

BREAKFAST

Available 7 am - 11 am

Palo Alto Breakfast* <i>Free Range Eggs (over easy or scrambled), Applewood Smoked Bacon, Toast</i>	22
Avocado Toast <i>Cherry Tomatoes, Cilantro Oil, Sesame, Pumpkin, Sesame Seeds</i> <i>Add 2 eggs additional \$5</i>	19
Omelet with Breakfast Potatoes <i>Choice of 2: Cheese, Tomato, Onion, Bell Pepper, Spinach, Mushrooms, Applewood Smoked Bacon, Kurobuta Sausage. Egg White Upcharge \$6</i>	24
Breakfast Buns <i>Two Toasted Bao Buns, Free Range Fried Egg, Applewood Smoked Bacon, Yellow Ricotta Sriracha</i>	22
Japanese Breakfast Bento* <i>Umami Seabass, Truffle Scrambled Eggs, Rice with Nori, Pickles, Miso Soup</i>	39
Nobu French Toast <i>Fresh Mixed Berries, Housemade Whipped Cream, Mint</i>	20
Yogurt with Homemade Granola <i>Fresh Berries, House Granola, Wild Honey</i>	17

ENHANCEMENTS

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

BEVERAGES

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

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		

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ALL DAY MENU

Available 11 AM - 10 PM

30TH ANNIVERSARY YONTENMORI

Toro Tartare Caviar, 2pcs Yellowtail Jalapeno, 2pcs Whitefish Tiradito,
2pcs Salmon Karashi Miso

38

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 *Add caviar \$20*

Field Greens Salad Matsuhisa Soy Onion Dressing

16

Spinach Salad Dry Miso, Parmesean, Truffle Yuzu Olive Oil Dressing

25

Add Protein: Shrimp 3 pcs \$24, Ocean Trout \$34, Prime Tenderloin \$48

SET MENU

Palo Alto Bento Box

40

Edamame, Tuna Sashimi Salad Matsuhisa Dressing, Black Cod Miso, White Rice, Crispy Nori, Hijiki Salad, Cold Inanaiwa Soba, Crispy Shiitake Mushrooms

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

Wagyu Beef Patty, Cheddar Cheese, House made Pickles, Fries

Crispy Black Cod Sandwich

38

Panko Breaded Black Cod, Shiso Tartar Sauce, Ikura

Heirloom Tomato Sandwich

18

Heirloom Tomato, Grilled Sourdough Bread, Garlic Confit Aioli, Mizuna

Egg Salad Sando

24

Kewpee Mayo, Shallot, Dill, Shokupan, Mizuna Heirloom Tomato Salad

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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

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