

Lunch

*House-Cured Salmon

soy glazed almond, basil oil, pecorino romano

\$18

*Grapefruit & Hamachi

avocado, white truffle oil

\$18

*Tuna Tataki

seared with roasted beet puree

\$20

Short Rib Salad

grilled short rib, rice noodles, purple basil, mint ,
cucumber, soy glazed peanuts, nuoc cham

\$14

Tofu Salad

yuan marinated, grilled tofu , udon noodles, cucumber, greens, sesame
sauce

\$12

Warm Duck Salad

soy zinfandel duck, grilled greens, yuzu vinaigrette

\$16

NOBU

AT
TEETER
HOUSE



* These items are raw or cooked rare to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Pork Belly Buns

braised pork belly, pickled mustard greens

\$10

Tonkatsu Sandwich

panko fried pork cutlets on toasted shoku pan from

Arai Bakery, Japanese coleslaw

\$12

Panko-Fried Soft Shell Crab Sandwich

homemade focaccia, cucumber, kanzuri aioli

\$12

Okonomiyaki

seafood , pork pancake, okonomi sauce, aonori, shaved

bonito, Japanese mayo

\$12

Dave's Chicken Katsu Curry

panko fried chicken breast with curry over rice

\$14