



NOBU

MARBELLA

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

OMAKASE

Multi Course Tasting Menu
Sommelier Pairing Available

Signature
95

Marbella
130

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.

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

JAPANESE WAGYU					
GRADE - A5					
75 grams per 80€			150 grams per 160€		
Tacos	New Style	Tataki	Steak	Toban Yaki	

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SHUKO

Edamame	10
Spicy Edamame	12
Padron Peppers Den Miso	14
Baby Corn Honey Truffle	19
Umami Chicken Wings	25

NOBU TACOS

(2 tacos per order)

Tuna with Tomato Salsa	17
Salmon Spicy Miso	16
Chicken Anticucho	15
Japanese A5 Wagyu (6 pieces)	80
Lobster Wasabi Sour Cream	28

PLANT BASED

Avocado Tartare	16
New Style Tofu and Tomato	15
Shiitake Salad	20
Asparagus Dry Miso	14
Eggplant Miso	22
Cauliflower Jalapeño	19
Mushroom Toban Yaki	24
Broccoli Spicy Sake Soy	20
Mixed Vegetables Sake Soy	19
Beetroot Dry Miso	26

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NIGIRI & SASHIMI

(price per piece)

Tuna	10
Toro	12
O-Toro	14
Yellowtail	10
Salmon	9
Sea Bass	8
Salmon Egg	10
Octopus	10
Scallop	10
Shrimp	9
Eel	10
Japanese A5 Wagyu	15
Mackerel	9
Spanish Sea Bream	10
Tamago	6

SUSHI MAKI

	Hand	Cut
Tuna	16	18
Spicy Tuna	17	19
Salmon	15	17
Spicy Salmon	16	18
Toro & Scallion	21	23
Tuna & Asparagus	17	19
Spicy Yellowtail	15	17
Yellowtail Jalapeño	15	17
Salmon & Avocado	18	20
Eel & Cucumber	18	20
California	23	25
Shrimp Tempura	19	21
Soft Shell Crab	15	22
Cucumber & Sesame	7	9
House Special	-	22
Vegetable	10	12
Avocado	8	10

SOUP

Miso Soup	9
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TEMPURA

(2 tempuras per order)

Shrimp	16
Shojin – Vegetable Selection	17
Asparagus	9
Eggplant	8
Zucchini	6
Shiitake	8

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DESSERT

Chocolate Fondant	17
<i>Chocolate Fondant, Matcha Ice Cream</i>	
<i>Fondant de Chocolate, Helado de Matcha</i>	
Nobu Cheesecake	16
<i>Oat Cookie, Mango, Thai Sorbet</i>	
<i>Galleta de Avena, Mango, Sorbete de Thai</i>	
Miso Cappuccino	13
<i>Miso Brûlée, Caramelised Pecan Nuts, Coffee Foam, Vanilla Ice Cream</i>	
<i>Brûlée de Miso, Nueces Pecanas Caramelizadas, Espuma de Café, Helado de Vainilla</i>	
Homemade Mochi (3 pieces)	18
<i>Green Tea & Raspberry, Mango & Peanut, Vanilla Biscoff (3 flavours)</i>	
<i>Té Verde y Frambuesa, Mango y Cacahuete, Biscoff de Vainilla (3 sabores)</i>	
Kronut	17
<i>Dulce de Leche, Caramel Soy Salt Ice Cream</i>	
<i>Dulce de Leche, Helado de Caramelo y Sal de Soja</i>	
Edelweiss	15
<i>Pistachio, White Chocolate & Lime, Blood Orange</i>	
<i>Pistacho, Chocolate Blanco y Lima, Naranja Sanguina</i>	
Plant Based Chocolate Banoffee	13
<i>71% Chocolate Mousse, Banana, Caramel, Mango & Passion Fruit Sorbet</i>	
<i>Mousse de Chocolate 71%, Plátano, Caramelo, Sorbete de Mango y Fruta de la Pasión</i>	
Selection of Seasonal Fruits on Ice	16
Selection of Ice Cream and Sorbet	6

DESSERT WINE

PX Alvear 1927 <i>Montilla Moriles, Spain</i>	9	65
Victoria Nº2 2024 <i>Málaga, Spain</i>	14	60
Château Violet Lamothe 2022 <i>Sauternes, France</i>	15	100
Noé VORS <i>Jerez, Spain</i>	24	165
Château D'Yquem 2022 <i>Sauternes, France</i>	60	600

JAPANESE WHISKY

All served by 50ml

Suntory Toki <i>Osaka</i>	22	340
Suntory Hibiki Harmony <i>Osaka</i>	30	420
Suntory Hakushu Distiller's Reserve <i>Yamanashi</i>	42	580
Suntory Yamazaki Distiller's Reserve <i>Osaka</i>	42	580
Suntory Yamazaki 12 <i>Osaka</i>	48	700
Suntory Yamazaki 18 <i>Osaka</i>	80	1100
Suntory Hakushu 18 <i>Yamanashi</i>	85	1200
Suntory Hibiki 21 <i>Osaka</i>	90	1250

COGNAC & BRANDY

All served by 50ml

Remy Martin VSOP <i>France</i>	26	360
Larios 1866 <i>Spain</i>	26	360
Remy Martin XO <i>France</i>	35	440
Hennessy XO <i>France</i>	57	700
Hennessy Paradis Rare <i>France</i>	125	1200

NOBU SELECTION

Green Tea Konacha Gold Bulk	6
Matcha - Traditional Japanese Green Tea	7
Matcha Latte	8

TEA SELECTION

Genmaicha	6
Hojicha	6
Sencha	6
Ginger Lemon	6
Pu-Erh Imperial	6
Chamomile	6
Rooibos Good Mood	6
Jasmine	6

COFFEE

Espresso	6
Double Espresso	6
Cappuccino	6
Americano	6