



NOBU COLD DISHES CLASSIC

Toro Tartare with Caviar	450
Salmon Tartare with Caviar	300
Yellowtail Jalapeño	350
Tiradito White Fish or Octopus / Scallop	210 / 500
New Style Sashimi Salmon or Springbok / Bluefin Tuna or Scallop	220 / 480
Seafood Ceviche	150
Tuna Tataki with Tosazu	400
Sashimi Salad with Matsuhisa Dressing	450
Lobster Salad with Spicy Lemon Dressing	350
Field Greens with Matsuhisa Dressing	150

NOW

Vegetable Hand Roll with Sesame Sauce	80
Crispy Rice with Spicy Tuna or Salmon	180
Whitefish Sashimi Dry Miso	210
Seared Salmon Karashi Sumiso	240
Baby Spinach Salad Dry Miso	220
Baby Spinach Salad Dry Miso with Shrimp	350

OMAKASE

Multi Course Tasting Menu

Signature R1650

For last orders of Omakase please speak to your server

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NOBU HOT DISHES
CLASSIC

Black Cod Miso	820
Black Cod Butter Lettuce	760
Rock Shrimp Tempura with Creamy Spicy Sauce and Ponzu	315
Chilean Sea Bass with Black Bean Sauce	700
Lobster Wasabi Pepper or Spicy Garlic	400
Seafood Toban Yaki	300
Beef Toban Yaki	340
Creamy Spicy Crab	400
Shrimp and Lobster with Spicy Lemon Dressing	300

WAGYU BEEF						
Choice of Preparations:						
New Style	Tataki	Toban Yaki	Steak	Flambe	Ishiyaki	Tacos
Grade A5, Australian		per 150 grams				1195
Grade A9, Australian		per 150 grams				1795

NOW

Wagyu Dumplings with Yuzu Truffle (4pcs)	350
Soft Shell Crab Kara-Age with Ponzu	400
Scallop with Yuzu Truffle	350
Baby Chicken Poussin	360
Alaskan King Crab Amazu Ponzu	1800
Umami Chilean Sea Bass	700



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TEMPURA

Shrimp	100
Shojin – Vegetable Selection	195
Asparagus	80
Avocado	45
Egg Plant	35
Zucchini	35
Sweet Potato	35

KUSHIYAKI

(2 skewers per order)

Served with Anticucho or Teriyaki Sauce

Salmon	250
Shrimp	260
Chicken	175
Beef	250

SOUP AND RICE

Miso Soup	90
Clear Soup	85
Spicy Seafood Soup	140
Steamed Rice	75

SHUKO

Snacks

Edamame Salted or Spicy	105
Grilled Umami Wings (4pcs)	120
Wagyu Sliders	400

NOBU TACOS

(2 pieces per order)

Tuna or Salmon	95
Lobster	120
Chicken Anticucho	80
Pork Anticucho	70
Wagyu Spicy Ponzu	180
Shimeji Spicy Lemon	80



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VEGETABLES

COLD

Oshitashi	125
Shiitake Mushroom Salad	150
Oshinko	60

HOT

Grilled Asparagus Dry Miso	250
Broccoli with Shiso Salsa	110
Nasu Miso	110
Cauliflower Jalapeno	120
Warm Mushroom Salad	220
Mushroom Toban Yaki	180



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NIGIRI & SASHIMI

(price per piece)

*Tuna	95
*Toro	120
Yellowtail	90
Salmon	45
Sea Bass	45
Octopus	36
Salmon Egg	120
Smelt Egg	120
Scallop	105
Shrimp	45
Sweet Shrimp	120
Freshwater Eel	120
Tamago	36
Nobu sushi cup (10PC)	700

SUSHI MAKI

(6 pcs per order)

	Hand	Cut
*Tuna	150	165
*Spicy Tuna	165	165
*Tuna & Asparagus	165	180
Salmon	90	110
*Toro & Scallion	165	175
Yellowtail & Scallion	150	165
Yellowtail & Jalapeño	165	175
Salmon & Avocado	130	175
Scallop & Smelt Egg	250	300
Eel & Cucumber	300	350
California	200	250
Shrimp Tempura	160	200
Salmon Skin	95	110
Soft Shell Crab Roll		225
*House Special		250
Vegetable	75	85
Kappa	60	65
*Sushi Selection (14PC)		450
*Sashimi Selection (10PC)		550

*Bluefin Tuna is an environmentally threatened species. We only use sustainably sourced wild-farmed Atlantic bluefin tuna.



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NOBU DESSERT CLASSIC

Chocolate Bento Box	100
- Pair: Klein Constantia 'Vin de Constance' 2015	510
Nobu Cheesecake	105
- Pair: Hokusetsu YK35 Cho Daiginjyo	400
Whiskey Cappuccino	115
- Pair:- Glenfiddich 15 Solera Reserve	100
Selection of Ice creams and Sorbets	40
Selection of Ice cream Mochi- per piece	40
- Vanilla, green tea, yuzu, mango, strawberry, peanut butter, marshmallow	

NOW

Passion Fruit Brûlée	95
- Pair: Hakutsuru 'White Swan' Plum Wine	70
Nobu Chocolate Tart	105
- Pair: Boplaas Cape Vintage 2016	190
Malva Pudding	95
- Pair: Joostenberg Chenin NLH 2017	150



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LIQUID DESSERTS

Sparkling Strawberry	125
Sinful Chocolate	125
Tequila Tiramisu	125
Affogato	125
Fruit Sake	95

DESSERT WINE & PORT

Adoro Sweet Mouvedre 2014 (75ml / 375ml) Swartland, South Africa	80 / 360
Joostenberg Chenin NLH 2017 (75ml / 375ml) Paarl, Cape Town	150 / 830
Klein Constantia 'Vin de Constance' 2015 (75ml / 500ml) Constantia, Cape Town	510 / 2550
Chateau D'Yquem 1er Grand Cru Classe' 1989 (750ml) Sauternes, Bordeaux , France	10000
Boplaas Cape Vintage 2016 (50ml) Calitzdorp, South Africa	190

JAPANESE PLUM WINE & DIGESTIVE

Hakutsuru 'White Swan' Plum Wine (100ml)	70
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