

COLD STARTERS

Ahi Chip Tartare 🌶️🐟	10.95	Jalapeño Hamachi 🌶️🐟	11.95
Diced Ahi Tuna marinated with avocado, scallions and spicy mayo over crunchy wonton chips		Yellowtail sashimi drizzled in ponzu sauce and garnished with jalapeño and Sriracha	
Bruschetta Japonés 🐟	15.95	Naruto 🐟	10.95
Pastrami smoked salmon rolled with lemon and avocado. Served with horseradish spread on thinly toasted bread slices		Thinly sliced cucumbers rolled with smoked salmon, yellowtail, cream cheese, avocado and drizzled with ponzu sauce	
Pepper Crusted Tuna 🌶️🐟	10.95	Sumo Ceviche 🐟	10.95
Torched peppercorn crusted ahi tuna sashimi served with ponzu sauce and seaweed salad		Dry blend of assorted fish accented with wakame seaweed, avocado, tempura flakes and smothered in three special sauces	
Volcano Flatbread 🌶️🐟	12.95	Poke Bowl 🐟	15.95
Sushi-style flatbread made from crispy nori rice patty and topped with salmon, crabmeat, avocado, scallions, jalapeños, spicy mayo, and a dash of black caviar		Diced tuna and salmon with avocado, cucumber, tempura crunch and Asian greens topped with Hawaiian chili sauce marinade and a dash of tobiko	
Godzilla Ball 🐟	15.95	Sushi Bomb 🐟	10.95
Black caviar, tuna, avocado, cucumber, and crab meat drizzled with spicy mayo, unagi sauce, and chef's sweet chili sauce		Chef's choice of five pieces of assorted nigiri fish with a delicious twist in presentation and flavor	
Summer Roll	7.95	Sashimi Starters 🐟	12.95
Rice paper wrap with shrimp, crab stick, lettuce, bean sprouts, cucumber and avocado		Chef's daily choice of eight pieces of sashimi	

HOT STARTERS
















Edamame	5.50	Fried Calamari Skewers 🌶️	8.95
Boiled soy beans with light salt		Salt n' pepper fried calamari skewers	
Shrimp Shumai	5.95	Steak Negimaki	9.95
Pan-fried shrimp dumplings		Tender grilled beef strips wrapped with scallions and asparagus and glazed with ginger teriyaki sauce	
Gyoza	6.95	Tebasaki Wings	8.95
Pan-fried seasoned pork or vegetable ravioli		Crispy fried chicken wings marinated in Asian barbecue sauce	
Agedashi Tofu	5.95	Seasoned Chicken Poppers	8.95
Lightly fried tofu served in light tempura sauce with scallions and bonito flakes		Lightly battered mini chicken bites deep-fried to perfection	
Hamachi Kama	15.95	Shrimp Kushi Skewers 🌶️	9.95
Grilled yellowtail collar lightly seasoned with salt & pepper and served with ponzu sauce		Lightly battered succulent shrimp drizzled with spicy mayo and served on two skewers	
Grilled Shishito Peppers 🌶️	7.95	Lettuce Wraps	8.95
Grilled Shishito peppers lightly sprinkled with sea salt		Diced chicken sautéed with diced vegetables, crispy vermicelli, and served with side of lettuce wraps	
Kobe Spring Rolls	9.95	Roast Pork Buns 🌶️	8.95
Crispy wonton wrap stuffed with steak and cheese		Slow-roast pork tenderloin served on steamed bun with spicy mayo spread and dressed with cucumbers and fresh scallions	
Crispy Crab Wonton	8.50	Scallop Kaiyaki 🌶️	9.95
Crabmeat blended with cream cheese and scallions in golden wonton wrap and deep fried to perfection		Fresh sea scallop baked with crab stick, avocado, cucumber and spicy mayo in a scallop shell	
Garden Tempura	7.95		
Assorted twist to the classic vegetable tempura with lightly battered zucchini, asparagus, broccoli, string beans and onion			
Shrimp Tempura	9.95		
Large jumbo shrimp and assorted fresh vegetables lightly fried in tempura crumb batter			

🌶️ Indicates the dish is hot and spicy












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SUSHI & SASHIMI


Sushi (2 pieces per order) | Sashimi (3 pieces per order) Add 2.00 | Quail Egg Add 1.00 each piece

Maguro 	5.95	Sake 	5.95
Tuna		Salmon	
Shiro Maguro 	5.95	Sake Kunsei 	6.50
White Tuna		Smoked Salmon	
Hamachi 	6.50	Tai 	5.95
Yellowtail		Red Snapper	
Baby Hamachi 	6.95	Suzuki 	5.95
Baby Yellowtail		Sea Bass	
Tako	5.95	Saba 	5.95
Octopus		Mackerel	
Ika 	5.95	Ebi	4.95
Squid		Shrimp	
Unagi	5.95	Botan Ebi 	6.95
Eel		Jumbo Sweet Shrimp	
Hotategai 	6.95	Kanikama	4.50
Sea Scallop		Crab Stick	
Hokkaigai	4.95	Inari	3.95
Surf Clam		Tofu Pocket	
Tobiko 	5.50	Tamago	3.95
Flying Fish Roe		Sweet Egg	
Ikura 	6.50	Uni 	6.95
Salmon Fish Roe		Sea Urchin	
Alaskan King Crab	8.95		

CLASSIC MAKI

Cucumber	4.25	Alaska 	6.25
Avocado	4.25	Salmon and avocado	
Tuna 	5.50	Spicy Tuna  	6.50
Salmon 	5.50	Tuna, tempura crunch, spicy mayo	
Yellowtail Scallion 	6.50	Spicy Salmon  	6.50
Eel Avocado	6.95	Salmon, tempura crunch, spicy mayo	
Vegetable	4.95	Spicy Crunchy Crab 	6.50
Cucumber, avocado, asparagus		Crab, tempura crunch, spicy mayo	
California	5.50	Spicy Crunchy Scallop  	8.95
Crabstick, cucumber, avocado		Scallops, tempura crunch, scallions, spicy mayo	
Boston	6.95	Shrimp Tempura	8.50
Shrimp, lettuce, avocado, cucumbers, mayo		Shrimp tempura, eel sauce, avocado, cucumber	
Philadelphia	6.95	Chicken Tempura	8.50
Smoked salmon and cream cheese		Chicken tempura, eel sauce	
Idaho	4.95	Spider	9.50
Sweet potato tempura		Soft shell crab, cucumbers, avocado, tobiko, mayo	

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SPECIALTY MAKI

The Bonsai	11.95	The Buddhist	12.95
Asparagus, sweet potato and avocado wrapped in eel and seaweed salad with sprinkled sesame		Vegetarian special with asparagus, avocado, sweet potato and carrots wrapped in Naruto style cucumber and deep fried nori drizzled with unagi sauce	
The Zen 🐟	13.95	The Origami 🌶️🐟	13.95
Red snapper, scallions, cucumbers and avocado wrapped in soy paper wrap and dressed with shrimp and tempura crunch		Spicy salmon with layered avocado and topped with shredded crab meat, wasabi mayo and scallions	
The Sensei 🌶️🐟	13.95	The Komodo 🐟	13.95
Layer of seared yellowtail over avocado, cucumber, spicy mayo with black caviar		Shrimp tempura and cucumber layered with eel, avocado, tempura flakes, and black caviar	
The Chelmsford 🌶️🐟	13.95	The Bay 🌶️🐟	14.95
Shrimp tempura rolled in blanket of avocado slices and topped with spicy tuna, spicy salmon, crunch, assortment of tobiko, and topped with wasabi mayo & unagi sauce		Baked sea scallops over crab meat, avocado and cucumbers, and scattered with tempura crunch, scallions, black caviar and spicy mayo	
The Cape 🌶️🐟	14.95	The Mayflower 🌶️🐟	14.95
Soft shell crab, avocado, cucumber and wasabi mayo layered with lobster salad, wakame salad, tempura crunch, and tobiko on top		Light assortment of crab meat, avocado, and cucumber layered with yellowtail and white tuna. Drizzled with mild Japanese mayo, hint of Sriracha, and a dash of baby bean sprouts	
The Nobo 🌶️🐟	14.95	The Artist 🐟	14.95
Spicy crab, shrimp, asparagus, avocado, and tempura crunch wrapped with tuna and white tuna and topped with black caviar and unagi sauce		Crab meat and avocado layered with rainbow variation of tuna, salmon, yellowtail, red snapper, eel, shrimp, and all colors of caviar	
The Ichiban 🌶️🐟	14.95	The Torch 🐟	14.95
Teriyaki glazed chicken tempura rolled with scallions and topped with rock shrimp, tobiko, and spicy mayo spread		Smoked salmon, cream cheese and cucumber topped with torched salmon, avocado, wakame salad, and golden tobiko garnish	
The Fireworks 🌶️🐟	14.95	The Edo Sandwich 🌶️🐟	14.95
An explosion of spicy salmon, spicy tuna and cucumber wrapped with spicy yellowtail, jalapeño peppers, and hot Sriracha sauce		Soy rice paper sandwich with tuna, spicy crab, lettuce, tamago egg and tempura crunch drizzled with unagi sauce	
The Emperor 🌶️	15.95	The Big Catch 🌶️	15.95
Ultimate shellfish assortment of lobster salad, lettuce, and spicy mayo rolled in coat of crunchy baked crab, scallops, and scallions		Alaskan King crab meat stuffed with ebi shrimp, crab stick, avocado, cucumbers and spicy mayo topped with crunch and unagi sauce	

SUSHI BAR ENTREES

All Sushi Bar Entrees served with miso soup. No substitutions please.

Nigiri Set 🐟	24.95	Don Box 🐟	18.95
Assorted 10 piece fillets of Nigiri sushi fish and a Tuna Roll		Choice of sliced Tuna, Salmon, or Eel over a bed of sushi rice and garnished with Japanese pickle on the side	
Sashimi Deluxe 🐟	27.95	Makimono Special 🐟	19.95
Assorted 20 pieces of sliced raw fish and 4 pieces of naruto served on crushed ice and side of sushi rice		Tuna Roll, California Roll, and Shrimp Tempura Roll	
Chirashi Bowl 🐟	27.95	Fire Maki Special 🌶️🐟	23.95
Assorted 20 pieces of sashimi and 4 pieces of naruto over a bed of seasoned rice		Spicy tuna roll, spicy crab roll and salmon jalapeño roll drizzled in three spicy sauces	
Sushi & Sashimi Platter 🐟🌶️	29.95	Nobo Feast for Two 🐟	59.95
Assortment of 7 pieces of sushi, 8 pieces of sashimi, and 4 pieces of naruto, and a spicy tuna roll		Chef's Choice of assorted 10 piece sushi, 20 piece sashimi, 4 piece naruto, 2 maki rolls, and 2 temaki hand rolls	

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KITCHEN SIGNATURES

All Kitchen Signatures served with miso soup.

Torched Ahi Tuna with Shredded Spicy Crab🔥🐟

25.95

Seared Ahi Tuna steak layered with shredded spicy crab and served with Yakisoba noodles and broccolini on the side

Pan-Seared Bacon Wrapped Shrimp & Sea Scallops

25.95

Pan seared jumbo sea scallops and shrimp wrapped in bacon strips and served with teppan fried rice and asparagus

Teriyaki Glazed Salmon & Grilled Zucchini

23.95

Grilled Norwegian salmon steak with Nobo’s house teriyaki glaze served with teppan fried rice and grilled zucchini

Crispy Chilean Sea Bass in Spiced Glaze with Asparagus🔥

28.95

Lightly battered Chilean Sea Bass marinated with tangy spiced glaze and served with steamed white rice and asparagus

Honey Walnut Shrimp with Broccolini

25.95

Lightly battered jumbo shrimp dressed in melted sweet honey glaze and walnuts, served with Yakisoba noodles and broccolini

Chicken Katsu Don with Baked Egg

18.95

Panko crusted chicken cutlet with baked egg and onions glazed in katsu sauce and served with steamed rice and broccolini

Dry Tossed Salt & Pepper Pork Loin with Grilled Shishito Peppers🔥

21.95

Lightly battered boneless pork loin sliced and tossed in dry salt n’ pepper seasoning and served with teppan fried rice and grilled shishito peppers

Double Cooked Roast Duck Breast with Sweet & Spicy Tso Sauce🔥

25.95

Slow roasted duck breast seared in a pan and drizzled with sweet and spicy Tso sauce. Served with Yakisoba noodles and fresh string beans

Grilled Sirloin Teriyaki with Asparagus

25.95

Grilled Angus Sirloin glazed in Nobo’s house teriyaki sauce and served with white rice and asparagus

Grilled Lamb Rack & Mixed Greens

28.95

Half rack of slow grilled lamb marinated in Asian dry-rub seasoning with a side of Yakisoba noodles, mixed greens, and asparagus

White Wine Vegetables with Pan Ramen

16.95

Mixed vegetables sautéed in white wine sauce and served on a bed of pan-fried ramen noodles

Classic Bento Box🐟

20.95

An assortment of chicken teriyaki, shrimp tempura, California Roll, sashimi, shishito peppers and steamed rice

Teppan Trio with Baby Bok Choy

21.95

Sizzling clay pot feast consisting of braised chicken, pork, and shrimp sautéed in oyster sauce with Yakisoba noodles and baby bok choy

🔥

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An 18% gratuity will be added to parties of six or more.

SOUP & SALAD

Traditional Miso Soup	2.50
Soy bean soup with silkened tofu, seaweed, and scallions	
Mini Dumpling Soup	5.50
Mini dumplings served in a seasoned chicken broth	
Pacific Seafood Soup	5.95
Classic Asian soup with an assortment of seafood	
House Garden Salad	4.50
Fresh spring mix with special house ginger dressing	
Wakame Salad	5.95
Assorted seaweed and cucumbers in light vinegar dressing	
Avocado Salad 🌶️	6.50
Fresh slices of avocado, cucumber and shredded crab meat layered over mixed baby greens in light Japanese spicy mayo dressing and tobiko	

SALAD ENTREES

Lime Chicken Yaki Salad	16.95
Grilled-marinated pepper chicken laid over a bed of leafy greens, topped with crispy wontons, tangerine slices, cucumber and Pomegranate Vinaigrette	
Katsu Chicken Salad	16.95
Lightly battered chicken served over a bed of field greens, corn, crispy wontons, cucumber, and Balsamic Vinaigrette	
Blackened Ahi Salad 🐟	18.95
Lightly seared peppercorn crusted Ahi Tuna served with avocado, grape tomatoes, baby sprouts, field greens, cucumber, and Pomegranate Vinaigrette	
Rock Shrimp Salad	17.95
Crispy jumbo shrimp tossed in fresh field greens with walnuts, tangerine slices, avocado, cucumber and Balsamic Vinaigrette	
Sirloin Tip Salad	17.95
Grilled Angus Sirloin tossed in fresh spring mix with grape tomatoes, crispy wontons, cucumber and Pomegranate Vinaigrette	

RICE & NOODLES

Yaki Udon	12.95
Thick noodles made of wheat flour stir-fried with vegetables and choice of chicken or shrimp	
Nabeyaki Udon	13.95
Assorted seafood, vegetables, egg and thick noodles in light soup base with shrimp tempura	
House Yakisoba	14.95
Chicken, pork, shrimp, and mixed vegetables tossed with wheat noodles	
House Rice Noodles	14.95
Chicken, pork, shrimp, and vegetables tossed with vermicelli	
Pineapple Fried Rice	14.95
Tropical fried rice with chicken, shrimp, pork, pineapple, scallions, egg, and onions served in a fresh pineapple	
Kimchi Fried Rice 🌶️	12.95
Vegetarian fried rice stir-fried with kimchi, egg, and scallions	
Bacon Fried Rice	12.95
Fried rice tossed with bacon, cilantro, egg, and onions	
White Rice	2.50
Brown Rice	2.50
Sushi Rice	3.00