



SHUKO

Edamame	10
Padron Peppers Den Miso	14

TACOS

(2 tacos per order)

Salmon New Style	16
Tuna Karashi	19
Lobster Shiso	28
Spicy Shiitake	12

COLD DISHES

Crispy Rice with Spicy Tuna	25	
Crispy Rice with Spicy Salmon	24	
Crispy Rice with Avocado	18	
Toro Tartare with Caviar	39	
Salmon Tartare with Caviar	36	
Beef Tartare	54	
Yellowtail Jalapeño	32	
Whitefish Sashimi Nashi Salsa	38	
New Style Sashimi	30	
Salmon Tataki Karashi Su Miso	32	
Red Mullet Sashimi Yuzu Onion Ponzu Salsa	32	
Tuna Sashimi with Caviar and Extra Virgin Olive Oil	65	
Nobu Caesar Salad	26	
Avocado 7	Chicken 8	Lobster 26
Baby Spinach Salad Dry Miso		28
Avocado 7	Lobster 26	

CAVIAR

50 g	100 g
200	350

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.

HOT DISHES

Black Cod Miso	48
Rock Shrimp Tempura with Two Sauces	45
Broccoloni Spicy Sake Soy	20
Nobu Style Wagyu Sliders	38
Japanese A5 Wagyu Steak	160
Chilean Wagyu Tenderloin with Teriyaki, Anticucho or Wasabi Pepper	52

NIGIRI & SASHIMI

(price per piece)

SUSHI MAKI

			<i>Hand</i>	<i>Cut</i>
Tuna	10	Tuna	16	18
Toro	12	Spicy Tuna	17	19
O-Toro	14	Salmon	15	17
Yellowtail	10	Spicy Salmon	16	18
Salmon	9	Salmon, Avocado & Jalapeño	24	28
Sea Bass	8	Eel & Cucumber	18	20
Crab	13	Yellowtail Jalapeño	15	17
Eel	12	California	23	25
Japanese A5 Wagyu	15	House Special	-	25
Red Mullet	9	Cucumber & Sesame	7	9
Spanish Sea Bream	10	Vegetable	10	12
		Avocado	8	10

DESSERTS

Nobu Cheesecake	16
Ice Cream Bars	10
Miso Caramel Brownie	15
Selection of Seasonal Fruits	16

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