
Nobu Style Menu

Sushi Selection

Maki Sushi: Salmon Roll, Tuna Roll, Florida Roll with Crab Salad, Rockefeller Roll with smoked oysters

Maki Sushi Rolls, Salmon, Tuna, Mackerel, with Wasabi, Ginger, spicy Mayo, and Soy Sauce

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

New style Sashimi: Thin sliced Bonito with Korean Style Sauce, Salmon with Scallion and served with Yuzo, seared Mackerel in Miso

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

Spicy Tuna on crispy Rice with Scallion and Dragon Mayo

First Course

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

Seared spicy Tun, crispy Rice, Wasabi Sesame Seeds, and Shiso Salad with Mirin Vinaigrette

Lobster Tempura, Masago Aioli, pickles Perl Onions and Cucumber



Email Michael.s@chefs-ink.com

Phone: 7864191386

Website: www.chefs-ink.com

Address: 2267 NE 173rd Street, North Miami Beach, 33160

Soy Risotto with Shiitake and Button Mushrooms and sauteed Oysters

Grilled Daikon Radish with Miso Butter and Sesame

Onse Egg on sautéed Spinach with Nori Butter and Tobiko Caviar

Main course

Fire grilled Teriyaki Steak, sous vide cooked Duck Egg on warm Shiitake Mushroom Salad

Miso glazed Black Cod, Asian spiced Root Vegetables, Japanese Baby Yams

Yakitori Grill Station, Koji cured Salmon, Scallops with Yuzu Koshu Vinaigrette, Yakitori Chicken and Scallion Skewer, Tadashi grilled Tomatoes, Enoki Mushrooms • Pineapple • Rice

Dessert

Matcha Green Tea Crème Brûlée with Sake Lychees

Fluffy Japanese Pancakes with Mangos in Plum Wine reduction.

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 Yuzo Cake

