

## SIGNATURE OMAKASE

195 per person

Toro Tartare with Caviar & Yellowtail Jalapeño

Chef's Sushi Selections

Sashimi Salad with Matsuhisa Dressing

Black Cod Miso

F1 Japanese Beef Toban Yaki

Chocolate Bento Box with Green Tea Ice Cream



## FESTIVE OMAKASE

225 per person

Chu-Toro Zuke Jalapeño Dressing

Chef's Special Sushi Selection

Sashimi Salad and Crispy Shiitake with Goma Ponzu

Pan-fried Chilean Sea Bass with Yuzu Truffle Butter

*or*

Black Cod Miso

Josper Charcoal-Grilled F1 Japanese Beef with Anticucho Miso

Caramel Milk Chocolate Tart and Spiced Pineapple  
with Whisky Ice Cream

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NOBU COLD DISHES

Miso Chips with Tuna and Scallop	24
Crispy Rice with Spicy Tuna	36
Toro Tartare with Caviar	54
Salmon or Yellowtail Tartare with Caviar	34
O-Toro, Sea Urchin and Caviar with Wasabi Soy	70
Yellowtail Jalapeño	29
Tiradito	32
New Style Sashimi	26
Tuna Tataki with Tosazu	32
Tai Sashimi Dry Miso	39
Salmon Sashimi Wasabi Salsa	32
Kanpachi Sashimi with Chili Ponzu	37
Tuna Sashimi with Guacamole and Dry Miso	34
Chu Toro Carpaccio with Truffle Tamari	84
Singapore Style Ceviche	44
Seafood Ceviche	44
Sashimi Salad with Matsuhisa Dressing	39
Lobster Salad with Spicy Lemon Dressing	118
Baby Spinach or Butter Lettuce Salad Dry Miso	23
(Supplementary with Shrimp or Lobster)	48/118
Vegetable Hand Roll with Sesame Sauce	16

NOBU HOT DISHES

Black Cod Miso	68
Black Cod Butter Lettuce	36
Umami Chilean Sea Bass	39
Chilean Sea Bass Spicy Cilantro Sauce	39
Seafood Toban Yaki	48
Rock Shrimp Tempura with Creamy Spicy or Ponzu	40
King Crab Tempura Amazu Ponzu	65
Lobster Tempura with Tamari Honey Sauce	128
Squid ‘Pasta’ with Light Garlic Sauce	38
Shrimp and Lobster with Spicy Lemon Sauce	88
Lobster Wasabi Pepper	128
King Crab Creamy Spicy	65
Shrimp Honey Anticucho	24
Pan Fried Scallops with Yuzu Truffle	36
Josper Charcoal Grilled Yellowtail Collar	26
F1 Japanese Beef Toban Yaki (100g)	52
Anticucho Peruvian Style F1 Japanese Rib Eye Steak (320g)	128
Wagyu Dumplings with Spicy Ponzu	48
Spicy Chicken Tacos	28
Josper Charcoal Grilled Spring Chicken	30

OMAKASE

SIGNATURE      FESTIVE

From 195 per person *(Available from 6:00 PM to 9:00 PM)*

*Experience the Essense of Chef Matsuhisa’s Cuisine with  
A Multi-Course Tasting Menu*



JAPANESE WAGYU BEEF  
A 5

96 per 75 grams



Choice of Preparations

New Style      Toban Yaki      Steak      Tacos *(6 pieces)*

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SHUKO

Edamame	8
Spicy Edamame	12
Shishito Peppers Den Miso	15
Umami Chicken Wings	16

NOBU TACOS

*(minimum order of 2)*

Tuna	9
Salmon	7
Scallop	11
Lobster	13

PLANT BASED

Oshitashi	16
Kelp Salad	18
Field Greens Matsuhisa Dressing	12
Shiitake Mushroom Salad	16
Nasu Miso	18
Vegetables Spicy Garlic	18
Warm Mushroom Salad	19
Mushroom Toban Yaki	21

KUSHIYAKI

*(2 skewers per order)*

Served with Anticucho or  
Teriyaki Sauce

Salmon	26
Shrimp	20
Scallop	32
Chicken	18
F1 Japanese Beef (100g)	44

NIGIRI & SASHIMI



*(price per piece)*

Tuna	14
Chu-Toro	28
O-Toro	34
Yellowtail	11
Amberjack	15
Salmon	9
Japanese Red Snapper	16
Hirame	16
Golden Eye Snapper	20
Sea Perch	28
Mackerel	10
Squid	10
Octopus	10
Abalone	36
Scallop	18
Japanese Sea Urchin	36
Shrimp	10
Jumbo Sweet Shrimp	22
Fresh Water Eel	18
Anago	18
Salmon Egg	14
Smelt Egg	10
Tamago	10

SUSHI SELECTION

Cup Sushi	135
Sushi	125
Sashimi	125

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SUSHI MAKI

	Hand/ Cut
Tuna	20
Spicy Tuna	22
Tuna Asparagus	24
Salmon	16
Salmon & Avocado	21
Toro & Scallion	30
Yellowtail & Jalapeño	20
Spicy Scallop & Smelt Egg	25
Eel & Cucumber	25
California	30
Shrimp Tempura	24
Soft Shell Crab	34
Salmon Skin	14
House Special	34
Vegetable	14



TEMPURA

Shrimp	16
Corn Kakiage	14
Asparagus	12
Avocado	10
Shiitake Mushroom	8
Sweet Potato	8
Pumpkin	8
Uni	38
Shojin – Vegetable Selection	28

SOUP

Miso Soup	8
Mushroom Soup	10
Clear Soup	10
Spicy Seafood Soup	22


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DESSERT

Chocolate Bento Box <i>Chocolate Fondant, Matcha Ice Cream</i>	26
Nobu Cheesecake <i>Oat Cookie, Mango, Thai Sorbet</i>	23
Miso Cappuccino <i>Pecan Crumble, Miso Creme Brulee, Vanilla Ice Cream, Coffee Foam</i>	19
Japanese Strawberry Cake <i>Vanilla Sponge, Strawberry Jam, Almond Dip, Strawberry Ice Cream</i>	24
Coffee Chocolate <i>Coffee Ice Cream, Chocolate Cardamom Mousse, Shoyu Caramel</i>	24
Melon Shiso Kakigori <i>Melon Shaved Ice, Coconut Cream, Coconut Sorbet, Shiso Syrup</i>	26
Mandarin Shiso <i>Mandarin Parfait, Mandarin Shiso Sorbet</i>	26
Homemade Mochi (3pcs) <i>Chefs Selection</i>	20
Seasonal Exotic Fruit Selection	26
Selection of Ice Creams and Sorbets	24
Japanese Melon <i>Fresh Japanese Melon Slice</i>	26

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