WWW.NOBURESTAURANTS.COM

NOBUMARBELLA

NOBU COLD DISHES

CLASSIC

Toro or Yellowtail Tartare with Caviar	38
Salmon Tartare with Caviar	32
Yellowtail Jalapeño	28
Tiradito	28
New Style Sashimi	25
Tuna Tataki with Tosazu	28
Sashimi Salad with Matsuhisa Dressing	32
Lobster Salad with Spicy Lemon Dressing	42
Field Greens with Matsuhisa Dressing	15
Salmon Tataki Karashi Su Miso	26
Oyster with Nobu Sauces	30
Seafood Ceviche	32
Tuna Tempura Roll	25

OMAKASE

Multi Course Tasting Menu

Signature 95€
Marbella 140€

For last orders of Omakase please speak to your server

NOW

Crispy Rice with Avocado or Spicy Salmon	22
Crispy Rice with Spicy Tuna or Spicy Yellowtail	26
Crispy Rice with Spicy Crab	28
Whitefish Sashimi Dry Miso	26
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
Seared Red Mullet Marbella Style	35
Toro Karashi Su Miso with Mushrooms	40
Vegetable Hand Roll with Sesame Sauce	11

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 Butter Ponzu	33
Shrimp and Lobster with Spicy Lemon Dressing	38
Lobster Wasabi Pepper	45
Chicken Toban Yaki	32
Seafood Toban Yaki	35
Beef Toban Yaki	38
Prime Tenderloin with Teriyaki, Anticucho or Wasabi Pepper	45
Anticucho Peruvian Style Rib Eye Steak	40
Jidori Chicken with Teriyaki, Anticucho or Wasabi Pepper	32

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
Chilean Wagyu Miso Anticucho	45
Wagyu Dumplings with Butter Ponzu	31
Lobster Tempura with Tamari Honey Sauce	44

TEMPURA

Shrimp – 2 pcs	12
Shojin Vegetable – 7 pcs	15
Shiitake Mushroom – 2 pcs	9
Zucchini – 2 pcs	5

SHUKO
Snacks

Edamame	9
Spicy Edamame	10
Baby Corn Honey Truffle	18
Padron Peppers Den Miso	13
Nobu Wagyu Sliders – 2 pcs	20
Umami Chicken Wings – 4 pcs	16

KUSHIYAKI
(2 skewers per order)

Served with
Anticucho or Teriyaki Sauce

Salmon	23
Chicken	22
Beef	25

NOBU TACOS
(2 tacos per order)

Tuna with Tomato Salsa	16
Salmon Spicy Miso	13
Wagyu Spicy Ponzu – 6 pcs	42
Chicken Anticucho	14
Lobster Wasabi	18

SOUPS AND RICE

Miso Soup	8
Spicy Seafood Soup	18
Steamed Rice	7

VEGETABLES

COLD

Oshinko	14
Oshitashi	14
Avocado Tartare	14
New Style Tofu Tomato	15
Asparagus Dry Miso	13

HOT

Eggplant Miso	19
Mushroom Toban Yaki	21
Cauliflower Jalapeño	18
Broccolini Spicy Sake Soy	19
Warm Mushroom Salad	20
Mix Vegetables Sake Soy	18

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food allergies, please inform your server

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
Smoked Salmon	7
Squid	7
Mackerel	6
Concha Fina	7
Spanish Sea Bream	10
Tamago	6
Masago	9
White Shrimp	9

SUSHI MAKI

	Hand	Cut
Tuna	15	18
Spicy Tuna	16	19
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	20	25
Shrimp Tempura	14	19
Soft Shell Crab	15	20
Cucumber & Sesame	7	9
House Special	-	21
Vegetable	8	12
Avocado	8	9
Asparagus	8	9
Tuna & Asparagus	16	19
Salmon Skin Roll	13	13
Scallop & Smelt Egg	16	19

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food allergies, please inform your server

DESSERTS · POSTRES

Dulce de Leche Kronut / Kronut de Dulce de Leche *Caramel Soy Salt Ice Cream / Helado de Caramelo y Sal de Soja*	15
Mango, Coconut & Yuzu Tartalette / Tartaleta de Mango, Coco y Yuzu	15
Miso Cappuccino *Chocolate Miso Brûlée, Vanilla Ice Cream & Cappuccino Foam / Brûlee de Chocolate y Miso, Helado de Vainilla y Espuma de Cappuccino*	15
Chocolate Bento Box / Bento Box de Chocolate *Valrhona Dark Chocolate Fondant & Matcha Ice Cream* *Fondant de Chocolate Valrhona y Helado de Té Matcha*	16
Nobu Cheesecake / Tarta de Queso Nobu *Strawberry & Yuzu Sorbet / Sorbete de Fresa y Yuzu*	15
Yoghurt and Red Berries Delight / Delicias de Yogur y Frutos Rojos *Yuzu Sorbet / Sorbete de Yuzu*	15
Homemade Ice Cream or Sorbet / Helado Casero o Sorbete	4
Mochi Ice Cream / Mochi Helado	4
Seasonal Fruit Selection / Selección de Frutas de Temporada	14

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Si tiene alguna restricción alimentaria o alergia, por favor, informe a su camarero

COCTELES POSTRE · DESSERT COCKTAILS

Nobu Espresso Martini	19
Rhubarb Fizz	19
Vanilla Miso Martini	19
Passion Fruit Martini	19

VINOS DULCES · 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	15

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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	35
Hennessy XO	57
Hennessy Paradis Rare Cognac	100

JAPANESE WHISKY (50ML)

Suntory Toki	21
Suntory Hakushu 12 Yrs	45
Suntory Hibiki Japanese ‘Harmony’	48
Suntory Yamazaki 12 Yrs	48

NOBU

MARBELLA