





**NOBU CLASSIC  
COLD**

Yellowtail sashimi with jalapeño	220
<b>*GF</b> Salmon karashi su miso	240
Bluefin tuna tataki with ponzu	400
<b>*S</b> Oysters with Nobu dressings (6pcs)	210
Beef tataki	190
Tuna sashimi salad with Matsuhisa dressing	450
<b>*GF</b> Whitefish sashimi with dried miso	210

**TARTAR WITH CAVIAR**

Toro	450	Salmon	300
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**NEW STYLE SASHIMI**

Bluefin Tuna	450	Salmon	220	<b>*S</b> Scallop	500
Springbok	220				

**TIRADITO:**

Whitefish	220	<b>*S</b> Scallop	500	<b>*S</b> Octopus	210
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**CEVICHE**

<b>*V</b> Tomato	85	<b>*S</b> Seafood	150
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**OMAKASE**

**"From the heart"**

**Available until 21H30**

Experience the essence of Chef Nobu Matsuhisa's cuisine

Bejitarian	7 courses	950
Nobu Signature	7 courses	1650
Chef's Special	8 courses	2250

**HOT**

<b>*GF</b> Black cod with miso	820
Black cod butter lettuce (4pcs)	450
<b>*S</b> Rock shrimp tempura with creamy spicy and butter ponzu	315
<b>*S</b> East coast crayfish with wasabi pepper	650

**TEMPURA**

2pcs per order

<b>*V</b> Egg plant	35	<b>*V</b> Zucchini	35	<b>*V</b> Avocado	45
<b>*V</b> Sweet potato	35	<b>*V</b> Tofu	40	<b>*S</b> Shrimp	100
<b>*V</b> Asparagus	80	<b>*S</b> Scallop	140		

**(\*A) TOBAN YAKI**

Beef	340	Chicken	330	<b>*V</b> Mushroom	220
<b>*S</b> Seafood	300				

**\*S - SHELLFISH / \*A - ALCOHOL / \*P - PORK  
\*V - VEGETARIAN / \*GF - GLUTEN FREE**

Service Charge is not included. Prices are inclusive of VAT at 15%.  
**IF YOU HAVE ANY DIETARY REQUIREMENTS OR FOOD ALLERGIES PLEASE INFORM YOUR WAITER**



**NOBU NOW  
COLD**

Crispy rice with a choice of spicy: tuna or salmon	160
<b>*S</b> Grilled langoustine martini	600
<b>*S*GF</b> Shrimp spinach salad	350
<b>*S</b> Whole East Coast crayfish spinach salad with kohlrabi	650
Salmon skin salad	150

**AUSTRALIAN WAGYU BEEF**

(per 150gr)

**Grade A5 1195**

**Grade A9 1795**

CHOICE OF STYLES AND SAUCES:

Steak with anticucho and teriyaki, (**\*A**) toban yaki, (**\*A**) flambé

**HOT**

<b>*S</b> Crispy calamari with aji aioli	215
Chilean sea bass dashi ponzu	760
<b>*A</b> 'Fish & chips', Nobu style	210
<b>*S</b> Soft shell crab tempura	400
<b>*S</b> Canadian lobster Florida ponzu	850
Kingklip tempura amaz	250
Wagyu beef gyoza	350
<b>*S*GF</b> Scallop and foie gras with vanilla den miso	750

**KUSHIYAKI**

Choice of sauce: Teriyaki or Anticucho (2pcs)

<b>*V</b> Asparagus	175	<b>*V</b> Shitake	175	Salmon	250
Beef	250	Chicken	175		

**NOBU NOW HOT DISHES**

<b>*S</b> Canadian lobster hobayaki	850
Baby chicken roulade wasabi teriyaki	360
Roasted duck breast with orange miso	400
Beef miso anticucho on hoba leaf	400
<b>*S</b> Alaskan king crab with shiso salsa	1800

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