



We inform you that our service staff will be able to provide you with all the details of our dishes with regard to the products used and allergens. Our prices are in Euros, taxes and service included.

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 NOBUMONTECARLO

NOBU COLD DISHES

CLASSIC

Yellowtail Jalapeño	38
Tiradito	24
Octopus Tiradito	39
New style Sashimi	26
Seafood Ceviche	24
Tuna Tataki with Tosazu	33
Sashimi Salad with Matsuhisa Dressing	30
Lobster Salad with Spicy Lemon Dressing	50
Inaniwa Pasta with Lobster and Yuzu Dressing	50
Field Greens with Matsuhisa Dressing	14
Tuna Tempura Roll	26

OMAKASE MULTI COURSE TASTING MENU:

SIGNATURE
105

MONTE-CARLO
135

NOW

Crispy Rice with Spicy Tuna, Salmon or Yellowtail	24
Whitefish Sashimi Dry Miso	28
Simmental Beef Tenderloin with Dry Miso	33
Baby Spinach Salad Dry Miso	24
Baby Spinach Salad Dry Miso with Shrimp	37
Baby Spinach Salad Dry Miso with Lobster	50
Toro Tataki Jalapeño	48

NOBU HOT DISHES

CLASSIC

Black Cod Miso	59
Black Cod Butter Lettuce	39
Rock Shrimp Tempura with Creamy Spicy Sauce, Creamy Jalapeno or Ponzu	38
Rock Shrimp Tempura with Three Sauces	40
Umami Chicken	40
Roasted duck orange Miso	41
Lobster Wasabi Pepper	61
Scallops Spicy Garlic or Wasabi Pepper Sauce	46
Shrimps Spicy Garlic or Wasabi Pepper Sauce	40
Squid Pasta with Light Garlic Sauce	36
Seafood Toban Yaki	46
Beef Toban Yaki	44
Anticucho Peruvian Style Australian Wagyu Rib Eye Steak (250grm)	120
Creamy Spicy King Crab	63

JAPANESE WAGYU BEEF GRADE - A5

Wagyu Beef Tacos (6pcs) 40

Wagyu Tartare 51

Wagyu Dumplings with Spicy Ponzu (5pcs) 39

Tataki or New Style (60grm minimum) 85

Grilled Steak (100grm minimum) 140

NOW

Hobayaki Wagyu Rib Eye	120
Lamb chop rosemary miso	44
Soft Shell Crab Kara-age with Ponzu	33
King Crab Tempura Amazu Ponzu	61
Scallop Foie Gras Vanilla Den Miso (4pcs)	44
King Crab Leg with Chili Shiso or Jalapeño	63
Crispy pork belly	30
Chilean Sea Bass Jalapeño Dressing or Dry Miso	48
Chilean sea bass black pepper, balsamic teriyaki	48
Grilled Octopus with Anticucho Miso Sauce	48
Steamed Dover Sole with Black Bean Sauce	63
Langoustine with Red Chili Shiso Salsa (2 pcs)	68
Lobster Tempura with Tamari Honey Sauce	62

SHUKO
SNACKS

Edamame	10
Spicy Edamame	12
Shishito Peppers Den Miso	12
Umami Chicken Wings	25
Matsuhisa Shrimps with Caviar	30
Crispy Squid	26

NOBU TACOS

Salmon or Tuna	(2pcs)	12
Lobster	(3pcs)	24
Guacamole and Caviar	(1pcs)	28

VEGETARIEN
COLD

Kelp Salad	22
Shiitake Mushroom Salad	24

HOT

Warm Mushroom Salad	26
Mushroom Toban Yaki	30
Tofu Steak Anticucho	22
Oven Roasted Vegetables	20
<i>Jalapeño or Yuzu Miso</i>	
Nasu Miso	20
Broccoli Shiso Salsa	18
Cauliflower Jalapeno	18

YAKIMONO

*Served with Anticucho, Teriyaki, Wasabi
Pepper or Yuzu Truffle*

Duck	41
Label Rouge Chicken	41
Salmon	44
Simmental Beef Tenderloin	61

KUSHIYAKI

*2 skewers per order
with Anticucho or Teriyaki Sauce*

Salmon	30
Label Rouge Chicken	28
Simmental Beef	35
Shrimps	35

TEMPURA

Shojin	14
Shrimp	15

NIGIRI & SASHIMI

(price per piece)
(extra caviar 10€)

Salmon	8
Sea Bass	8
Scallop	9
Tuna	9
Yellowtail	9
Shrimp	9
Fresh Water Eel	9
King Crab	14
Sea Urchin	18
Boutargue	14
Octopus	9
O-Toro	16
Japanese Wagyu	18
Caviar	39
Sushi Cup Dinner	75

SUSHI MAKI

	Hand	Cut
Spicy Tuna	17	18
Tuna	15	16
Salmon	13	14
Tuna Avocado Roll		40
Salmon Dragon Roll		40
Salmon & Avocado New Style		40
Negi Toro Special (in-out)	38	36
Negi Toro Maki	30	28
Salmon & Avocado	15	16
California	19	20
Shrimp Tempura	17	19
Soft Shell Crab Roll		26
Vegetable Goma Dare	12	
Kappa	8	9
Avocado	8	9

SOUPS AND RICE

Miso Soup	10
Clear Soup	12
Spicy Seafood Soup	22
Steamed Rice	8