

## BREAKFAST

AVAILABLE 7 AM - 11 AM

Palo Alto Breakfast*	22
<i>Free Range Eggs (over easy or scrambled), Applewood Smoked Bacon, Toast</i>	
Avocado Egg Salad Toast	19
<i>Toasted sourdough, Egg Salad Dry Miso, Sunflower Seeds, Sliced Avocado, Micro herbs</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>	
House Cured Salmon Lox	22
<i>Sourdough, Yuzu Cream Cheese, Crispy Capers, Pumpkin Seeds, Dill, Micro Arugula</i>	
Crème Brule Pancakes	20
<i>2 Brûlée Pancakes topped with a Strawberry Custard Cream</i>	
Yogurt with Homemade Granola	17
<i>Fresh Berries, House Granola, Wild Honey</i>	
Palo Alto Acai Bowl	22
<i>3 Scoops Acai Sorbet, Seasonal Berries &amp; Bananas, Roasted Almond, Toasted Coconut, Sliced Seasonal Fruit, Agave</i>	

## ENHANCEMENTS

Two Eggs*	10
Assorted Pastries	15
<i>Seasonal Housemade Scones and Muffins</i>	
Kurobuta Sausage	8
Chicken Apple Sausage	8
Applewood Smoked Bacon	8
Fresh Fruit & Berries	16
Toast	6
<i>Choice of: Wheat, Sourdough, &amp; Gluten free. Served with Miso Butter and Jam of</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>	

## 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 Udon Noodles	14

### COLD DISH

Yellowtail Sashimi Jalapeño*	34
Cold Soba Noodles, Dashi, Nori, Grated Ginger	18
Whitefish Tiradito*	36
New Style Sashimi - Salmon or Scallop*	34
Harvent Mixed Green Salad with Tomato and Avocado	18
Spinach Salad Dry Miso, Parmesean, Truffle Yuzu Olive Oil Dressing	25

*Add Protein to Any Salad-*

*Chicken \$16, Shrimp 4 pcs \$24, Ocean Trout \$20, Prime Tenderloin \$38*

### 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>	
Japanese Bento	70
<i>Crispy Shiitake Salad Goma Dressing, Salmon Avocado Roll, Seabass Tempura Amatosa, Sesame Cold Soba, Tenderloin Teriyaki, Miso Soup</i>	
Sushi Bento	75
<i>Sashimi Salad, Housemade Pickles, Kampachi Honey Yuzu Truffle, Shrimp Tempura Cut Roll, Chef Choice 5pc Nigiri, Miso Soup</i>	
Vegetarian Bento	38
<i>Field Greens Salad Ponzu Dressing with Avocado, Tofu Steak Yuzo Kosho Chimichurri, Spicy Miso Eggplant, Vegetarian Miso Soup</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
Chilean Seabass with Dry Miso	48

### 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 Bacon Cheeseburger	32
<i>Wagyu Beef Patty, Cheddar Cheese, Applewood Smoked Bacon, House made Pickles</i>	
Jidori Chicken Katsu Sando	38
<i>Panko Breaded Jidori Chicken Thigh, Shokupan, Tonkatsu Aioli, Cabbage, House made Pickles</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>	

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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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