



NEW YORK
LONDON
TOKYO
LAS VEGAS
MALIBU
MILAN
MIAMI
DALLAS
BAHAMAS
HONG KONG
MELBOURNE
SAN DIEGO
LOS ANGELES
DUBAI
CAPE TOWN
MOSCOW
MEXICO CITY
BUDAPEST
PERTH
LANA'I
MONTE CARLO
KUALA LUMPUR
MANILA
DOHA
HONOLULU
NEWPORT BEACH
MARBELLA
IBIZA
PALO ALTO
MONTENEGRO
WASHINGTON DC
HOUSTON
SÃO PAULO
LOS CABOS
BARCELONA
SCOTTSDALE

NOBU COLD DISHES CLASSIC

Toro Tartare with Caviar	38
Salmon or Yellowtail Tartare with Caviar	32
Yellowtail Jalapeño	28
Tiradito	28
New Style Sashimi	23
Tuna Tataki with Tosazu	25
Sashimi Salad with Matsuhisa Dressing	30
Lobster Salad with Spicy Lemon Dressing	42
Field Greens with Matsuhisa Dressing	15
Salmon Tataki Karashi Su Miso	25

OMAKASE

Multi Course Tasting Menu

Signature 95€

For last orders of Omakase please speak to your server

NOW

Crispy Rice with Spicy Salmon	20
Crispy Rice with Spicy Tuna	24
Crispy Rice with Spicy Crab	25
Crispy Rice with Avocado	17
Whitefish Sashimi Dry Miso	25
Baby Spinach Salad Dry Miso	25
Baby Spinach Salad Dry Miso with Avocado	30
Baby Spinach Salad Dry Miso with Shrimp	43
Baby Spinach Salad Dry Miso with Lobster	45

If you have any dietary requirements or food allergies, please inform your server

NOBU HOT DISHES
CLASSIC

Black Cod Miso	46
Black Cod Butter Lettuce	26
Rock Shrimp Tempura with Creamy Spicy or Ponzu	33
Cream Spicy Crab	38
Shrimp and Lobster with Spicy Lemon Dressing	38
Lobster Wasabi Pepper	45
Seafood Toban Yaki	32
Beef Toban Yaki	37
Prime Tenderloin with Teriyaki or Anticucho	45
Anticucho Peruvian Style Rib Eye Steak	40

JAPANESE WAGYU BEEF
GRADE - A5

75€ per 75 grams
Choice of Preparations

New Style Toban Yaki Steak

NOW

Umami Chilean Sea Bass	42
Chilean Sea Bass Dashi Ponzu	42
Soft Shell Crab Kara-age with Ponzu	37
Pan Fried Scallops with Yuzu Truffle (2 pcs)	25
Chilean Wagyu Miso Anticucho	45

TEMPURA

Shrimp – 2 pcs	12
Asparagus – 2 pcs	6
Avocado – 2 pcs	8
Broccoli – 2 pcs	6
Shiitake Mushroom – 2 pcs	6
Zucchini – 2 pcs	5

KUSHIYAKI (2 skewers per order)

Served with
Anticucho or Teriyaki Sauce

Salmon	22
Chicken	20
Beef	25

SOUPS AND RICE

Miso Soup	8
Spicy Seafood Soup	18
Steamed Rice	7

SHUKO Snacks

Edamame	9
Spicy Edamame	10
Padron Peppers Den Miso	13

NOBU TACOS (2 tacos per order)

Tuna with Tomato Salsa	15
Salmon Spicy Miso	13
Wagyu Spicy Ponzu – 6 pcs	42
Shimeji Mushroom	12
Chicken Anticucho	14
Lobster Wasabi	18

VEGETABLES

COLD

Shiitake Mushroom Salad	16
Avocado Tartare	14
Asparagus Dry Miso	13

HOT

Eggplant Miso	18
Mushroom Toban Yaki	18
Mix Vegetables Sake Soy	17
Cauliflower Jalapeño	17
Broccoli Spicy Sake Soy	18

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NIGIRI & SASHIMI

(price per piece)

Tuna	8
Toro	12
O-Toro	14
Yellowtail	8
Salmon	6
Sea Bass	6
Salmon Egg	10
Scallop	8
Octopus	10
Shrimp	8
Eel	8
Avocado	4
Cucumber	4
Japanese Wagyu	13

SUSHI MAKI

	Hand	Cut
Tuna	15	18
Spicy Tuna	15	18
Salmon	14	17
Spicy Salmon	14	17
Toro & Scallion	21	22
Spicy Yellowtail	14	17
Yellowtail & Jalapeño	14	17
Salmon & Avocado	15	18
Eel & Cucumber	16	20
California	18	22
Shrimp Tempura	14	19
Soft Shell Crab Roll	15	20
Cucumber Sesame	7	9
House Special	-	21
Vegetable	8	12
Avocado	8	9
Asparagus	8	9

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NOBU DESSERTS

Pinky Pavlova Raspberry Meringue, White Chocolate Cream, Yuzu Sorbet & Red Berries Coulis	15
Dulce de Leche Kronut Caramel Soy Salt Ice Cream	14
Matcha Fondant Passion Fruit Sauce	12
Miso Cappuccino Milk Chocolate Miso Brûlée, Vanilla Ice Cream & Cappuccino Foam	15
Fruit Infused Sake	15
Chocolate Bento Box Valrhona Dark Chocolate Fondant & Matcha Ice Cream	15
Nobu Cheesecake Strawberry & Yuzu Sorbet	15
Mango & Pineapple Flambé Vanilla Ice Cream, Vanilla Miso Sauce, Shichimi & Ito Togarashi	12
Homemade Ice Cream or Sorbet	4
Mochi Ice Cream	4
Seasonal Exotic Fruit Selection	14

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DIGESTIFS

Roku Gin Tonic	20
Patrón XO Café	19
Grappa Riserva Marcati	18
Grappa Chardonnay Marcati	18

DESSERT WINES

Victoria Nº2	14
Château Violet Lamothe	13
Jackson Triggs	25
Matusalem 'Cream' Dulce VORS	15
Quinta Do Noval LBV	9
Don PX Convento Selección VORS	52
Hokusetsu Umeshu Plum Sake	15

DESSERT COCKTAILS

Passion Fruit Martini	18
Espresso Martini	18
Rhubarb Fizz	18
Zacapa Old Fashioned	22

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COFFEE & TEA

Coffee	6
Matcha Latte	8
Green Tea Kona Cha Gold Bulk	2
Jasmine Tea	6
Organic Matcha - Traditional Japanese Green Tea	6
Pu – Erh Imperial	6
Ginger Lemon Tea	6
Genmaicha	6
Fresh Mint Tea	6
Rooibos Good Mood	6
Good Night	6
Camomile	6

COGNAC & BRANDY (50ML)

Cognac Rémy Martin VSOP	25
Brandy Larios 1866	26
Brandy Conde de Osborne Dalí	30
Rémy Martin XO	48
Hennessy XO	57
Hennessy Paradis Rare Cognac	129

JAPANESE WHISKY (50ML)

Suntory Toki	19
Suntory Hibiki Japanese 'Harmony'	43
Suntory Hakushu 12 yrs	43
Suntory Yamazaki Distiller's Reserve	48
Suntory Hibiki 17 yrs	125



NOBU

M A R B E L L A