

CARRY-OUT BREAKFAST

Available 7am-11am

Yogurt with Granola	\$16
Greek Yogurt, Honey, Homemade	
Granola and fresh berries	
Assorted Pastries (3pc) Single Pastry	\$15 \$5
Seasonal Fruit	\$12
Project Juice Recharge	\$12
Beta-Bomb	
Green Ginger	
Coffee Reg or Decaf	\$6



IN-ROOM DINING MENU

11AM-9PM

NOBU PALO ALTO BENTO BOX | \$32

Edamame
Field Green Salad with Matsuhisa Dressing
Inaniwa Chuka Soba with Crispy Shiitake
Hijiki Salad
Black Cod
White Rice

NOBU PALO ALTO HOT KITCHEN TO SHARE (2 PERSONS) \$150

Edamame, King crab Amazu Ponzu, Black Cod, 6oz Prime Tenderloin Truffle Butter, 2 rice, 2 miso soup

Supplemental option

4oz A5 Wagyu (\$106)

2oz A5 Wagyu (\$53)

HOT DISHES

Black Cod with Miso | \$38

Ribeye Truffle Butter Sauce | \$48

4oz Japanese A5 Wagyu | \$152

Hama Kama with Jalapeno Dressing | \$35

Rock Shrimp Tempura | \$28

King Crab Tempura | \$42

Warm Mushroom Salad | \$23

DONBURI TO-GO

Chicken Teriyaki/Anticucho | \$34

Beef Tenderloin Teriyaki/Anticucho | \$46

Salmon Teriyaki/ Anticucho | \$30

4 oz A5 Wagyu Teriyaki/Anticucho | \$156

SHUKO "SNACKS" & SOUP

Edamame | \$8

Shishito Pepper | \$9

Miso Soup | \$6

Black Cod Butter Lettuce (2pc) | \$16

COLD DISHES

Field Green Salad Matsuhisa | \$14

Baby Spinach Dry Miso | \$25

Warm Mushroom Salad | \$23

DESSERT

Assorted Mixed Mochi

IN-ROOM OVERNIGHT MENU

10PM-6AM

Sashimi Salad w/ Matsuhisa Dressing | \$14

Baby Spinach Salad with Dry Miso | \$24

Local Heirloom Tomato Ceviche | \$14

BEVERAGE MENU