

NOBU COLD DISHES

CLASSIC

Toro Tartare with Caviar	42
Salmon Tartare with Caviar	32
Yellowtail Tartare with Caviar	33
Yellowtail Jalapeño	29
Oysters with Nobu Sauces	27
Tiradito	28
New Style Sashimi	25
Seafood Ceviche	24
Tuna Tataki with Tosazu	26
Sashimi Salad with Matsuhisa Dressing	30
Lobster Salad with Spicy Lemon Dressing	32
Field Greens with Matsuhisa Dressing	15
Salmon Skin Salad	22

OMAKASE

Multi Course Tasting Menu

Signature 85€ (5 courses)

Ibiza 120€ (7 courses)

For last orders of Omakase please speak to your server

NOW

Vegetable Hand Roll with Sesame Sauce	16
Crispy Rice with Spicy Tuna or Spicy Salmon or Spicy Yellowtail	28.5
Whitefish Sashimi Dry Miso	29
Seared Toro Yuzu Miso and Jalapeno Salsa	39
Baby Spinach Salad Dry Miso*	22
<i>*add Grilled Shrimp +22, Lobster +19, Avocado +7</i>	
Tomato and Avocado Salad with Matsuhisa Dressing	20
Octopus Carpaccio	25
Beef Tartare	33

If you have any dietary requirements or food allergies please inform your server

NOBU HOT DISHES

CLASSIC

Black Cod Miso	48.5
Black Cod Butter Lettuce	26
Rock Shrimp Tempura with Creamy Spicy Sauce or Ponzu	34
Squid 'Pasta' with Light Garlic Sauce	27
Creamy Spicy King Crab	31
Shrimp and Lobster with Spicy Lemon Dressing	42
Lobster Wasabi Pepper	58
Seafood Toban Yaki	35
Beef Toban Yaki	34
Grilled Salmon or Chicken with Anticucho or Wasabi Pepper Sauce	35
Beef Tenderloin with Anticucho or Wasabi Pepper Sauce	46

JAPANESE WAGYU BEEF

GRADE - A5

90€ per 75 grams

Choice of Preparations

New Style Tataki Sukiyaki Hot Stone Steak Toban Taco(6pcs)

NOW

Wagyu Dumplings with Spicy Ponzu (5 pcs)	33
Umami Chilean Sea Bass	47
King Crab Tempura Amazu Ponzu	40
Lobster Tempura with Tamari Honey Sauce	52
Artic Char Shiso Salsa	43
Chilean Sea Bass Papillote	42
Nobu Style' Almejas De Carril al Ajillo	26
Grilled Octopus with Anticucho Miso	35
Gratinated Zamburiña with Shichimi Butter	38
Carabinero Shiso Salsa	38
Nobu Buckweat Fideua	28
Muslo de Pollo Payés with Anticucho or Wasabi Pepper Sauce	35
Anticucho Peruvian Style Chilean Wagyu Rib Eye Steak	93

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SHUKO

Snacks

Edamame	9
Sesame Chilli Edamame	11
Padron Peppers Den Miso	12
Umami Chicken Wings	25

NOBU TACOS*(minimum order of 2)*

Tuna	16
Salmon	14
Lobster	18
Vegetables	11
Japanese Wagyu Beef (6pcs)	90

VEGETABLES**COLD**

Kelp Salad	14
Shiitake Mushroom Salad	18
Avocado Tartare	16
Crispy Rice with Avocado	21
Tofu New Style	20

HOT

Nasu Miso	15
Mushroom Toban Yaki	25
Vegetable Spicy Garlic	23
Roasted Cauliflower	17
Jalapeno	
Bimi Broccoli with Shiso	18
Salsa	
Crispy Artichoke	22

KUSHIYAKI*(2 skewers per order)*

Served with Anticucho or Teriyaki Sauce

Salmon	21
Shrimp	22
Scallop	26
Chicken	20
Beef	24

NIGIRI & SASHIMI*(price per piece)*

Tuna	9
Toro	13
O-Toro	15
Yellowtail	9
Salmon	8
Sea Bass	8
Mackerel	6
Squid	6
King Crab	13
Salmon Egg	10
Smelt Egg	6
Scallop	8
Octopus	8
Shrimp	8
Sweet Shrimp	6
Freshwater Eel	7.5
Tamago	5
Spicy Tuna	9
Spicy Toro	13
Spicy Yellowtail	8
Spicy Salmon	8
Japanese Wagyu	16

Cup Sushi Selection (8pcs)	48
Sushi & Sashimi Selection (24pcs)	136

SUSHI MAKI

Hand CUT

Tuna	19	19
Spicy Tuna	19	19
Tuna & Avocado	20	23
Salmon	17	17
Toro & Scallion	22	22
Yellowtail & Scallion	19	19
Yellowtail & Jalapeno	20	20
Salmon & Avocado	18	21
Scallop & Smelt Egg	21	21
Eel & Cucumber	16	19
California	21	24
Shrimp Tempura	15	21
Soft Shell Crab Roll	n/a	24
House Special	n/a	24
Vegetable	14	16
Kappa	6	6
Avocado	9	9

NIÑOS SELECTION

Bento Feliz	28
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TEMPURA

Shrimp	14
Corn Kakiage	13
Shojin – Vegetable Selection	18
Asparagus	6
Sweet Potato	6
Broccoli	6
Shiitake Mushroom	6
Zucchini	6
Onion	6
Aubergine	6