

NOBU COLD DISHES

CLASSIC

Yellowtail Jalapeño	35
Tiradito	22
New style Sashimi	22
Seafood Ceviche	24
Tuna Tataki with Tosazu	30
Sashimi Salad with Matsuhisa Dressing	28
Lobster Salad with Spicy Lemon Dressing	40
Field Greens with Matsuhisa Dressing	12

NOBU HOT DISHES

CLASSIC

Black cod miso	52
Black cod butter lettuce	34
Rock Shrimp Tempura with Creamy Spicy Sauce, Creamy Jalapeno or Ponzu	32
Rock Shrimp Tempura with Three Sauces	34
Lobster Wasabi Pepper	57
Scallops Spicy Garlic or Wasabi Pepper Sauce	42
Shrimp Spicy Garlic or Wasabi Pepper Sauce	36
Squid pasta with light garlic sauce	33
Seafood Toban Yaki	42
Beef Toban Yaki	40
Anticucho Peruvian Style Australian Wagyu Rib Eye Steak (250grm)	112

OMAKASE

Multi Course Tasting Menu:

SIGNATURE

95

MONTE-CARLO

125

JAPANESE wagyu beef
GRADE - A5

Tataki or New Style (60grm minimum) 78

Grilled Steak (100grm minimum) 130

NOW

Crispy Rice with Spicy Tuna, Salmon or Yellowtail	22
Whitefish Sashimi Dry Miso	26
Simmental Beef Tenderloin with Dry Miso	30
Baby Spinach Salad Dry Miso with Shrimp	32
Baby Spinach Salad Dry Miso with Lobster	38
Toro Tataki Jalapeño	44
Hamachi Uni New Style	44
Mushroom salad, goma dressing, crispy rice	24

NOW

King Crab gratin, creamy jalapeño sauce	52
Hobayaki wagyu rib eye	112
Wagyu Dumplings with Spicy Ponzu (5pcs)	35
Umami chicken wings	15
Soft Shell Crab Kara-age with Ponzu	30
King Crab Tempura Amazu Ponzu	52
Scallop Foie Gras Vanilla Den Miso (4pcs)	40
King crab leg with Chili Shiso or Jalapeño	58
Crispy Veal Spicy Aka Miso	28
Chilean Sea Bass Jalapeño Dressing or Dry Miso	44
Chilean Sea Bass with miso wasabi sauce	45
Nobu Fish & Chips	52

SHUKO	
Snacks	
Edamame	8
Spicy Edamame	10
Shishito Peppers Den Miso	10
Matsuhisa shrimps with caviar	28
Crispy squid	24

NOBU TACOS

Salmon or Tuna (2pcs)	10
Lobster (3pcs)	20
Wagyu Beef (6pcs)	36
Guacamole and caviar (1pcs)	24

VEGETARIEN

Cold

Kelp Salad	20
Shiitake Mushroom Salad	22
Baby Spinach Salad Dry Miso	22

Hot

Warm Mushroom Salad	24
Mushroom Toban Yaki	28
Tofu Steak Anticucho	20
Oven Roasted Vegetables	18
<i>Jalapeño or Yuzu Miso</i>	
Nasu miso	18
Broccoli Shiso Salsa	16
Cauliflower Jalapeno	16

YAKIMONO

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

Duck	38
Label Rouge Chicken	38
Salmon	40
Simmental Beef Tenderloin	57

KUSHIYAKI

2 skewers per order

with Anticucho or Teriyaki Sauce

Salmon	28
Label Rouge chicken	26
Simmental beef	32
Shrimps	32

TEMPURA

Shojin	12
Shrimp	12
Sesame panko langoustine,	
Truffle yuzu	35

NOBU SHOOTERS

Sea Urchin quail egg	32
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Sea Urchin caviar	37
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NIGIRI & SASHIMI

(price per piece)

(extra caviar 8€)

Salmon	7
Sea Bass	7
Scallop	7
Tuna	8
Yellowtail	8
Shrimp	8
Fresh Water Eel	8
King Crab	12
Sea Urchin	14
Boutargue	12
O-Toro	14
Japanese Wagyu	16
Caviar	35

SUSHI MAKI

	Hand	Cut
Spicy Tuna	14	15
Tuna	14	15
Salmon	12	13
Tuna avocado roll dry miso		38
Salmon & Avocado New Style		38
Toro & Scallion	34	38
Salmon & avocado	14	15
California	18	19
Shrimp tempura	16	18
Soft shell crab roll		24
Vegetable goma dare	10	
Kappa	7	8
Avocado	7	8

SOUPS and RICE

Miso Soup	9
Clear Soup	10
Spicy Seafood Soup	19
Steamed Rice	7