

## NOBU COLD DISHES CLASSIC

Toro Tartare with Caviar	38
Salmon or Yellowtail Tartare with Caviar	32
Yellowtail Jalapeño	28
New Style Sashimi	23
Tiradito	28
Lobster Ceviche on Lettuce	30
Seafood Ceviche	24
Sashimi Salad with Matsuhisa Dressing	30
Lobster Salad with Spicy Lemon Dressing	42
Field Greens with Matsuhisa Dressing	14

### OMAKASE

Multi Course Tasting Menu

Signature 90€

For last orders of Omakase please speak with your server.

### NOW

Vegetable Hand Roll with Sesame Dressing	11
Crispy Rice with Spicy Salmon	18
Crispy Rice with Spicy Tuna	24
Crispy Rice with Spicy Crab	25
Whitefish Sashimi Dry Miso	23
Salmon Tataki Karashi Sumiso	30
Baby Spinach Salad Dry Miso	23
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	32
Chilean Sea Bass with Jalapeño Salsa	40
Scallops with Spicy Garlic or Wasabi Pepper Salsa	32
Snow Crab Creamy Spicy	38
Lobster Wasabi Pepper	58
Seafood Toban Yaki	32
Beef Toban Yaki	37
Chilean Wagyu Prime Tenderloin with Teriyaki or Anticucho	42

<b>JAPANESE WAGYU</b>			
GRADE - A5			
75€ per 75 grams			
Choice of Preparations			
New Style	Tataki	Toban Yaki	Steak

## NOW

Scallops, Foie and Vanilla Miso	38
Chilean Sea Bass Dashi Ponzu	42
Soft Shell Crab Kara-age with Amazu Ponzu	37
King Crab Tempura Florida Ponzu	40
Lobster Tempura	40
Roasted Branzino with Chili Shiso Salsa	35
Chilean Wagyu Beef Miso Anticucho	45
Chicken Breast with Anticucho and Wasabi Pepper	26

## TEMPURA

Shrimp	7
Shojin – Vegetable Selection	15
Asparagus	6
Avocado	6
Broccoli	5
Shiitake Mushroom	6
Zucchini	5

## SHUKO

### *Snacks*

Edamame	8
Spicy Edamame	10
Padron Peppers Den Miso	12
Miso Chips with Tuna	14
Miso Chips with Salmon	14
Baby Corn with Truffle	14

## KUSHIYAKI

*(2 skewers per order)*

Served with Anticucho or  
Teriyaki Sauce

Salmon	20
Shrimp	20
Chicken	18
Beef	23

## NOBU TACOS

*(2 tacos per order)*

Tuna with Tomato Salsa	14
Salmon Spicy Miso	12
Wagyu Beef Spicy Ponzu	20
Shiimeji Mushrooms	12
Chicken Anticucho	12
Lobster Wasabi	16
King Crab with Tomato Salsa	16

## SOUPS AND RICE

Miso Soup	8
Mushroom Soup	10
Spicy Seafood Soup	18
Steamed Rice	7

## VEGETABLES

### COLD

Avocado Tartare	12
Tomato Ceviche	13
Asparagus Dry Miso	13
New Style Tofu Tomato	12

### HOT

Eggplant Miso	18
Grilled Asparagus Shiso Salsa	17
Mushroom Toban Yaki	17
Mixed Vegetables Sake Soy	15
Avocado Tempura	17
Broccolini Spicy Sake Soy	17

## NIGIRI & SASHIMI

*(price per piece)*

Tuna	8
Toro	12
O-Toro	14
Yellowtail	8
Salmon	6
Smoked Salmon	7
Sea Bass	6
King Crab	12
Salmon Egg	10
Scallop	8
Octopus	10
Shrimp	8
Red Shrimp	10
Eel	8
Concha Fina	7
Mackerel	6
Spanish Sea Bream	8
Tamago	6
Avocado	4
Cucumber	4
Japanese Wagyu	13
Sushi Cup Selection (5 pieces)	40

## SUSHI MAKI

	Hand	Cut
Tuna	15	17
Spicy Tuna	15	17
Salmon	14	16
Spicy Salmon	14	16
Toro & Scallion	21	21
Spicy Yellowtail	14	16
Yellowtail & Jalapeño	14	16
Salmon & Avocado	15	17
Scallop & Smelt Egg	16	18
Eel & Cucumber	16	19
California	18	20
Shrimp Tempura	14	18
Soft Shell Crab	15	19
Cucumber & Sesame	7	8
House Special	16	20
Vegetable	8	10
Avocado		8
Asparagus		8

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## NOBU DESSERTS

Passion Fruit Brulée with Coconut Ice Cream	12
Dulce de Leche Kronut with Caramel Soy Salt Ice Cream	14
Matcha Fondant with Passion Fruit Sauce	12
White Chocolate Brownie with Chocolate Foam and Vanilla Ice Cream	14
Fruit Infused Sake	20
Chocolate Bento Box Valrhona Dark Chocolate Fondant and Imperial Matcha Gelato	15
Nobu Cheesecake with Strawberry and Yuzu Sorbet	15
Whisky Capuccino Vanilla Ice Cream, Cacao Crumble, Coffee Brulée and Whisky Foam	12
Homemade Ice Cream and 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
Sauternes Château Violet Lamothe	15
Jackson Triggs Icewine	25
Oloroso Matusalem 'Cream' Dulce VORS	15
Port 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 12 yrs	43
Suntory Hibiki 17 yrs	125



***NOBU***

M A R B E L L A