



*In honor of Nobu's 30th Anniversary,  
we are proud to present  
a special omakase menu available worldwide.*

This thoughtfully curated menu reflects the rich history of Nobu Restaurants,

each with a personal story. To the Nobu team,  
these dishes represent more than just ingredients;  
they embody Chef Nobu's philosophy of humility, gratitude, and hospitality.

From innovative flavors to timeless classics,  
this omakase experience is a tribute to our past, present, and future.

We invite you to savor these beloved creations and  
join us in honoring the vision and legacy of Chef Nobu.

Most importantly, thank you for being our guest;  
we would not be here without your continued support.

### **YONTENMORI**

*Toro Tartare Caviar  
Salmon Tataki Karashi Sumiso  
White Fish Tiradito  
Yellowtail Jalapeño*

### **SUSHI & TACO**

*Tuna Fresh Wasabi Nikiri Soy  
Japanese Red Snapper Matsuhisa Style  
Scallop Dry Miso  
Nori Taco Caviar*

### **BLACK COD | KING CRAB**

*Butter Lettuce | Amazu Ponzu*

### **JAPANESE "MIRAI" BEEF**

*Anticucho*

### **NOBU DESSERT THREE WAYS**

*Strawberry Cheesecake  
Milk Chocolate and Sesame Cream  
Mochido*

*150€ Per Person*

*Prices are in Euros and inclusive of service and all applicable government taxes*