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📷 NOBUMARBELLA

NOBU COLD DISHES
CLASSIC

Toro or Yellowtail Tartare with Caviar	39
Salmon Tartare with Caviar	34
Yellowtail Jalapeño	30
Tiradito	28
New Style Sashimi	26
Tuna Tataki with Tosazu	30
Sashimi Salad with Matsuhisa Dressing	32
Lobster Salad with Spicy Lemon Dressing	43
Field Greens with Matsuhisa Dressing	17
Crispy Shiitake Salad with Goma Dressing	20
Salmon Tataki Karashi Su Miso	28
Oyster with Nobu Sauces	33
Seafood Ceviche	32

OMAKASE

Signature 95€

Sommelier's Wine Pairing 65€

Marbella 130€

Sommelier's Wine Pairing 85€

Discounts are not applicable for tasting menu.

NOW

Nobu Style Caviar	250
Vegetable Hand Roll with Sesame Sauce	11
Crispy Rice with Avocado or Spicy Salmon	24
Crispy Rice with Spicy Tuna, Spicy Yellowtail or Spicy Crab	28
Whitefish Sashimi Dry Miso	26
Baby Spinach Salad Dry Miso	27
Baby Spinach Salad Dry Miso with Shrimp or Lobster	44
Seared Red Mullet Marbella Style	35
Toro Karashi Su Miso with Mushrooms	40
Kohlrabi Salad Dry Miso	27
Salmon Nashi Pear	30
King Crab Chuco Inaniwa	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	28
Rock Shrimp Tempura with Creamy Spicy or Butter Ponzu	36
Lobster Wasabi Pepper	50
Chicken Toban Yaki	34
Seafood Toban Yaki	38
Beef Toban Yaki	38
Prime Tenderloin with Teriyaki, Anticucho or Wasabi Pepper Sauce	48
Anticucho Peruvian Style Rib Eye Steak	42
King Crab Tempura Florida Ponzu	50
Squid "Pasta" with Light Garlic Sauce	33
Jidori Chicken with Teriyaki, Anticucho or Wasabi Pepper Sauce	34
Mediterranean Sea Bass Yuzu Soy and Jalapeño Sauce	35

JAPANESE WAGYU BEEF
GRADE- A5

Tacos	New Style	Tataki	75 grams per 80€
Steak	Toban Yaki		150 grams per 160€

NOW

Umami Chilean Sea Bass	43
Chilean Sea Bass Dashi Ponzu	45
Chilean Wagyu Miso Anticucho	45
Nobu Wagyu Sliders (2 pcs)	31
Wagyu Dumplings with Butter Ponzu	45
Scallops, Foie and Vanilla Miso	40
"Carabineros" Shrimp Yuzu Ají Amarillo	52
Lobster Tempura with Tamari Honey Sauce	46
Lamb Chops Chimichurri Coriander Salsa and Roasted Corn	45
Salmon with Brown Rice Salsa	36
Chilean Sea Bass Sobayaki with Caviar	55
Red Shrimp Shiso Salsa	48

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TEMPURA
(2 Tempuras Per Order)

Shrimp	14
Asparagus	9
Shiitake Mushroom	9
Zucchini	6
Eggplant	8
Shojin – Vegetable Selection	17
Corn Kakiage	18

SHUKO
Snacks

Edamame	10
Spicy Edamame	11
Baby Corn Honey Truffle	19
Padron Peppers Den Miso	13
Caviar & Avocado Nori Taco	34
Umami Chicken Wings (4 pcs)	16

VEGETABLES

COLD

Avocado Tartare	14
Tofu & Tomato New Style	15
Asparagus Dry Miso	14
Baby Spinach Salad Dry Miso with Avocado	30

HOT

Eggplant Miso	21
Mushroom Toban Yaki	22
Cauliflower Jalapeño	18
Broccolini Spicy Sake Soy	19
Mix Vegetables Sake Soy	19
Tofu Mascarpone Miso	19
Asparagus Shiso Salsa	19

NOBU TACOS
(2 Tacos Per Order)

Tuna with Tomato Salsa	16
Salmon Spicy Miso	15
Chicken Anticucho	15
Japanese Wagyu Beef (6 pcs)	80
Lobster Wasabi Sour Cream	28

KUSHIYAKI

(2 Skewers Per Order)

Anticucho or
Teriyaki Sauce

Salmon	35
Shrimp	38
Chicken	27
Chilean Wagyu Beef	45

SOUPS & RICE

Miso Soup	9
Steamed Rice	10

NIGIRI & SASHIMI

(Price Per Piece)

Tuna	10
Toro	12
O-Toro	14
Yellowtail	10
Salmon	8
Sea Bass	8
Salmon Egg	10
Scallop	10
Octopus	10
Shrimp	8
Eel	10
Avocado	5
Cucumber	5
Japanese Wagyu	15
Squid	8
Mackerel	9
Concha Fina	10
Spanish Sea Bream	10
Tamago	6
Masago	9
White Shrimp	10

SUSHI MAKI

	<i>Hand</i>	<i>Cut</i>
Tuna	16	18
Spicy Tuna	17	19
Salmon	15	17
Spicy Salmon	16	18
Toro & Scallion	21	23
Spicy Yellowtail	15	17
Yellowtail & Jalapeño	15	17
Salmon & Avocado	18	20
Eel & Cucumber	18	20
California	23	25
Shrimp Tempura	19	21
Soft Shell Crab	15	22
Cucumber & Sesame	7	9
House Special		22
Vegetable	10	12
Avocado	8	10
Asparagus	8	10
Tuna & Asparagus	17	19
Scallop & Smelt Egg	17	19

NOBU CLASSIC

Chocolate Fondant <i>Chocolate, Matcha</i>	16
Nobu Cheesecake <i>Cream Cheese, Strawberry, Black Sesame</i>	15
Miso Cappuccino <i>Coffee, Miso, Vanilla</i>	14
Sub – 0 Yoghurt <i>Yoghurt, Mixed Berries, Black Sesame</i>	15
Mochido <i>Toffee, Pimentón, Mint, Cinnamon</i>	15

NOBU NOW

Kronut <i>Dulce de Leche, Caramel, Soy Salt</i>	16
Kokonattsu <i>Coconut, Rum, Mango</i>	14
Criollo <i>Chocolate, Sesame, Tonka, Cocoa</i>	15
Homemade Mochi (3 pcs) <i>Vanilla, Green Tea, Mango</i>	18
Seasonal Exotic Fruit Selection	16
Selection of Ice Cream or Sorbet – per unit	5
Fruit Sake	17

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DESSERT WINE

Château Violet Lamothe 2020 <i>Sauternes, France</i>	15	100
Château D'Yquem 75cl 89 <i>Sauternes 1er Cru Supérieur, France</i>		1.800
Château D'Yquem 75cl 09 <i>Sauternes 1er Cru Supérieur, France</i>		1.800
Jackson Triggs 2019 <i>Canada</i>	35	150
Malus Mama 2014 <i>País Vasco, Spain</i>	28	160
Victoria Nº2 2023 <i>Málaga, Spain</i>	14	60
PX Alvear 1927 <i>Moriles, Spain</i>	9	65
Noé VORS <i>Jerez, Spain</i>	24	165

JAPANESE WHISKY

All served by 50ml

Suntory Toki <i>Osaka</i>	21	300
Suntory Hakushu Distiller's Reserve <i>Yamanashi</i>	41	480
Suntory Yamazaki Distiller's Reserve <i>Osaka</i>	42	500
Suntory Yamazaki 12 yrs. <i>Osaka</i>	48	700
Suntory Hibiki Harmony <i>Osaka</i>	48	700

COGNAC & BRANDY

All served by 50ml

Remy Martin VSOP <i>France</i>	25	320
Larios 1866 <i>Spain</i>	26	340
Remy Martin XO <i>France</i>	35	420
Hennessy XO <i>France</i>	57	680
Hennessy Paradis Rare <i>France</i>	100	1.200
Hennessy Paradis Imperial <i>France</i>		3.250

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NOBU SELECTION

Green Tea Konacha Gold Bulk	4
Matcha - Traditional Japanese Green Tea	6
Matcha Latte	8

TEA SELECTION

Genmaicha	6
Ginger Lemon	6
Pu-Erh Imperial	6
Camomile	6
Goodnight	6
Rooibos Good Mood	6

COFFEE

Espresso	6
Double Espresso	6
Cappuccino	6
Americano	6

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M A R B E L L A