
Nobu Style Finger Food Menu

Sushi Selection

California Salmon Roll with Cucumber, Cream Cheese, Nori, Sesame Seeds, Masago Caviar and Sesame Mayo

Spicy Tuna Roll with Avocado, Nori, Togarashi, Scallion, Sesame Seeds and Spicy Mayo

Crazy spicy Salmon Roll, Salmon Tatar, Sriracha Sauce, Kimchi Sauce, Avocado, Togarashi, Sesame Seeds, Nori, torched Salmon, Salmon Caviar and Spicy Mayo

Florida Roll with Crab Salad, Nori, Mango, Cilantro, Chili and Kewpie

Rockefeller Roll with smoked Oysters, Nori, Cream Cheese and Spinach

Sushi Petit Four with Tuna in Yuzu, Wasabi - Sour Cream, Cucumber and Nori

Wagyu Nigiri, torched A5 grade Wagyu Steak, marinade in Soy Sauce, Honey, and Black Garlic, thin sliced and served with Black Truffle Rice, Wasabi Mayo

Tuna Nigiri, seared Tuna with Yuzu Caviar, Soy Cream, and seasoned Rice

Vegan Sushi

Rainbow Futomaki Roll, Asparagus, Cucumber, Carrots, Avocado, Red Cabbage, pickled Ginger

Salmon Modoki Nigiri, steamed and torched Carrot, Wasabi, Soy Caviar and Mayo



Marinated Tuna Modoki Nigiri, marinated Bell Pepper, Sesame Seeds, Wasabi Mayo and Pickled Ginger

Scallop Modoki Nigiri, King Oyster Mushroom, Kombu, Seaweed Flakes and Sesame Mayo

New style Sashimi

(Glazed and drizzled with hot Oil to warm up the Fish)

Thin sliced Bonito with Korean Style Sauce, Salmon with Scallion and served with Ginger- Yuzo Glaze, and seared Mackerel in white Miso Glaze

Spicy Tuna on Sushi Rice with Scallion and Dragon Mayo, served in a Bamboo Cone

Japanese Wagyu Cutlet Sandwich with Tankatsu Sauce and sweet pickled Cucumbers with black Mustard Seeds

Warm Bites

Karaage double fried Japanese Chicken with spicy Mayo and Cucumber Salad in Miri Vinaigrette

Lobster Tempura, Masago Aioli, and Maui Onion Salsa

Pork Kakuni, slow braised Pork Belly with Sake and Soy Sauce topped with crispy Burdock Julienne and Scallion

Spicy Sour Botan Shrimps, with Enoki Mushroom and Broccoli Rice

Red Beet Tempura Rock Shrimp Skewer with Sesame Aioli



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Vegetarian Bites

Soy Risotto with Shiitake and King Oyster Mushrooms and sauteed Oysters

Soba Noodles with Soy Sauce, Sesame, Raw Honey, Chili and Japanese Omelet topped with Scallions

Grilled Daikon Radish with Miso Butter and Sesame

Curried Mushroom Salad on steamed white Rice and Chives

Watermelon Tuna coated with Sesame Seeds and Nori Flakes with Soy Dipping Sauce

Dessert

Matcha Green Tea Crème Brûlée with Sake Lychees

Yuzu Ice Cream with spiced Sesame Tuille

Tofu Cheesecake with Coffee infused Maple Syrup

Matcha Mille Crepe Cake with Vanilla Cream

Manju, Japanese steamed Cake with sweet Red Bean Filling

Boba Milk Tea Ice Cream with brown Sugar Glaze and Tapioca Pearls served with a warm Japanese Sponge Cake

