

COLD STARTERS

Ahi Chip Tartare 🍷🐟	9.95
Diced Ahi Tuna marinated with avocado, scallions, sesame seeds, and spicy mayo over crunchy wonton chips	
Pepper Crusted Tuna 🍷🐟	10.95
Torched peppercorn crusted Ahi Tuna sashimi served with wasabi ponzu sauce and sesame seeds	
Volcano Flatbread 🍷🐟	12.95
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	
Summer Roll	7.95
Rice paper wrap with shrimp, crab stick, lettuce, bean sprouts, cucumber and avocado	
Jalapeño Hamachi 🍷🐟	10.95
Yellowtail sashimi drizzled in ponzu sauce and garnished with jalapeño peppers, scallions, and tobiko	

Naruto 🐟	10.95
Thinly sliced cucumbers rolled with smoked salmon, yellowtail, cream cheese, avocado, and served on skewers with a side of ponzu sauce	
Sumo Ceviche 🐟	10.95
Dry blend of assorted fish accented with wakame seaweed, avocado, tempura flakes and smothered in three special sauces	
Sushi Bomb 🐟	10.95
Chef's choice of five pieces of assorted nigiri fish with a delicious twist in presentation and flavor	
Sashimi Starters 🐟	12.95
Chef's choice of eight pieces of sashimi seasoned in assorted sauces and garnished with different toppings	

HOT STARTERS

Edamame	5.50
Boiled soy beans with light salt	
Shrimp Shumai	5.95
Pan-fried shrimp dumplings	
Gyoza	6.95
Pan-fried seasoned pork or vegetable ravioli	
Agedashi Tofu	5.95
Lightly fried tofu served in light ponzu sauce with radish, scallions, and bonito flakes	
Grilled Shishito Peppers 🍷	7.95
Grilled Shishito peppers lightly sprinkled with Togarashi seasoning and sea salt	
Kobe Spring Rolls	8.95
Crispy wonton wrap with steak and cheese served with sweet honey mustard sauce	
Crispy Crab Wonton	7.95
Crabmeat blended with cream cheese and scallions in golden wonton wrap and deep fried to perfection	
Garden Tempura	7.95
Assorted twist to the classic vegetable tempura with lightly battered zucchini, asparagus, broccoli, string beans and onion served with grated daikon tempura sauce	

Shrimp Tempura	9.95
Large jumbo shrimp and assorted fresh vegetables lightly fried in panko crumb batter	
Fried Calamari Skewers 🍷	8.95
Salt n' pepper fried calamari served with light ponzu sauce	
Tebasaki Wings	8.50
Crispy fried chicken wings marinated in Asian barbecue sauce	
Seasoned Chicken Poppers	8.95
Deep-fried mini chicken bites with grated daikon radish and citrus ponzu sauce	
Shrimp Kushi Skewers 🍷	9.50
Lightly battered succulent shrimp drizzled with spicy mayo, chives, and served on two skewers	
Lettuce Wraps	8.95
Minced chicken sautéed with diced vegetables, crispy vermicelli, and served with side of lettuce wraps	
Roast Pork Buns 🍷	8.95
Slow-roast pork tenderloin served on steamed bun with spicy mayo spread and dressed with cucumbers and fresh scallions	
Scallop Kaiyaki 🍷	9.95
Fresh sea scallop baked with crab stick and spicy mayo in a scallop shell	

🍷 Indicates the dish is hot and spicy

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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 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 lime-marinated pepper chicken laid over a bed of leafy greens, and topped with crispy wontons, tangerine slices and Pomegranate Vinaigrette	
Katsu Chicken Salad	16.95
Lightly battered chicken served over a bed of field greens, corn, wonton crunch, and sweet mustard mayo dressing	
Blackened Ahi Salad 🐟	18.95
Lightly seared Furikake-crust Ahi Tuna served with avocado, grape tomatoes, baby sprouts, field greens, and Sesame Soy Vinaigrette	
Rock Shrimp Salad	17.95
Crispy jumbo rock shrimp tossed in fresh field greens with walnuts, tangerine slices, avocado, and sweet honey dressing	
Sirloin Tip Salad	17.95
8 oz. seared Angus Sirloin tips tossed in fresh spring mix with grape tomatoes, crispy wontons, chickpeas, sesame seeds, 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, shredded crab, and bean sprouts tossed with wheat noodles and garnished with dry seaweed	
Pineapple Fried Rice	14.95
Tropical fried rice with chicken, shrimp, pork, pineapple, scallions, egg, peas, and onions served in a fresh pineapple	
Kimchee Fried Rice 🌶️	11.95
Vegetarian fried rice stir-fried with kimchee, egg, and scallions	
Bacon Fried Rice	12.95
Fried rice tossed with bacon bits, cilantro, egg, and onions	
White Rice	2.50
Brown Rice	2.50
Sushi Rice	3.00

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SUSHI & SASHIMI

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

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	
Hokkigai	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	Spider	9.50
Smoked salmon and cream cheese		Soft shell crab, cucumbers, avocado, tobiko, mayo	
Idaho	4.95		
Sweet potato tempura			

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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, cucumber, and avocado wrapped in soy paper wrap and dressed with shrimp, mango puree, and tempura crunch		Spicy salmon crunch sans sushi rice folded within avocado shell 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 and yuzu sauce with black caviar garnish		Shrimp tempura layered with eel, avocado, cucumber, 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		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, Togarashi seasoning, and hot Sriracha sauce		Soy rice paper sandwich with tuna, spicy crab, lettuce, tamago egg, and tempura crunch drizzled with spicy mayo and sesame 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

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 24 pieces of sliced raw fish served fresh 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 24 piece sashimi over a bed of seasoned rice		Spicy Tuna Roll, Spicy Crab Roll, and Salmon Jalapeño Roll topped with an explosion of crunchy caviar and drizzled in three spicy sauces	
Sushi & Sashimi Platter 🐟	29.95	Nobo Feast for Two 🐟	59.95
Assortment of 7 pieces of sushi, 12 pieces of sashimi, and a Spicy Tuna Roll		Chef's choice of assorted 10 piece sushi, 24 piece sashimi, 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	22.95
Pan seared jumbo sea scallops and shrimp wrapped in bacon strips and served with Teppan fried rice and asparagus	
Teriyaki Glazed Salmon & Grilled Zucchini	22.95
Grilled Atlantic salmon steak with Nirin 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	22.95
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 glazed in katsu sauce and served with steamed rice and broccolini	
Dry Tossed Salt & Pepper Pork Loin with Grilled Shishito Peppers 🌶️	20.95
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 pan and drizzled with sweet and spicy Tso sauce. Served with Yakisoba noodles and fresh string beans	
Grilled Sirloin Teriyaki with Asparagus	23.95
12 oz. grilled 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 roasted lamb marinated in red wine and Asian herb seasoning with a side of Yakisoba noodles, mixed greens, and ginger sauce	
White Wine Vegetables with Pan Ramen	15.95
Mixed vegetables sautéed in white wine sauce and served on a bed of pan-fried ramen noodles	
Classic Bento Box 🐟	19.95
An assortment of chicken teriyaki, shrimp tempura, California Roll, sushi, sashimi, shishito peppers, and steamed rice	
Teppan Trio with Baby Bok Choy	20.95
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.