

BREAKFAST
Available 7 am - 11 am

Palo Alto Breakfast*	22
<i>Free Range Eggs (over easy or scrambled), Applewood Smoked Bacon, Toast</i>	
Avocado Toast	19
<i>Cherry Tomatoes, Cilantro Oil, Sesame, Pumpkin, Sesame Seeds</i>	
<i>Add 2 eggs additional \$5</i>	
Omelet with Breakfast Potatoes	24
<i>Choice of 2: Cheese, Tomato, Onion, Bell Pepper, Spinach, Mushrooms, Applewood Smoked Bacon, Kurobuta Sausage. Egg White Upcharge \$6</i>	
Breakfast Buns	22
<i>Two Toasted Bao Buns, Free Range Fried Egg, Applewood Smoked Bacon, Yellow Ricotta Sriracha</i>	
Japanese Breakfast Bento*	39
<i>Umami Seabass, Truffle Scrambled Eggs, Rice with Nori, Pickles, Miso Soup</i>	
Nobu French Toast	20
<i>Fresh Mixed Berries, Housemade Whipped Cream, Mint</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
Applewood Smoked Bacon	8
Fresh Fruit & Berries	16
Toast	6
<i>Choice of: Wheat, Sourdough, & Gluten free.</i>	
Plain Croissant	6

BEVERAGES

Fresh Squeezed Orange	11
Fresh Squeezed Grapefruit	11
Coffee	5
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>	

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

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

NIGIRI SUSHI, SASHIMI, MAKI

Available Monday - Sunday 12 PM - 10 PM

price per piece

Bigeye Tuna*	9	Bigeye Tuna Roll*	14
Bluefin Toro*	20	Spicy Bigeye Tuna Roll*	15
Fluke*	8	Bigeye Tuna Asparagus Roll*	15
Japanese Unagi	11	California Roll	20
Japanese Snapper*	9	Eel Cucumber Roll	19
Mirugai*	12	Toro Scallion Roll*	22
Kanpachi*	9	Vegetable Roll	14
Kinme Dai*	10	Kappa Roll (Cucumber)	9
Saba*	9	Shrimp Tempura Roll	17
Octopus	7	Salmon Skin Roll	14
Salmon*	8	Soft Shell Crab*	20
Ikura*	8	House Special*	22
Anago	11	Negi Hama*	15
Uni*	16	Yellowtail Jalapeño*	16
Shrimp	7		
Sweet Shrimp*	12		
Scallop*	8		
Snow Crab	12		
Tamago	6		
Yellowtail*	8		

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

*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	12
Black Cod Butter Lettuce (2 pcs)	16
Miso Soup with Tofu	7
Mushroom Soup	12
Miso Asari with Inaniwa Udon Noodles	16
Vegetarian Miso with Inaniwa	14

COLD DISH

Yellowtail Sashimi Jalapeño*	34
Grilled Chicken Little Gem Salad, Pecans, Creamy Matsuhisa Dressing	38
Cold Soba Noodles, Dashi, Nori, Grated Ginger	18
Tuna and Salmon Chirashi, Kelp, Pumpkin Seeds, Crispy Shallots	35
Garlic Soy Sesame <i>Add caviar \$20</i>	
Field Greens Salad Matsuhisa Soy Onion Dressing	16
Spinach Salad Dry Miso, Parmesean, Truffle Yuzu Olive Oil Dressing <i>Add Protein: Shrimp 3 pcs \$24, Ocean Trout \$34, Prime Tenderloin \$48</i>	25

SET MENU

Palo Alto Bento Box	40
<i>Edamame, Tuna Sashimi Salad Matsuhisa Dressing, Black Cod Miso, White Rice, Crispy Nori, Hijiki Salad, Cold Inanaiwa Soba, Crispy Shiitake Mushrooms</i>	

SIDES

House Cut French Fries	10
Sautéed Vegetables, Light Garlic Sauce	10

HOT DISH

Black Cod Miso	44
Eggplant Spicy Miso	16
Shrimp and Lobster with Spicy Lemon Sauce	64
Ribeye with Truffle Butter Sauce, Crispy Maui Onions	57
Rock Shrimp Tempura, Ponzu or Creamy Spicy Sauce	33
Warm Mushroom Salad Yuzu Dressing	23

DONBURI

Served over rice with choice of Teriyaki or Anticucho Sauce

Chicken Donburi	37
Ocean Trout Donburi	38
Unagi Donburi	45
Prime Tenderloin Donburi	55
4 oz Japanese Wagyu Donburi	156

SANDWICH

Choice of Field Greens Salad or House Cut French Fries

Nobu Palo Alto Burger	32
<i>Wagyu Beef Patty, Cheddar Cheese, House made Pickles, Fries</i>	
Crispy Black Cod Sandwich	38
<i>Panko Breaeded Black Cod, Shiso Tartar Sauce, Ikura</i>	
Heirloom Tomato Sandwich	18
<i>Heirloom Tomato, Grilled Sourdough Bread, Garlic Confit Aioli, Mizuna</i>	
Egg Salad Sando	24
<i>Kewpee Mayo, Shallot, Dill, Shokupan, Mizuna Heirloom Tomato Salad</i>	

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

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

MINI BAR

SNACKS

Dragon Mix	9
Cashews	9
Kettle Chips	4
M&M Peanut Box	9
Haribo Gummy Bears	9
Ritter Sport Alpin Milk Chocolate	9
Ritter Sport Dark Chocolate	9

BEVERAGES

Taste Nirvana Coconut Water	8
Coca Cola	5
Diet Coke	5
Sprite	5
Source Tonic	5
Source Club Soda	5
Pellegrino Sparking 250 ml	6
Aqua Panna 500 ml	7
Sapporo	9
Kirin Light	9
Besserat de Bellefon, NV Brut Rose 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

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