

# TASTE OF NOBU

## 4-COURSE MENU

### SHUKO

**Edamame & Shishito**

### 1ST COURSE

**Santen-mori**

White Fish Dry Miso / YT Jalapeno / Salmon Tartare

or

**Sushi Selection**

2pc nigiri / 1 cup sushi / 1pc crispy rice spicy tuna

### 2ND COURSE

**Rock Shrimp Creamy Spicy**

or

**Black Cod Miso**

### 3RD COURSE

**Beef Tobanyaki**

or

**Salmon Anticucho**

or

**Chicken Teriyaki**

### 4TH COURSE

**Dessert**

Satandagi & Mochi Ice Cream

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food bourn illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oyster. If you have chronic illness of the liver, stomach or have a blood immune disorder, you are greater risk of serious illness from raw oysters and should eat oysters fully cooked.