	98
Basil Hayden's Whiskey 375 ml	65
Hokusetsu Junmai Daiginjo 500 ml	75

ITEMS

Intimacy Kit	25
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