



WWW.NOBURESTAURANTS.COM

📷 NOBUMARBELLA

NOBU COLD DISHES

Crispy Rice with Avocado or Spicy Salmon	25
Crispy Rice with Spicy Tuna, Spicy Yellowtail or Spicy Crab	28
Toro or Yellowtail Tartare with Caviar	39
Salmon Tartare with Caviar	36
Beef Tartare with Caviar	54
Oysters with Nobu Sauces	33
Nobu Style Caviar	250
Yellowtail Jalapeño	32
Tiradito	28
New Style Sashimi	28
Tuna Tataki with Tosazu	30
Whitefish Sashimi Dry Miso	28
Salmon Karashi Su Miso	30
Seafood Ceviche	36
Toro Karashi Su Miso with Truffle Mushrooms	40
Sashimi Salad with Matsuhisa Dressing	32
Lobster Salad with Spicy Lemon Dressing	43
Baby Spinach Salad Dry Miso	28
Baby Spinach Salad Dry Miso with Avocado	32
Baby Spinach Salad Dry Miso with Shrimp or Lobster	44
Nobu Style Greek Salad	22
Crispy Shiitake Salad Goma Dressing	23
Field Greens Salad with Matsuhisa Dressing	19
Vegetable Hand Roll with Sesame Sauce	11

NOBU HOT DISHES

Black Cod Miso	48
Black Cod Butter Lettuce	32
Chilean Sea Bass Dashi Ponzu	48
Seafood Toban Yaki	38
Umami Mediterranean Sea Bass	88
Chilean Sea Bass Jalapeño Miso with Eggplant	48
Rock Shrimp Tempura with Creamy Spicy, Creamy Jalapeño or Ponzu	38
Rock Shrimp Tempura with Three Sauces	42
Lobster Tempura with Tamari Honey Sauce	46
Oyster Kataifi Butter Lettuce	53
Squid 'Pasta' with Light Garlic Sauce	33
Lobster Wasabi Pepper	50
Scallops with Foie Gras and Vanilla Miso	50
Creamy Spicy Snow Crab	45
Matsuhisa Eggplant Special	35
Wagyu Dumplings with Spicy Ponzu	45
Nobu Style Wagyu Sliders	38
Chilean Wagyu Miso Anticucho	54
Anticucho Peruvian Style Rib Eye Steak	48
Beef Toban Yaki	40
Wagyu Tenderloin with Teriyaki, Anticucho or Wasabi Pepper Sauce	48
Jidori Chicken with Teriyaki, Anticucho or Wasabi Pepper Sauce	38
Baby Chicken Umami	45

OMAKASE

Multi Course Tasting Menu
Sommelier Pairing Available

Signature
95

Marbella
130

JAPANESE WAGYU

GRADE - A5

75 grams per 80€

150 grams per 160€

Tacos

New Style

Tataki

Steak

Toban Yaki

Sustainably sourced fish. For safety, all seafood intended to be eaten raw is frozen at -20°C for at least 24 hours.

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

Uneaten food may be taken away at no extra cost.

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