

NOBU COLD DISHES CLASSIC

Miso Chips with Tuna or Scallop	14
Toro Tartare with Caviar	38
Salmon or Yellowtail Tartare with Caviar	32
Yellowtail Jalapeño	28
Oysters with Nobu Sauces	27
Tiradito	28
New Style Sashimi	23
Seafood Ceviche	24
Tuna Tataki with Tosazu	25
Tuna Tempura Roll	20
Sashimi Salad with Matsuhisa Dressing	30
Lobster Salad with Spicy Lemon Dressing	42
Field Greens with Matsuhisa Dressing	15
Salmon Skin Salad	22

OMAKASE

Multi Course Tasting Menu

Signature 95€

For last orders of Omakase please speak to your server

NOW

Vegetable Hand Roll with Sesame Sauce	11
Crispy Rice with Spicy Salmon	20
Crispy Rice with Spicy Yellowtail	21
Crispy Rice with Spicy Tuna	24
Crispy Rice with Spicy Crab	25
Whitefish Sashimi Dry Miso	25
Salmon Tataki Karashi Su 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
Chilean Sea Bass with Black Bean Sauce	38
Squid 'Pasta' with Light Garlic Sauce	32
Cream Spicy Crab	38
Shrimp and Lobster with Spicy Lemon Dressing	38
Lobster Wasabi Pepper	45
Seafood Toban Yaki	32
Beef Toban Yaki	37
Chilean Wagyu 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	Tataki	Toban Yaki	Steak
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NOW

Wagyu Dumplings with Spicy Ponzu (5 pcs)	30
Umami Chilean Sea Bass	42
Scallops, Foie and Vanilla Miso	38
Chilean Sea Bass Dashi Ponzu	42
Soft Shell Crab Kara-age with Ponzu	37
King Crab Tempura Amazu Ponzu or Florida Ponzu	40
Lobster Tempura with Tamari Honey Sauce	44
Pan Fried Scallops with Yuzu Truffle (2 pcs)	25
Chilean Wagyu Miso Anticucho	45

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TEMPURA

Shrimp – 2 pcs	12
Corn Kakiage	14
Shojin Vegetable – 7 pcs	15
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
Shrimp	23
Scallop	25
Chicken	20
Beef	25

SOUPS AND RICE

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

SHUKO

Snacks

Edamame	9
Spicy Edamame	10
Padron Peppers Den Miso	13
Baby Corn with Truffle	15
Umami Chicken Wings	16
Nobu Wagyu Sliders	20

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

Oshitashi	14
Shiitake Mushroom Salad	16
Avocado Tartare	14
New Style Tofu Tomato	15
Asparagus Dry Miso	13

HOT

Eggplant Miso	18
Warm Mushroom Salad	18
Mushroom Toban Yaki	18
Mix Vegetables Sake Soy	17
Cauliflower Jalapeno	17
Broccolini Spicy Sake Soy	18
Broccoli Shiso Salsa	15

NIGIRI & SASHIMI

(price per piece)

Tuna	8
Toro	12
O-Toro	14
Yellowtail	8
Salmon	6
Smoked Salmon	7
Sea Bass	6
Mackerel	10
Squid	7
King Crab	12
Salmon Egg	10
Scallop	8
Octopus	10
Shrimp	8
Eel	8
Concha Fina	7
Spanish Sea Bream	8
Tamago	6
Avocado	4
Cucumber	4
Japanese Wagyu	13
Sushi Cup Selection (5 pcs)	30

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
Scallop & Smelt Egg	16	19
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
Coconut Yuzu Sphere Yuzu Sorbet, Caramelised Pecan Nuts & Rosemary Oil	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 12 yrs	48
Suntory Hibiki 17 yrs	125



NOBU

M A R B E L L A