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📷 NOBUMARBELLA

## NOBU COLD DISHES CLASSIC

Toro or Yellowtail Tartare with Caviar	39
Salmon Tartare with Caviar	34
Yellowtail Jalapeño	30
Tiradito	28
New Style Sashimi	26
Tuna Tataki with Tosazu	30
Sashimi Salad with Matsuhisa Dressing	32
Lobster Salad with Spicy Lemon Dressing	42
Field Greens with Matsuhisa Dressing	17
Crispy Shiitake Salad with Goma Dressing	20
Salmon Tataki Karashi Su Miso	28
Lobster Inaniwa Pasta	42
Oyster with Nobu Sauces	33
Seafood Ceviche	32
Tuna Tempura Roll	30

### OMAKASE

Signature 95€

*Sommelier's Wine Pairing* 65€

Marbella 130€

*Sommelier's Wine Pairing* 85€

*Discounts are not applicable for tasting menu.*

### NOW

Crispy Rice with Avocado or Spicy Salmon	24
Crispy Rice with Spicy Tuna, Spicy Yellowtail or Spicy Crab	28
Whitefish Sashimi Dry Miso	26
Baby Spinach Salad Dry Miso	27
Baby Spinach Salad Dry Miso with Shrimp or Lobster	44
Seared Red Mullet Marbella Style	35
Toro Karashi Su Miso with Mushrooms	40
Vegetable Hand Roll with Sesame Sauce	11
Chilean Wagyu Tartare with Nori Chips	45

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

## NOBU HOT DISHES CLASSIC

Black Cod Miso	46
Black Cod Butter Lettuce	28
Rock Shrimp Tempura with Creamy Spicy or Butter Ponzu	34
Shrimp and Lobster with Spicy Lemon Dressing	38
Lobster Wasabi Pepper	50
Chicken Toban Yaki	34
Seafood Toban Yaki	38
Beef Toban Yaki	38
Prime Tenderloin with Teriyaki, Anticucho or Wasabi Pepper Sauce	48
Anticucho Peruvian Style Rib Eye Steak	42
King Crab Tempura Florida Ponzu	50
Squid "Pasta" with Light Garlic Sauce	33
Salmon Butter Ponzu and Crispy Spinach	38
Jidori Chicken with Teriyaki, Anticucho or Wasabi Pepper Sauce	34
Mediterranean Sea Bass Yuzu Soy and Jalapeño Sauce	35

### JAPANESE WAGYU BEEF

GRADE - A5

New Style	Tataki	75 grams per	80€
Steak	Toban Yaki	150 grams per	160€

### NOW

Umami Chilean Sea Bass	42
Chilean Sea Bass Dashi Ponzu	45
Chilean Wagyu Miso Anticucho	45
Nobu Wagyu Sliders (2 pcs)	31
Wagyu Dumplings with Butter Ponzu	35
Scallops, Foie and Vanilla Miso	40
Spanish Sea Bream Tempura Amazu Ponzu	42
Lobster Tempura with Tamari Honey Sauce	46
Lamb Chops Chimichurri Coriander Salsa and Roasted Corn	45

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TEMPURA  
*(2 Tempuras Per Order)*

Shrimp	14
Asparagus	9
Shiitake Mushroom	9
Zucchini	6
Eggplant	8
Shojin – Vegetable Selection	17

KUSHIYAKI  
*(2 Skewers Per Order)*  
Anticucho or Teriyaki Sauce

Salmon	25
Chicken	27
Wagyu Beef	45

SOUPS & RICE

Miso Soup	9
Spicy Seafood Soup	20
Steamed Rice	10

SHUKO

Edamame	10
Spicy Edamame	11
Baby Corn Honey Truffle	19
Padron Peppers Den Miso	13
Umami Chicken Wings (4 pcs)	16

NOBU TACOS  
*(2 Tacos Per Order)*

Tuna with Tomato Salsa	16
Salmon Spicy Miso	14
Wagyu Beef Spicy Ponzu (6 pcs)	45
Chicken Anticucho	14
Lobster Wasabi Sour Cream	28

VEGETABLES

COLD

Avocado Tartare	14
Tofu & Tomato New Style	15
Asparagus Dry Miso	14
Baby Spinach Salad with Avocado	30

HOT

Eggplant Miso	21
Mushroom Toban Yaki	22
Cauliflower Jalapeño	18
Broccolini Spicy Sake Soy	19
Warm Mushroom Salad	20
Mix Vegetables Sake Soy	19

## NIGIRI & SASHIMI

*(Price Per Piece)*

Tuna	9
Toro	12
O-Toro	14
Yellowtail	9
Salmon	8
Sea Bass	8
Salmon Egg	10
Scallop	9
Octopus	10
Shrimp	8
Eel	9
Avocado	4
Cucumber	4
Japanese Wagyu	13
Smoked Salmon	7
Squid	8
Mackerel	6
Concha Fina	9
Spanish Sea Bream	10
Tamago	6
Masago	9
White Shrimp	10

## SUSHI MAKI

	Hand Cut	
Tuna	16	18
Spicy Tuna	16	19
Salmon	15	17
Spicy Salmon	15	17
Toro & Scallion	21	22
Spicy Yellowtail	15	17
Yellowtail & Jalapeño	15	17
Salmon & Avocado	16	20
Eel & Cucumber	17	20
California	21	25
Shrimp Tempura	16	21
Soft Shell Crab	15	22
Cucumber & Sesame	7	9
House Special	-	21
Vegetable	8	12
Avocado	8	9
Asparagus	8	9
Tuna & Asparagus	16	19
Salmon Skin Roll	13	15
Scallop & Smelt Egg	16	19

## NOBU CLASSIC

Chocolate Fondant <i>Dark Chocolate Fondant, Matcha Ice Cream</i>	16
Nobu Cheesecake <i>Creamy Cheesecake, Strawberry Sorbet</i>	15
Suntory Whisky Cappuccino <i>Coffee Brûlée, Crumble, Milk Ice Cream, Whisky Foam</i>	14
Sub – O Yogurt <i>Yogurt Ice Cream, Blueberry Coulis, Berry Mix</i>	15
Macana <i>Mango Cream, White Chocolate Mousse, Pistachio, Calamansi</i>	14
Satandagi <i>Pistachio and Chocolate Ganache, Almond Ice Cream</i>	14

## NOBU NOW

Matcha Brûlée <i>White Bubble Chocolate, Matcha Ice Cream, Red Berries</i>	15
Kronut <i>Dulce de Leche with Caramel Soy Salt Ice Cream</i>	16
Exotic Pavlova <i>Coconut Meringue, Exotic Fruit, Pineapple Sorbet, White Chocolate</i>	16
Seasonal Exotic Fruit Selection	15
Mochi Ice Cream – per unit	5
Selection of Ice Creams or Sorbets – per unit	5
Fruit Sake	15

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## JAPANESE WHISKY (50ML)

Suntory Toki <i>Osaka</i>	21 / 300
Suntory Hakushu Distiller's Reserve <i>Yamanashi</i>	41 / 480
Suntory Yamazaki Distiller's Reserve <i>Osaka</i>	42 / 500
Suntory Yamazaki 12 yrs. <i>Osaka</i>	48 / 700
Suntory Hibiki Harmony <i>Osaka</i>	48 / 700
Nikka Pure Malt <i>Sendai</i>	21 / 300
Nikka Blended <i>Sendai</i>	23 / 340
Nikka Days <i>Sendai</i>	26 / 350

## COGNAC & BRANDY (50ML)

Remy Martin VSOP <i>France</i>	25 / 320
Larios 1866 <i>Spain</i>	26 / 340
Conde de Osborne Dalí <i>Spain</i>	30 / 340
Remy Martin XO <i>France</i>	35 / 420
Hennessy XO <i>France</i>	57 / 680
Hennessy Paradis Rare <i>France</i>	100 / 1.200

## COFFEE & TEA

Coffee	6
Organic Matcha, Genmaicha	6
Ginger Lemon, Pu-Erh Imperial	6
Camomile, Good Night, Rooibos Good Mood	6
Matcha Latte	8
Green Tea Kona Cha Gold Bulk	4

## DESSERT WINES

Château Violet Lamothe 2020 <i>Sauternes, France</i>	12 / 74
Oremus Tokaji Aszú 5 Puttonyos 2014 <i>Tokaji, Hungría</i>	21 / 125
Château D'Yquem 75cl 1989 <i>Sauternes 1er Cru Supérieur, France</i>	1.400
Château D'Yquem 75cl 2009 <i>Sauternes 1er Cru Supérieur, France</i>	1.600
Jackson Triggs 2018 <i>Canada</i>	35 / 150
Malus Mama 2014 <i>País Vasco, Spain</i>	28 / 160
Victoria Nº2 2022 <i>Málaga, Spain</i>	14 / 600
PX Alvear 1927 <i>Moriles, Spain</i>	9 / 65
Don PX Convento Selección 1931 20cl VORS <i>Moriles, Spain</i>	42 / 168
Noé VORS <i>Jerez, Spain</i>	24 / 165
Seco Trasañejo VORS <i>Málaga, Spain</i>	14 / 90

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M A R B E L L A