

S H U K O		S O U P A N D R I C E		N I G I R I A N D		S U S H I	
snacks				S A S H I M I		M A K I	
Edamame with Salt	8	Miso Soup	8		per piece		hand/cut
Spicy Edamame	12	Mushroom Soup	10	Tuna	13	Tuna	20
Shishito Peppers Den Miso	15	Clear Soup	10	Chu-Toro	28	Spicy Tuna	22
Umami Chicken Wings	16	Spicy Seafood Soup	22	O-Toro	34	Tuna and Asparagus	24
		Steamed Rice	7	Yellowtail	11	Toro and Scallion	30
N O B U T A C O S		T E M P U R A		Amberjack	15	Salmon	14
	per piece			Striped Jack	16	Salmon and Avocado	20
Tuna	9	Shrimp	16	Salmon	8	Yellowtail and Jalapeño	20
Salmon	7	Corn Kakiage	14	Japanese Red Snapper	16	Spicy Scallop and Smelt	25
Scallop	11	Shojin <i>(7 pieces)</i>	28	Hirame	16	Eel and Cucumber	32
Lobster	13	Sea Urchin with Shiso	38	Golden Eye Snapper	20	California	30
		Asparagus	12	Seaperch	30	Shrimp Tempura	24
K U S H I Y A K I		Avocado	10	Horse Mackerel	10	Soft Shell Crab	34
	<i>two skewers per order</i>	Shiitake Mushroom	8	Mackerel	10	Salmon Skin	14
	<i>served with Anticucho or Teriyaki Sauce</i>	Pumpkin	8	Squid	10	House Special	34
Salmon	26	Sweet Potato	8	Octopus	10	Vegetable	14
Shrimp	20			Giant Clam	14		
Scallop	32			Abalone	36		
Chicken	18			Scallop	18		
F1 Japanese Beef (100g)	44			Japanese Sea Urchin	36		
				Shrimp	10		
V E G E T A B L E S				Jumbo Sweet Shrimp	22		
Oshitashi	16			Japanese Fresh Water Eel	22		
Kelp Salad	18			Anago	18		
Field Greens	12			Salmon Egg	14		
with Matsuhisa Dressing				Smelt Egg	10		
Shitake Mushroom Salad	16			Tamago	10		
Nasu Miso	18						
Sautéed Vegetables	18						
Spicy Garlic				Sushi Cup Selection	135		
Warm Mushroom Salad	19			Sushi Selection	125		
Mushroom Toban Yaki	21			Sashimi Selection	125		

NOBU COLD DISHES
CLASSIC

Miso Chips with Tuna and Scallop (4 pieces)	24
Salmon New Style Sashimi	26
Yellowtail Jalapeño	29
Toro Tartare with Caviar	54
Salmon or Yellowtail Tartare with Caviar	34
Whitefish Tiradito	32
Seafood Ceviche	44
Tuna Tataki with Tosazu	32
Sashimi Salad with Matsuhisa Dressing	39
Lobster Salad with Spicy Lemon Dressing	118



OMAKASE
TOKYO X SINGAPORE
3rd Anniversary Omakase

245 per person (Available from 6:00 PM to 9:00PM)

A combination of talents with Chef Yamaguchi from Nobu Tokyo and the team in Nobu Singapore. Each dish is thoughtfully crafted by our chefs to provide a harmonious blend of flavors, textures, and artistic presentation.

NOW

Vegetable Hand Roll	16
Crispy Rice with Spicy Tuna	36
Salmon Sashimi Wasabi Salsa	32
Ceviche Singapore Style	44
Kanpachi Sashimi with Chili Ponzu	37
Tuna Sashimi with Guacamole and Dry Miso	34
Chu-Toro Carpaccio with Truffle Tamari	84
O-Toro, Sea Urchin and Caviar with Wasabi Soy	70
Tai Sashimi Dry Miso	39
Baby Spinach or Butter Lettuce Salad Dry Miso	23
(Supplementary Shrimp or Lobster)	48 / 118

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 HOT DISHES
CLASSIC

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



JAPANESE WAGYU BEEF
A 5

96 per 75 grams

Choice of Preparations
New Style Toban Yaki Steak Tacos (6 pieces)

NOW

Wagyu Dumplings with Spicy Ponzu (5 pieces)	48
Spicy Chicken Tacos (6 pieces)	28
Josper Charcoal-Grilled Yellowtail Collar	26
Josper Charcoal-Grilled Spring Chicken	30
Umami Chilean Sea Bass	39
Chilean Sea Bass Spicy Cilantro Sauce	39
King Crab Tempura Amazu Ponzu	65
Shrimp Honey Anticucho (5 pieces)	24
Pan-fried Scallops with Yuzu Truffle (2 pieces)	36
Lobster Tempura with Tamari Honey Sauce	128

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3 R D A N N I V E R S A R Y
O M A K A S E

245 per person

Nobu Style Sashimi Starter 3 ways (Tokyo)

Yellowtail Sashimi Yuzu Truffle Sauce, Seared Toro Sansho Salsa,
Kue Sashimi Soy Salt and Lemon Peel

Sushi Moriawase (Singapore)



Shrimp and Tofu with Mascarpone Miso (Tokyo)

Lobster with Truffle Butter Sauce (Tokyo)

F1 Japanese Beef Steak with Wasabi Salsa (Tokyo)

Green Tea Tart with Barley Ice Cream,
Hazelnut Cream and Apricot Gel (Singapore)

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D E S S E R T S

Bento Box 26

Nobu Valrhona Dark Chocolate Fondant
Choice of Ice Cream: Vanilla or Green Tea

Nobu Mango Cheesecake 23

Baked Creamy Mango Cheesecake with Thai Green Curry
Sorbet

Apple Yuzu Pavlova 23

Meringue with Yuzu Curd, Apple Lime Compote,
Vanilla Cream and Apple 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

Homemade Mochi 20

Chef’s Selection of Assorted Mochi

Melon Shiso Kakigori 26

Melon Shaved Ice with Coconut Cream, Fresh Melon,
Earl Grey Jelly, Mochi, Coconut Sorbet and Shiso Syrup

Chocolate Goma 25

Black Sesame Mousse, Crispy Sponge, Vanilla Cream,
Coffee Crumble and Oatmeal Whisky Ice Cream

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

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