



### NOBU SPECIAL HOT DISHES

*V	Nasu Miso	100
*V	Steamed Broccoli with Chilli Salsa	110
*V	Asparagus Dry Miso	250
*V	Sautéed Spicy Vegetables	95
	"Fish & Chips", Nobu Style	200
*G	Chilean Sea Bass with Jalapeño Dressing	575
*G	Chilean Sea Bass with Dashi Ponzu	700
	Black Cod	760
	Black Cod Butter Lettuce (8pcs)	760
*S *A	Lobster with Wasabi Pepper Sauce	420
*S *A	Scallop with Spicy Garlic or Wasabi Pepper Sauce	720
*S *A	Shrimps Spicy Garlic or Wasabi Pepper Sauce	450
*S	Scallop and Foie Gras	720
	Wagyu Beef Gyoza with Foie Gras (4pcs)	320
	Springbok with Chimichurri Salsa	300

### CRISPY CHILLI GARLIC RICE

*A	Beef	300	*A*S	Shrimp	320
*A	Chicken	285	*A*V	Vegetable	180

### WOOD OVEN DISHES

*V	Roasted Cauliflower with Jalapeño Dressing	110
*V	Roasted Vegetables	210
*G	Whole Roasted Whitefish with Mint Dressing	375
*S	Lobster Hobayaki	400
	Beef Miso Anticucho on Hoba Leaf	355
	Roasted Smoked Duck Breast with Wasabi Salsa	355
*A	Roasted Duck Breast with Orange Miso	355
*P	Crispy Pork Belly with Spicy Miso	295

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\*V - VEGETARIAN / \*G - GLUTEN FREE



### NOBU SPECIAL COLD DISH

Salmon Kelp Roll	150	Yellowtail Sashimi with Jalapeño	210
Salmon Karashi Su Miso	240	Beef Tataki	160
Tuna Tataki with Ponzu	235	*S Oysters with a choice of Dressings (6pcs)	210

### DRY MISO

Whitefish	200	Salmon	180
Beef	180	Springbok	210

### CEVICHE

*S Lobster	165	*S Seafood	130
*V Tomato	85		

### NEW STYLE SASHIMI

Beef	205	Whitefish	180
Springbok	210	*V Tofu and Tomato	110
Salmon	205	*S Scallop	480
Tuna	205	*S Oyster (6pcs)	210

### TARTAR WITH CAVIAR

Tuna	225	Yellowtail	210
Salmon	225		

### TIRADITO

Whitefish	200	*S Octopus	200
*S Scallop	480		

### SALADS

*V Seaweed Salad with Amazu Ponzu	220
*V Field Greens with Matsuhisa Dressing	135
Tuna Sashimi Salad	250
*V Spinach Salad with Dried Miso	190
*S Spinach Salad with Shrimp	265
*S Spinach Salad with Lobster	385
*V Shitake Salad with Spicy Lemon Dressing	150
*S Lobster Salad	300
*V Mushroom Salad with Yuzu Dressing	170
*S Shrimp and Mushroom Salad	280
*S Kohlrabi Salad with Scallop	600

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**SUSHI AND SASHIMI**

Price Per Piece

*G Tuna	36	*G Fresh Water Eel	115
*G Yellowtail	36	*G Salmon Egg	100
*G Fresh Salmon	36		
*G Smoked Salmon	42	*G Smelt Egg	65
*G Sea Bass	36	*G Sardine	36
*S *G Octopus	36	*S *G Tamago	34
*S *G Lobster	65	*G Wagyu Tataki	100
*S *G Scallop	100	*G Foie Gras	150
*S *G Shrimp	36	*S "Nobu Style" Sushi (8pcs)	495

**SUSHI ROLL**

	Hand Roll	Cut Roll
*G Yellowtail Jalapeno Inside Out	80	95
*G Spicy Yellow Tail	80	95
*G Tuna	75	100
*G Spicy Tuna	80	105
*G Asparagus Tuna	75	100
*G Fresh Salmon Roll	80	100
*G Salmon Skin	95	110
*G Salmon and Avocado Inside Out	120	150
Salmon New Style		240
Eel and Cucumber Inside Out	250	300
*S *G Shrimp and Asparagus Inside Out	150	180
*S *G California with Lobster and Avocado Inside Out	150	180
*S *G Scallop and Smelt Egg	210	240
*S House Special		150
*V *G Vegetable	75	80
*V *G Cucumber	60	65
*V *G Avocado	60	70
Beef New Style with Foie Gras		400
*S *G Sushi Dinner		350
*S *G Sashimi Dinner		425

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**YAKIMONO**

Choice of Anticucho, Teriyaki (\*A) or Wasabi Pepper Sauce (\*A)

Chicken	345	Beef Tenderloin	355
Salmon	350	Lamb Loin	400
Seafood	600		

**KUSHIYAKI**

2 pcs Per Order, Choice of Anticucho or Teriyaki (\*A)

Beef	170	Salmon	170
Chicken	150	*S Shrimp	200
*V Asparagus	155	*S Scallop	480
*V Shitake	155	*S Langoustine	320

**TOBAN YAKI**

*A Beef Fillet	320	*A *V Tofu	180
*A Chicken	300	*A *S Seafood	300
*A *V Mushroom	180	*A *V Vegetable	100

**TRADITIONAL TEMPURA**

2 pcs Per Order

*V Avocado	40	*S Langoustine	320
*V Asparagus	65	*S Shrimp	85
*V Egg Plant	26	*S Lobster	300
*V Sweet Potato	26	*S Whitefish	70
*V Zucchini	26	*S Scallop	130
*V Tofu	34	*S Tempura Dinner	260

**NOBU STYLE TEMPURA**

*G Whitefish with Amazu Ponzu	240
*S Lobster with Florida Ponzu	400
*S Rock Shrimp Tempura with Creamy Spicy or Butter Ponzu	300
*S Crispy Scallop Kataifi with Tonkatsu Sauce (4 pcs)	480
*S Crispy Calamari Aji Aioli Sauce	215
*V Tofu Tempura with Creamy Spicy	180

**SOUP AND RICE**

Miso Soup	78	*V *G Steamed Rice	65
*S *G Spicy Seafood Soup	100	*V Truffle Rice	175
*V *G Clear Soup	78		

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