

WWW.NOBURESTAURANTS.COM
@NOBU.SINGAPORE

NOBU COLD DISHES

NOBU HOT DISHES

6836393948

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

OMAKASE

Multi Course NOBU Tasting Menu (Available from 6:00 PM to 9:00 PM)

SIGNATURE SEASONAL 195 225

JAPANESE WAGYU BEEF A 5

96 per 75 grams

Choice of Preparations

New Style Tataki Toban Yaki Steak Flambé Tacos (6 pcs)

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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
NOBU TACOS		Yellowtail	11
(minimum order of 2)		Amberjack	15
		Salmon	9
Tuna Dry Miso	9	Japanese Red Snapper	16
Salmon Spicy Miso	7	Hirame	16
Scallop Tomato Salsa	11	Golden Eye Snapper	20
Lobster Wasabi Sour Cream	13	Sea Perch	28
Spicy Chicken (6pcs)	28	Mackerel	10
Japanese Wagyu Beef (6pcs)	96	Squid	10
PLANT BASED		Octopus	10
		Abalone	36
Oshitashi	16	Scallop	18
Kelp Salad	18	Japanese Sea Urchin	36
Field Greens Matsuhisa Dressing	12	Shrimp	10
Shiitake Mushroom Salad	16	Jumbo Sweet Shrimp	22
		Fresh Water Eel	18
Nasu Miso	18	Anago	18
Vegetables Spicy Garlic	18	Salmon Egg	14
Warm Mushroom Salad	19	Smelt Egg	10
Mushroom Toban Yaki	21	Tamago	10
KUSHIYAKI			
(2 skewers per order)			
Served with Anticucho or			
Teriyaki Sauce		SUSHI SELECTION	
Salmon	26	Cup Sushi	135
Shrimp	20	Sushi	125
Scallop	32	Sashimi	125
Chicken	18		
Beef	44		

SUSHI MAKI

DESSERT

	Hand/Cut	
Tuna	20	Chocolate Bento Box
Spicy Tuna	22	Chocolate Fondant, Matcha Ice Cream
Tuna Asparagus	24	Nobu Cheesecake
Salmon	16	Oat Cookie, Mango, Thai Sorbet
Salmon & Avocado	21	out cooke, mange, marsenaet
Toro & Scallion	30	Miso Cappuccino
Yellowtail & Jalapeño	20	Pecan Crumble, Miso Creme Brulee, Vanilla Ice Cream, Coffee Foam
Spicy Scallop & Smelt Egg	25	
Eel & Cucumber	25	Japanese Strawberry Cake
California	30	Vanilla Sponge, Strawberry Jam, Almond Dip, Strawberry Ice Cream
Shrimp Tempura	24	Coffee Chanalate
Soft Shell Crab	34	Coffee Chocolate Coffee Ice Cream, Chocolate Cardamom Mousse, Shoyu Caramel
Salmon Skin	14	coffee lee cream, chocolate caraamom woasse, shoya caramer
House Special	34	Blood Orange Kakigori
Vegetable	14	White Chocolate Ice Cream, Coconut Jelly, Grenadine Syrup
TEMPURA		Homemade Mochi (3pcs) Chefs Selection
Chrima	4.0	Seasonal Exotic Fruit Selection
Shrimp Corn Kakinga	16	
Corn Kakiage	14	Selection of Ice Creams and Sorbets
Asparagus	12	Jamanaga Malan
Avocado	10	Japanese Melon Fresh Japanese Melon Slice
Shiitake Mushroom	8	Tesh Jupunese Melon Silce
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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