

BREAKFAST

Available 7AM – 11AM

Yogurt with Granola	16
Greek yogurt, Honey, Homemade Granola & Fresh Berries	
Assorted Pastries (3pcs)	15
Single Pastry	5
Seasonal Fruit Plate	12
Two Eggs* Over Easy, Scrambled or Omelet	8
6 oz Ribeye Steak & Frites	48
3 oz Ribeye Steak & Eggs	25
Toast Served with Miso Butter and House Jam	5
Bacon	8
Sausage	8



IN-ROOM DINING MENU

Available 11 AM – 9 PM

SET MENU

Nobu Palo Alto Bento Box* Edamame, Sashimi Salad with Matsuhisa Dressing, Black Cod, Furikake White Rice Hijiki Salad, Inaniwa Chuka Soba with Crispy Shiitake	35
Nobu Palo Alto Hot Kitchen Selections to Share (2persons) Edamame, King crab Amazu Ponzu, Black Cod, 6oz Prime Tenderloin Truffle Butter, 2 rice, 2 miso soup Substitute Wagyu: 2oz A5 Wagyu (\$53), 4oz A5 Wagyu (\$106)	150
DONBURI	
Chicken Teriyaki/Anticucho Donburi Beef Tenderloin Teriyaki/Anticucho Donburi Salmon Teriyaki/Anticucho Donburi* 4oz Wagyu Donburi Teriyaki/Anticucho	34 48 36 156



HOT DISHES

Black Cod	38
Ribeye with Truffle Butter Sauce	50
4oz Japanese A5 Wagyu	152
Hama Kama with Jalapeno Dressing	35
Rock Shrimp Tempura	28
Warm Mushroom Salad	23
Karaage Fried Chicken	38
FLATBREAD & SANDWICHES	
Nobu Palo Alto Burger	25
Fried Chicken Sando	23
Lobster Roll	40
Truffle Spinach Flatbread	24
Salmon & Crispy Shiitake Flatbread*	30

SHUKO "SNACKS" & SOUP

Edamame	8
Shishito Pepper	12
Black Cod Butter Lettuce	16
Miso Soup	6
Clear Soup with Inaniwa Noodles	22
Mushroom Soup	12
Spicy Seafood Soup with Inaniwa Noodles	22

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



COLD DISHES

Field Green Salad with Matsuhisa Dressing Spinach Dry Miso Nobu Caesar Salad	15 25 28
DESSERT	
Assorted Mixed Mochi	14
OVER NIGHT MENU AVAILABLE 9 PM – 6 AM	
Field Green Salad with Matsuhisa Dressing Spinach Dry Miso Local Heirloom Tomato Ceviche	15 25 16