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

SINGAPORE OMAKASE

225 per person

Nobu Style Sashimi 3 Ways

Chef's Sushi Selections

Ceviche Singapore Style

Pan-Fried Lobster Spicy Lemon Garlic

Josper Charcoal-Grilled Chilean Seabass Truffle Teriyaki

Or

F1 Japanese Beef Steak Truffle Teriyaki

Black Sesame Mousse with Miso Ice Cream and Banana Compote

LUXE OMAKASE

285 per person

Nobu Style Sashimi 3 Ways

Chef's Sushi Selections

Baby Spinach Salad Dry Miso with Shrimp

Black Cod Miso

or

Pan-Fried Scallops with Yuzu Truffle

Japanese A5 Wagyu Beef Choice of Preparation: Toban Yaki or Steak

Matcha Raspberry Mille-Feuille with Yuzu Sorbet

Kindly inform us should you have any food allergies or dietary requirements. Prices are subjected to 10% service charge & applicable government taxes.



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NOBU COLD DISHES

NOBU HOT DISHES

Miso Chips with Tuna and Scallop	24	Black Cod Miso	68
Crispy Rice with Spicy Tuna	36	Black Cod Butter Lettuce	36
Toro Tartare with Caviar	54	Umami Mediterranean Sea Bass	39
Salmon or Yellowtail Tartare with Caviar	34	Chilean Sea Bass Spicy Cilantro Sauce	39
O-Toro, Sea Urchin and Caviar with Wasabi Soy	70	Seafood Toban Yaki	48
Yellowtail Jalapeño	29	Rock Shrimp Tempura with Creamy Spicy or Ponzu	40
Tiradito	32	King Crab Tempura Amazu Ponzu	65
New Style Sashimi	26	Lobster Tempura with Tamari Honey Sauce	128
Tuna Tataki with Tosazu	32		
Tai Sashimi Dry Miso	39	Squid 'Pasta' with Light Garlic Sauce	38
Salmon Sashimi Wasabi Salsa	32	Shrimp and Lobster with Spicy Lemon Sauce	88
Kanpachi Sashimi with Chili Ponzu	37	Lobster Wasabi Pepper	128
Tuna Sashimi with Guacamole and Dry Miso	34	King Crab Creamy Spicy	65
Chu Toro Carpaccio with Truffle Tamari	84	Shrimp Honey Anticucho	24
Singapore Style Ceviche	44	Pan Fried Scallops with Yuzu Truffle	36
Seafood Ceviche	44	Josper Charcoal Grilled Yellowtail Collar	26
Sashimi Salad with Matsuhisa Dressing	39	F1 Japanese Beef Toban Yaki (100g)	52
Lobster Salad with Spicy Lemon Dressing	118	Anticucho Peruvian Style F1 Japanese Rib Eye Steak (320g)	128
Baby Spinach or Butter Lettuce Salad Dry Miso	23	Wagyu Dumplings with Spicy Ponzu	48
(Supplementary with Shrimp or Lobster)	48/118	Spicy Chicken Tacos	28
Vegetable Hand Roll with Sesame Sauce	16	Josper Charcoal Grilled Spring Chicken	30

OMAKASE

SIGNATURE SINGAPORE LUXE

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 A5

96 per 75 grams

Choice of Preparations

New Style Toban Yaki Steak Tacos (6 pieces)

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SHUKO

NIGIRI & SASHIMI

(price per piece)

Edamame	8		
Spicy Edamame	12	Tuna	14
Shishito Peppers Den Miso	15	Chu-Toro	28
Umami Chicken Wings	16	O-Toro	34
		Yellowtail	11
		Amberjack	15
NOBU TACOS		Salmon	9
(minimum order of 2)		Japanese Red Snapper	16
Tuna	9	Hirame	16
Salmon	7	Golden Eye Snapper	20
Scallop	11	Sea Perch	28
Lobster	13	Mackerel	10
		Squid	10
		Octopus	10
PLANT BASED		Abalone	36
		Scallop	18
Oshitashi	16	Japanese Sea Urchin	36
Kelp Salad	18	Shrimp	10
Field Greens Matsuhisa Dressing	12	Jumbo Sweet Shrimp	22
Shiitake Mushroom Salad	16	Fresh Water Eel	18
		Anago	18
Nasu Miso	18	Salmon Egg	14
Vegetables Spicy Garlic	18	Smelt Egg	10
Warm Mushroom Salad	19	Tamago	10
Mushroom Toban Yaki	21		
KUSHIYAKI		SUSHI SELECTION	
(2 skewers per order)			
Served with Anticucho or		Cup Sushi	135
Teriyaki Sauce		Sushi	125
		Sashimi	125
Salmon	26		
Shrimp	20		
Scallop	32		
Chicken	18		
F1 Japanese Beef (100g)	44		

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DESSERT

	Hand/ Cut	Chocolate Bento Box	26
Tuna	20	Chocolate Fondant, Matcha Ice Cream	
Spicy Tuna	22	Nobu Cheesecake	23
Tuna Asparagus	24	Oat Cookie, Mango, Thai Sorbet	23
Salmon	16		
Salmon & Avocado	21	Miso Cappuccino	19
Toro & Scallion	30	Pecan Crumble, Miso Creme Brulee, Vanilla Ice Cream, Coffee Foam	
Yellowtail & Jalapeño	20	Japanese Strawberry Cake	24
Spicy Scallop & Smelt Egg	25	Vanilla Sponge, Strawberry Jam, Almond Dip, Strawberry Ice Cream	24
Eel & Cucumber	25		
California	30	Coffee Chocolate	24
Shrimp Tempura	24	Coffee Ice Cream, Chocolate Cardamom Mousse, Shoyu Caramel	
Soft Shell Crab	34	Melon Shiso Kakigori	26
Salmon Skin	14	Melon Shaved Ice, Coconut Cream, Coconut Sorbet, Shiso Syrup	20
House Special	34		
Vegetable	14	Mandarin Shiso Mandarin Parfait, Mandarin Shiso Sorbet	26
TEMPURA		Homemade Mochi (3pcs) Chefs Selection	20
Shrimp	16	Seasonal Exotic Fruit Selection	26
Corn Kakiage	14		24
Asparagus	12	Selection of Ice Creams and Sorbets	
Avocado	10	Japanese Melon	26
Shiitake Mushroom	8	Fresh Japanese Melon Slice	
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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