

S H U K O
snacks

Edamame with Salt	8
Shishito Peppers Den Miso	15
Umami Chicken Wings	16

N O B U T A C O S
minimum order of two pieces

	per piece
Tuna	9
Salmon	7

T E M P U R A

Shrimp	16
Shojin (7 pieces)	28

V E G E T A B L E S

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

N O B U C O L D D I S H E S

Miso Chips with Tuna and Scallop (4 pieces)	24
Salmon New Style Sashimi	26
Yellowtail Jalapeño	29
Toro Tartare with Caviar	54
Whitefish Tiradito	32
Seafood Ceviche	44
Tuna Tataki with Tozazu	32
Sashimi Salad with Matsuhisa Dressing	39
Lobster Salad with Spicy Lemon Dressing	118
Crispy Rice with Spicy Tuna	36
Baby Spinach or Butter Lettuce Salad Dry Miso	23
(Add on Shrimp or Lobster)	48 / 118

N O B U H O T D I S H E S

Black Cod Miso	68
Black Cod Butter Lettuce	36
Rock Shrimp Tempura with Creamy Spicy Sauce or Ponzu	40
Squid 'Pasta' with Light Garlic Sauce	38
King Crab Creamy Spicy	65
Shrimp and Lobster with Spicy Lemon Sauce	88
Lobster Wasabi Pepper	128
Seafood Toban Yaki	48
F1 Japanese Beef Toban Yaki (100g)	52
Anticucho Peruvian Style F1 Japanese Rib Eye Steak (320g)	128

J A P A N E S E W A G Y U B E E F
A 5

96 per 75 grams

Choice of Preparations

New Style Toban Yaki Steak Tacos (6 pieces)

N I G I R I A N D S A S H I M I

per piece

Tuna	13
Chu-Toro	28
Yellowtail	11
Salmon	8
Japanese Red Snapper	16
Shrimp	10
Japanese Sea Urchin	36

S U S H I M A K I

hand / cut

Spicy Tuna	22
Salmon and Avocado	20
Shrimp Tempura	24
Soft Shell Crab	34
California	30

S O U P A N D R I C E

Miso Soup	8
Spicy Seafood Soup	22
Steamed Rice	7

D E S S E R T S

Bento Box	26
Nobu Valrhona Dark Chocolate Fondant <i>Choice of Ice Cream: Vanilla or Green Tea</i>	
Nobu Mango Cheesecake	23
Baked Creamy Mango Cheesecake with Thai Green Curry Sorbet	
Miso Cappuccino	19
Miso Crème Brûlée, Caramel Pecan Nut, Vanilla Ice Cream and Coffee Foam	
Japanese Strawberry Cake	24
Vanilla Sponge, Vanilla Whipped Cream, Strawberry Jam, Almond Dip, Fresh Strawberry and Strawberry Ice Cream	
Melon Shiso Kakigori	26
Melon Shaved Ice with Coconut Cream, Fresh Melon, Earl Grey Jelly, Mochi, Coconut Sorbet and Shiso Syrup	
Seasonal Exotic Fruit Selection	26
Assorted Fresh Fruits	
Selection of Ice Cream and Sorbet	24
Homemade Fresh Fruit Sorbet and Ice Cream	
Japanese Melon	26
Fresh Japanese Melon Slice	

LUNCH OMAKASE A

130 per person

Sashimi Salad with Matsuhisa Dressing

Rock Shrimp Tempura with Creamy Spicy Sauce

Black Cod Miso +22

Josper Charcoal-Grilled F1 Japanese Beef

A5 Japanese Wagyu +55

Chef's Selections of Sushi & Maki

Nobu Mango Cheesecake with Thai Green Curry Sorbet

LUNCH OMAKASE B

158 per person

Baby Spinach Salad Dry Miso with Shrimp

Lobster Salad with Spicy Lemon Dressing +45

Black Cod Miso

Josper Charcoal-Grilled F1 Japanese Beef

A5 Japanese Wagyu +55

Chef's Selections of Sushi & Maki

Vanilla Raspberry Mille-Feuille with Yuzu Sorbet

EXECUTIVE LUNCH SET

Choice of Main served with Chef's Selections of Sashimi, Salad & Miso Soup

Josper Charcoal-Grilled Spring Chicken	52
Pan-fried Shrimp with Spicy Garlic or Wasabi Pepper	58
Seafood Toban Yaki	72
F1 Japanese Beef Toban Yaki (100g)	76
Black Cod Miso	92
Chirashi Donburi	113
Chef's Sushi Selections	113

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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CLASSIC BENTO

65

Sashimi Salad with Matsuhisa Dressing

Chef's Selections of Sushi & Maki

Rock Shrimp Tempura with Ponzu

Black Cod Miso

Spicy Garlic Vegetables with Rice

Miso Soup

SEASONAL BENTO

65

Nobu Style Bara Chirashi

Chef's Choice of Sashimi

Mango and Papaya Salad Yuzu Fish Sauce

White Fish Tempura Ama Ponzu

Grilled Chilean Seabass Dry Miso

Pan-Fried Shrimp with Honey Anticucho Sauce

Miso Soup

SUPPLEMENTS

Choice of Dessert + Coffee or Tea

16

Chocolate Bento Box

Nobu Cheesecake

Miso Cappuccino

WINE OF THE MONTH

Matsuhisa, Chardonnay, Sonoma Coast, USA, 2021

22 by glass | 108 by bottle

COCKTAIL OF THE MONTH

Nobu Spicy Margarita | 18

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