

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	18
<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*	38
<i>Black Cod Miso, 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	16
<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> <i>Served with Miso Butter and Jam of the Day</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>	

*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*	13.5
Bluefin Toro*	20	Spicy Bigeye Tuna Roll*	15
Fluke*	8	Bigeye Tuna Asparagus Roll*	14
Japanese Unagi	11	California Roll	19
Japanese Snapper*	9	Eel Cucumber Roll	19
Mirugai*	12	Toro Scallion Roll*	22
Kanpachi*	9	Vegetable Roll	11.5
Kinme Dai*	10	Kappa Roll (Cucumber)	8
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*	13.5
Uni*	16	Yellowtail Jalapeño*	16
Shrimp	7		
Sweet Shrimp*	12		
Scallop*	8		
Snow Crab	12		
Tamago	6		
Yellowtail*	8		

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	6
Mushroom Soup	12
Spicy Seafood with Inaniwa Noodles	22

COLD DISH

Little Gem Salad with Bay ScallopS, Creamy Matsuhisa Dressing	32
Cold Soba Noodles, Dashi, Nori, Grated Ginger	18
Salmon Chirashi Bowl, Sesame Spicy Garlic Ponzu, Crispy Nori	30
Field Greens Salad Matsuhisa Soy Onion Dressing	16
Spinach Salad Dry Miso, Parmesean, Yuzu Olive Oil Dressing	25
<i>Add Protein: Shrimp 3 pcs \$24, Ocean Trout \$34, Prime Tenderloin \$48</i>	

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>	

HOT DISH

Black Cod Miso	40
Ribeye with Truffle Butter Sauce, Crispy Maui Onions	54
Broiled Yellowtail Collar Jalapeno Dressing	36
Rock Shrimp Tempura, Ponzu or Creamy Spicy Sauce	29
Warm Mushroom Salad Yuzu Dressing	23

DONBURI

Served over rice with choice of Teriyaki or Anticucho Sauce

Chicken Donburi	36
Ocean Trout Donburi	38
Unagi Donburi	45
Prime Tenderloin Donburi	52
4 oz Japanese Wagyu Donburi	156

SANDWICH

Nobu Palo Alto Burger	28
<i>Wagyu Beef Patty, Cheddar Cheese, House made Pickles, Fries</i>	
Lobster Roll	42
<i>Kewpee Mayo, Celery, Red Onion, Micro Red Shiso, Field Greens Salad</i>	
Grilled Jidori Chicken Sandwich	26
<i>Heirloom Tomato, Avocado, Miso Chipotle Aioli, House made Pickles, Fries</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

Mini Bar

snacks

Dragon Mix	9
Cashews	9
Kettle Chips	4
M&M Peanut Box	8
Ritter Sport Alpin Milk Chocolate	8
Ritter Sport Dark Chocolate	8

beverages

Taste Nirvana Coconut Water	8
Coca Cola	5
Diet Coke	5
Sprite	5
Source Tonic	5
Source Club Soda	5
Ferrelle Sparking 300 ml	5
Aqua Panna 500 ml	7
Sapporo	9
Kirin Light	9
Matsuhisa Chardonnay 375 ml	45
Moet Chandon, NV Brut Rose 187 ml	38
Besserat de Bellefon, NV Brut Rose 375 ml	65