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DINNER

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## NOBU LAS VEGAS CAESARS PALACE DINNER

### NOBU COLD DISHES

|  |       |
|--|-------|
| Spicy Miso Chips with Big Eye Tuna or Scallop *  | 20    |
| Kumamoto Oyster with Nobu Sauce *                | 27    |
| Shiromi Usuzukuri (Whitefish with Ponzu) *       | 30    |
| Yellowtail Sashimi with Jalapeno *               | 32    |
| Blue Fin Toro Tartare with Royal Ossetra Caviar* | 35    |
| Yellowtail or Salmon Tartare with Caviar *       | 51    |
| Big Eye Tuna Tataki with Tosazu *                | 28    |
| Monkfish Pate with Caviar *                      | 30    |
| Japanese Snapper with Dry Miso *                 | 36    |
| Uni or Oyster Shooter *                          | 17/14 |
| Nobu Crispy Rice with Big Eye Tuna *             | 13    |

### TIRADITO

|              |    |
|--------------|----|
| White Fish * | 30 |
| Scallop *    | 35 |

|           |    |
|-----------|----|
| Oyster *  | 36 |
| Octopus * | 35 |

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## CEVICHE

|                 |    |
|-----------------|----|
| Mixed Seafood * | 27 |
| Lobster*        | 30 |
| King Crab *     | 42 |
| Vegetable       | 16 |

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## NOBU STYLE TACOS

|                  |    |
|------------------|----|
| Imported Wagyu * | 15 |
| Tuna*            | 9  |
| Vegetable        | 6  |
| Lobster          | 10 |
| King Crab *      | 12 |
| Salmon *         | 7  |

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## NEW STYLE SASHIMI

|              |    |
|--------------|----|
| White Fish * | 30 |
| Salmon*      | 30 |
| Beef *       | 26 |
| Scallop *    | 35 |
| Oyster *     | 36 |
| Yuba         | 18 |

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## NOBU SALAD

|                             |    |
|-----------------------------|----|
| Edamame                     | 9  |
| Shishito Peppers            | 12 |
| Oshinko                     | 12 |
| Field Greens                | 17 |
| Mushroom Salad              | 28 |
| Kelp Salad                  | 12 |
| Hearts of Palm              | 24 |
| Sashimi Salad *             | 32 |
| Spinach Salad with Dry Miso | 20 |
| Shiitake Salad              | 25 |

|                            |    |
|----------------------------|----|
| Lobster Shiitake Salad     | 70 |
| Octopus or Crab Sunomono * | 28 |
| Cucumber Sunomono          | 10 |
| King Crab Kohlrabi Salad   | 40 |
| Add Shrimp (3 pc)          | 15 |
| Add Lobster ?              | 40 |

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## NOBU HOT DISHES

|   |    |
|---|----|
| Black Cod Miso  | 40 |
| Nasu Miso   | 15 |
| Creamy Spicy Crab   | 35 |
| Maine Lobster with Wasabi Pepper                            | 70 |
| Squid ?Pasta? with Light Garlic                             | 30 |
| Tasmanian Ocean Trout with Crispy Baby Spinach and Yuzu Soy | 36 |
| Shrimp or Scallops with Wasabi Pepper or Spicy Garlic       | 36 |
| Chilean Sea Bass with Dry Miso or Balsamic Teriyaki         | 45 |
| Shrimp and Maine Lobster with Spicy Lemon                   | 45 |
| Wagyu Gyoza   | 39 |
| Vegetable Spicy Garlic                                      | 26 |

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## PREMIUM IMPORTED JAPANESE WAGYU A5

From Kyushu, Japan  
 Choice of styles? \$40 per oz  
 New Style \* Toban Yaki \* Grilled Steak\* Tataki\*

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## NOBU SPECIALTY TEMPURA

|  |    |
|--|----|
| Rock Shrimp Creamy Spicy, Butter Ponzu or Jalapeno | 30 |
| King Crab Leg with Amazu Ponzu                     | 45 |
| Rock Tofu Tempura                                  | 15 |
| Shojin (Vegetables)                                | 16 |
| Whole Maine Lobster                                | 70 |
| Shrimp and Vegetables                              | 38 |
| Shrimp   | 14 |

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## TOBAN-YAKI

|                 |    |
|-----------------|----|
| Beef Tenderloin | 40 |
| Tofu            | 15 |

|               |    |
|---------------|----|
| Toro *        | MP |
| Mixed Seafood | 36 |
| Mushroom      | 28 |
| Vegetable     | 26 |

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## SOUP

|                    |    |
|--------------------|----|
| Miso Soup          | 7  |
| Spicy Seafood Soup | 15 |
| Mushroom Soup      | 12 |

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## OMAKASE MENU

Experience the essence of Chef Nobu's multi-course tasting menus

|                        |     |
|------------------------|-----|
| Chef Daily Creations * | 225 |
| Nobu Signature *       | 150 |
| Nobu Vegetarian        | 95  |

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## NOBU YAKIMONO

From the grill

Choice of Teriyaki, Balsamic, Wasabi Pepper, or Anticucho Sauce

|  |    |
|--|----|
| Free Range Chicken                                     | 37 |
| CAB Prime Beef Tenderloin                              | 50 |
| Roasted Seasonal Vegetables with a Trio of Nobu Sauces | 26 |
| Whole Maine Lobster                                    | 70 |
| Chilean Seabass with Spicy Black Bean Sauce            | 48 |
| Roasted Cauliflower with Jalapeno                      | 30 |

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## KUSHIYAKI

2 skewers per order

Choice of Teriyaki or Anticucho Sauce

|                             |    |
|-----------------------------|----|
| Beef                        | 37 |
| CAB Prime Beef Tenderloin * | 50 |
| Tasmanian Ocean Trout *     | 34 |
| Lamb Chops *                | 54 |

# SUSHI & SASHIMI

1 piece per order

|                         |    |
|-------------------------|----|
| Abalone *               | 12 |
| Akamutsu                | 15 |
| Aged Tuna (Blue Fin) *  | 12 |
| Albacore *              | 7  |
| Aji (Jackfish) *        | 8  |
| Barracuda *             | 9  |
| Bonito *                | 7  |
| Fluke *                 | 7  |
| Foie Gras *             | 25 |
| Fresh Water Eel         | 8  |
| Japanese Red Snapper *  | 9  |
| Jumbo Clam *            | 12 |
| Toro (Blue Fin Oh)*     | 25 |
| Tuna (Big Eye) *        | 8  |
| Kinme Tai *             | 8  |
| Khoda *                 | 8  |
| Mackerel (Iwashi) *     | 8  |
| Octopus *               | 6  |
| Salmon *                | 7  |
| Salmon Egg *            | 8  |
| Scallop *               | 7  |
| Sashimi Dinner *        | 64 |
| Premium Sashimi *       | 90 |
| Sea Eel                 | 10 |
| Sea Urchin *            | 15 |
| Shima Aji *             | 8  |
| Shrimp                  | 6  |
| Smelt Egg *             | 6  |
| Smoked Salmon *         | 8  |
| Snow Crab               | 8  |
| Steamed Abalone         | 15 |
| Squid *                 | 6  |
| Sweet Shrimp Fried Head | 12 |
| Tamago (Egg)            | 5  |
| Kanpachi *              | 8  |
| Toro Chu                | 20 |
| Tuna Zuke               | 9  |
| Umami Salmonl *         | 8  |
| Yellowtail *            | 7  |
| Yellowtail Belly *      | 9  |
| Japanese Wagyu*         | 22 |
| Salmon Belly *          | 9  |
| Sawara *                | 8  |

|                 |    |
|-----------------|----|
| Sushi Dinner *  | 58 |
| Premium Sushi * | 90 |
| Fresh Wasabi    | 25 |

## SUSHI ROLL

|                           | Hand Roll | Cut Roll |
|---------------------------|-----------|----------|
| California                | 8         | 16       |
| Soft Shell Crab *         |           | 24       |
| Eel and Cucumber          | 10        | 16       |
| Spicy Scallop *           | 7         | 12       |
| House Special*            |           | 24       |
| Spicy Tuna *              | 8         | 14       |
| Kappa                     | 5         | 6        |
| Toro and Scallion *       | 15        | 25       |
| Lobster *                 |           | 35       |
| Tuna *                    | 7         | 12       |
| Negi Toro *               | 13        | 18       |
| Oshinko                   | 4         | 7        |
| Tuna and Asparagus        | 8         | 14       |
| Salmon *                  | 5         | 10       |
| Vegetable *               | 6         | 10       |
| Salmon Skin               | 6         | 11       |
| Yellowtail and Jalapeno   | 7         | 12       |
| Shrimp Tempura            | 7         | 14       |
| Yellowtail and Scallion * | 7         | 12       |

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