

Salads

(v) denotes vegetarian dishes



**1. Seafood Salad
Nobu Style**
*octopus, squid, shrimp, clam
and veggies with egg sauce*

\$ 8.95



5. Mushroom Salad (v)
*an assortment of
mushrooms with yuzu
dressing*

\$ 7.95



2. Potato Shrimp Salad
*potato and shrimp with
special dressing*

\$ 8.95



**6. Watercress & Black
Sesame Salad (v)**
with watercress dressing

\$ 6.95



3. Seaweed Salad (v)
*a mixture of green seaweeds
in a light marinade*

\$ 5.95



7. Salmon Skin Salad
served with jalapeno dressing

\$ 7.95



4. Calamari Salad
*calamari strips in a light
dressing with fern and
bamboo shoots*

\$ 6.75



8. Avocado Salad (v)
*house special with
ginger dressing*

\$ 4.95

Sides

all vegetarian

Miso Soup	_____	\$ 1.50
Rice	_____	\$ 1.50
Brown Rice	_____	\$ 3.50
Stir-fried vegetables	_____	\$ 3.95
Lettuce Salad with Kotobuki Dressing	_____	\$ 2.50

Beverages

Soft drinks	_____	\$ 1.75
<i>Coca-cola brand soft drinks and Minute Maid Lemonade</i>		
Coffee	_____	\$ 1.75
<i>Regular or decaf</i>		
Kotobuki Ginger Ice Tea	_____	\$ 2.95
<i>Homemade from fresh ground ginger and limes. Served hot upon request (caffeine free)</i>		
Ice Tea, fresh brewed	_____	\$ 1.75
Perrier	_____	\$ 2.50
Ramune	_____	\$ 2.95
<i>Japanese clear soda in a fun marble-neck bottle</i>		
Apple Juice	_____	\$ 1.95

Special Rolls

Brown Rice available, add \$2.00 per roll

** contains fresh raw items*

(s) denotes spicy rolls



1. Alaska Roll*

salmon, cucumber, avocado and asparagus

\$ 6.95



10. Dragon Roll

shrimp tempura, cucumber and avocado with eel and sweet sauce on top

\$ 14.95



2. Blackjack Roll* (s)

spicy crab and avocado topped with salmon and spicy mayo

\$ 10.95



11. Firecracker Roll (s)

shrimp tempura and cream cheese, topped with spicy crab, broiled

\$ 11.95



3. Boogy Roll* (s)

shrimp tempura, asparagus and crab with spicy tuna on top

\$ 12.95



12. Harry Potter Roll* (s)

salmon, crab, cucumber, salmon roe and a special spicy sauce

\$ 13.95



4. Boston Roll*

salmon, cucumber, avocado and asparagus with masago on top

\$ 8.95



13. Hawaiian Volcano Roll* (s)

spicy tuna with red snapper and spicy sauce on top, served on a flaming platter

\$ 11.95



5. Caterpillar Roll

eel, crab and cucumber with avocado on top

\$ 11.75



14. Joe Roll* (s)

spicy crab, cucumber and avocado with white tuna and salmon on top

\$ 11.95



6. Chicago Roll

shrimp tempura, eel, avocado and cucumber

\$ 9.95



15. Kamikaze Roll (s)

spicy tuna, crab and avocado deep-fried tempura style

\$ 9.95



7. Crazy Boy Roll

avocado, crab and cucumber, deep-fried tempura style

\$ 7.95



16. King Salmon Roll* (s)

spicy tuna and cucumber with salmon on top

\$ 11.95



8. Crunch Roll

shrimp tempura, cucumber, avocado, crab and kampyo topped with crunch flakes

\$ 10.95



17. Kiss of Fire Roll* (s)

spicy tuna with fresh tuna on top

\$ 13.95



9. Diablo Roll (s)

shrimp tempura and cucumber topped with broiled spicy scallops and cheese

\$ 12.95



18. Kotobuki Roll

avocado, cucumber and crab, topped with eel and avocado

\$ 12.95

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Regular & Vegetable Rolls

Brown Rice available, add \$2.00 per roll
Temaki-style (cone-shaped hand rolls) available
**contains fresh raw items*
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1. California Roll
crab, avocado, cucumber and masago

\$ 4.95



10. Calamari Tempura Roll
fried calamari, avocado and cucumber

\$ 9.95



2. Spicy California Roll (s)

\$ 5.75



11. Futomaki Roll
traditional Japanese big roll with crab, egg cake, masago and vegetables

\$ 5.75



3. Tuna Roll*

\$ 4.75



12. Cucumber Roll (v)

\$ 3.50



4. Spicy Tuna Roll* (s)
spicy tuna and cucumber

\$ 5.75



13. Avocado Roll (v)

\$ 3.50



5. French Roll
shrimp tempura, cucumber and Japanese mayo

\$ 5.95



14. Asparagus Roll (v)

\$ 3.75



6. Deluxe Shrimp Tempura Roll
shrimp tempura, avocado, cucumber, crab and sweet sauce

\$ 8.95



15. CAA Roll (v)
cucumber, avocado and asparagus

\$ 4.95



7. Ebi-kyu Roll
shrimp and cucumber

\$ 5.75



16. Yasai Roll (v)
sweet potato tempura

\$ 7.50



8. Yellowtail Roll*
yellowtail and scallions

\$ 5.95



17. Shitake Roll (v)
shitake mushrooms, avocado and cucumber

\$ 4.25



9. Eel Roll
eel, avocado and cucumber

\$ 6.75



18. Plain Fashion Roll (v)
avocado, cucumber, spinach, kampyo, lettuce and asparagus

\$ 7.25

Specialty Dinners

Served with Miso Soup and/or Salad

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1. Combo Teriyaki & Shrimp Tempura

steak
\$ 19.95
chicken
\$ 17.95
salmon
\$ 18.95



7. Korean Chirashi*

salad, assorted seafood and rice served with our special hot sauce

\$ 17.95



2. Bento

bento box with assorted appetizers, futo-maki, shrimp and vegetable tempura and salmon teriyaki

\$ 16.95



8. Chirashi*

fresh sashimi slices on a bed of sushi rice

\$ 20.95



3. Vegetarian Bento (v)

bento box with vegetarian items: vegetable tempura, kotobuki tofu, vegetable sushi rolls and more

\$ 14.95



9. Tekka Don*

fresh tuna sashimi on a bed of sushi rice

\$ 19.95



4. Dolsot Bibimbop

Korean dish with rice, sprouts, vegetables, grilled beef and our special hot sauce, served in a sizzling stone bowl

\$ 14.95



10. Mixed Roe Rice*

assorted caviar: ikura (salmon), tobiko (flying fish), masago (smelt) and uni (sea urchin) mixed with seasoned rice

\$ 16.95



5. Dolsot Fish Bop

salmon, assorted marinated vegetables and sprouts on a bed of rice served in a sizzling stone bowl

\$ 14.95



11. Unaju

broiled eel on a bed of rice

\$ 16.95



6. Tuna or Salmon Steak

grilled fish and mashed potatoes with a special tomato sauce

\$ 21.95

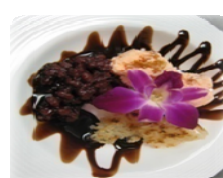
Desserts



1. Tempura Ice Cream

deep-fried ice cream with chocolate syrup

\$ 6.95



2. Rice Crisp and Ice Cream

ice cream served with rice crisp and sweet bean paste

\$ 6.95

3. Japanese Ice Cream _____ \$ 3.50
ginger, green tea, plum wine, red bean or mango

4. Mochi _____ \$ 2.95
traditional rice cake made from sweet rice dough and red bean paste

5. Mochi Ice Cream _____ \$ 2.95
rice cake bon-bons with an ice cream center, assorted flavors

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Appetizers

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1. Tempura Appetizer
delicately battered and deep-fried

Vegetable (v)
\$ 4.95
Shrimp & Vegetable
\$ 6.95



8. Yakitori
charbroiled chicken and onion skewers

\$ 5.50



2. Gyoza
deep-fried dumplings

pork dumplings
\$ 4.95
vegetable dumplings (v)
\$ 4.95



9. Asparagus Beef Maki
asparagus wrapped with sliced beef, grilled

\$ 6.50



3. Shumai
shrimp-filled potstickers

regular (5 pcs)
\$ 4.95
jumbo (4pcs)
\$ 5.95



10. Negimaki
beef-wrapped green onion roll, grilled

\$ 5.50



4. Goma-ae (v)
boiled spinach chilled and topped with sesame sauce

\$ 4.50



11. Kotobuki Shrimp
broiled, pan-fried shrimp topped with a tangy sauce

\$ 6.95



5. Edamame (v)
boiled soy beans, lightly salted

\$ 3.95



12. Calamari
lightly breaded squid, our own special recipe

\$ 6.50



6. Tatsuta-age
homemade chicken nuggets

\$ 4.95



13. Soft Shell Crab
deep-fried soft shell crab

\$ 7.95



7. Nasu No Shigi Yaki
eggplant with ginger/chicken topping

\$ 5.50



14. Age-dashi Tofu
deep-fried tofu cakes in a flavorful broth

\$ 5.50

Special Rolls

Brown Rice available, add \$2.00 per roll

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19. Mt. Fuji Roll*
*salmon, crab, tuna, avocado,
cucumber and tobiko*

\$ 13.95



28. Spider Roll
*fried soft shell crab, asparagus,
avocado, cucumber, egg cake,
crab, masago and lettuce*

\$ 12.95



20. New 007 Roll (s)
*deep-fried spicy tuna, cream
cheese, avocado, crab and
cucumber*

\$ 8.95



29. Star Roll
*salmon, cream cheese, shrimp
and avocado, deep-fried with
sweet sauce*

\$ 9.95



21. Ninja Roll*
*avocado, crab and cucumber
with tuna and salmon on top*

\$ 11.95



30. Sylvania Roll
*cream cheese, crab and avocado
deep-fried tempura style with
sweet sauce*

\$ 7.95



22. No Name Roll (s)
*spicy tuna, cream cheese and
avocado deep-fried with sweet
sauce*

\$ 8.95



31. Toledo Roll* (s)
*eel, shrimp, crab and avocado
with spicy tuna on top*

\$ 12.95



23. Philadelphia Roll
*smoked salmon, cream cheese
and avocado*

\$ 6.95



32. Twin Shrimp Roll
*shrimp tempura, cucumber and
crab, topped with avocado,
shrimp and eel sauce*

\$ 12.95



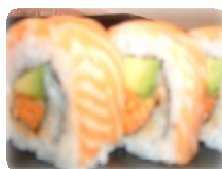
24. Rainbow Roll*
*crab, avocado and cucumber
with assorted fish on top*

\$ 12.95



33. Vegas Roll* (s)
*salmon, avocado, and cream
cheese roll, fried and topped
with spicy crab and tobiko*

\$ 12.95



25. Salmon & Scallop Roll* (s)
spicy scallops with salmon on top

\$ 11.95



34. Volcano Crash Roll (s)
*crab, cucumber, kimchi, ham,
cheese, almonds and a spicy sauce*

\$ 10.95



26. Skydome Roll
*shrimp tempura, avocado,
cucumber, masago, egg cake and
crab*

\$ 9.95



35. White House Roll*
*seaweed salad, cucumber, crab
and avocado, with white tuna on
top*

\$ 12.95



27. Spartan Roll* (s)
*cream cheese, shrimp tempura,
eel and avocado, topped with
spicy tuna and almonds*

\$ 13.95



36. Yam Yam Roll* (s)
*avocado, crab and cucumber with
spicy shrimp and scallops on top*

\$ 9.95

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Sushi & Sashimi

Brown Rice available, add \$.50 per order

** contains fresh raw items*

Item	Sushi (2 pcs)	Sashimi (3 pcs)
1. Tamago (egg cake)	3.25	4.25
2. Crab Stick	3.75	4.75
3. Inari (sweet tofu)	3.75	4.75
4. Tuna*	4.95	5.95
5. Toro* (tuna belly)	MKT PRICE	MKT PRICE
6. White Tuna*	4.50	5.50
7. Yellowtail*	4.95	5.95
8. Salmon*	4.50	5.50
9. Smoked Salmon	4.95	5.95
10. Red Snapper*	4.25	5.25
11. Flounder*	4.50	5.50
12. Sea Bass*	4.50	5.50
13. Mackerel*	4.25	5.25
14. Shrimp	4.75	5.75
15. Sweet Shrimp*	6.25	7.25
16. Unagi (eel)	6.50	7.50
17. Squid*	4.25	5.25
18. Octopus	4.50	5.50
19. Surf Clam*	4.50	5.50
20. Giant Clam*	MKT PRICE	MKT PRICE
21. Scallop*	5.75	6.75
22. Smelt Roe	4.50	5.50
23. Flying Fish Roe	4.95	5.95
24. Salmon Roe	6.50	7.50
25. Sea Urchin*	8.50	9.95

Sushi Bar Specials



1. Fresh Water Eel and Shitake
eel with shitake mushrooms and eel sauce

\$ 9.95



6. Sea Urchin Tempura*
sea urchin wrapped with seaweed and deep-fried

\$ 11.95



2. Grilled Octopus with Miso Sauce

\$ 6.95



7. Sweet Shrimp Special*
shrimp with shitake, shiso leaves and a creamy spicy sauce

\$ 8.95



3. Tuna with Jalapeno*
seared tuna with jalapeno sauce

\$ 10.95



8. Sweet and Sour Botan Shrimp
shrimp with mushroom and pepper topped with a special sour sauce

\$ 8.95



4. Tuna with Wakame*
seared tuna with seaweed and a special miso sauce

\$ 10.95



9. Sunomono*
seaweed salad, cucumber, and seafood with a special sauce

\$ 7.95



5. Tuna Sashimi Salad*
seared tuna and vegetables with spicy matsu-hisa dressing

\$ 11.95



10. Tako-Su
octopus, cucumber, and seaweed with a special sauce

\$ 7.95

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Main Course

Served with Miso Soup and/or Salad, Rice
Brown Rice can be substituted, add \$2.00
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- 1. Tempura Dinner**
lightly battered, delicately fried
Vegetable (v)
\$ 10.95
Shrimp & Vegetable
\$ 13.95



- 11. Yose Nabe**
assortment of vegetables and seafood in a light broth
\$ 15.95



- 2. Chicken Teriyaki**
charbroiled skinless chicken breast with teriyaki sauce and vegetables
\$ 12.95



- 12. Nabe Yaki Udon**
hot noodles in broth with shrimp tempura, vegetables, fish cake and egg
\$ 12.95



- 3. Chicken Karashi Yaki**
charbroiled skinless chicken breast with a tangy mustard sauce and vegetables
\$ 12.95



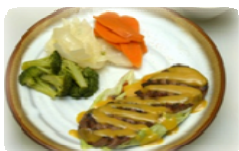
- 13. Tenzaru**
cold buckwheat noodles with dipping sauce, and shrimp and vegetable tempura
\$ 12.95



- 4. Steak Teriyaki**
charbroiled New York strip steak with teriyaki sauce and vegetables
\$ 18.95



- 14. ZaruSoba (v)**
cold buckwheat noodles with dipping sauce
\$ 9.95



- 5. Steak Karashi Yaki**
charbroiled New York strip steak with a tangy mustard sauce and vegetables
\$ 18.95



- 15. Yaki Soba (v)**
pan-fried noodles with vegetables
add chicken or pork \$3.00
add steak \$5.00
\$ 9.50



- 6. Yaki-Niku**
charbroiled thinly sliced beef marinated in a special sauce with a side of vegetables
\$ 15.95



- 16. Stir-fried Vegetables (v)**
steamed and stir-fried vegetables on a bed of rice with a side of teriyaki sauce
add chicken or pork \$3.00
add steak \$5.00
\$ 9.50



- 7. Tonkatsu**
deep-fried breaded pork with special dipping sauce and a side of vegetables
\$ 12.95



- 17. Kotobuki Tofu (v)**
pan-fried tofu with teriyaki or seasoned soy sauce served with a side of vegetables
\$ 9.50



- 8. Salmon Teriyaki**
broiled salmon steaks with teriyaki sauce and vegetables
\$ 16.95



- 18. Curry Rice (v)**
curry sauce with vegetables on rice
add chicken \$3.00
add steak \$5.00
\$ 10.95



- 9. Kushi Yaki**
grilled shrimp, scallops, onions, mushrooms and green peppers on skewers
\$ 15.95



- 19. Ramen Noodles (v)**
spicy Korean style ramen with a choice of vegetable, chicken, pork or steak
\$ 9.95



- 10. Sukiyaki**
sliced beef, mushrooms, tofu, vegetables and rice noodles cooked in sukiyaki sauce
\$ 15.95