



New Year's Eve 2025



New Year's Eve

Santen Mori

Orange Tosazu Oyster and Roe Trout
Toro Aburi, Yuzu Su-Miso and Smoked Caviar
Hokkaido Scallops with Yellow Ají Amarillo Dressing and Kumquat

King Crab Tempura Salad with Pomegranate Ponzu and Microgreens

Premium Assorted Sushi

Tuna Suke, Red Shrimp, Fresh Unagi and Yellowtail Jalapeño

Citrus Umami Chilean Seabass, Creamy Yellow Aji and Honey Truffle

Wagyu A5, Shiso Bearnaise, Chestnut Puree and Seasonal Mushroom Pickles

Hojicha Textura, Roasted Coffee and Chocolate

445€

*The price includes a bottle of Louis Roederer Collection 245 champagne for two, water, and coffee.



Children's Menu

Santen Mori

Free-Range Miso Chicken Croquettes

Mini Kushiyakis Beef Tenderloin with Teriyaki

Chilean Seabass Tempura Pop Corns

Carbonara Udon

Mini Wagyu Burgers

Chocolate and Praliné Cake

195€

Vegan Menu

Santen Mori

Tomato Ceviche

Asparragus Dry Miso

Tofu New Style

Vegan Spinach Salad Dry Miso

Vegan Sushi Selection

Nasu Miso

Cauliflower Steak Anticucho

Hojicha Textures, Roasted Coffee and Chocolate

445€



*The price includes a bottle of Louis Roederer Collection 245 champagne for two, water, and coffee

Lactose Free Menu

Santen Mori

Orange Tosazu Oyster and Roe Trout

Toro Aburi, Yuzu Su-Miso and Smoked Caviar

Hokkaido Scallops with Yellow Ají Amarillo Dressing and Kumquat

Grilled King Crab Salad with Pomegranate Ponzu and Microgreeens

Premium Assorted Sushi

Citrus Umami Chilean Seabass, Creamy Yellow Ají and Honey Truffle

Wagwyu A5, Shisho Mayonaise, Chessnut Puree and Seasonal
Mushroom Pickles

Hojicha Textures, Roasted Coffee and Chocolate

445€

*The price includes a bottle of Louis Roederer Collection 245
champagne for two, water, and coffee

Gluten Free Menu

Santen Mori

Orange Tosazu Oyster and Roe Trout

Toro Aburi, Yuzu Su-Miso and Smoked Caviar

Hokkaido Scallops with Yellow Ají Amarillo Dressing and Kumquat

Grilled King Crab Salad with Pomegranate Ponzu and Microgreeens

Premium Assorted Sushi

Black Cod Miso

Wagwyu A5, Shisho Bearnaise GF, Chessnut Puree and Seasonal
Mushroom Pickles

Hojicha Textures, Roasted Coffee and Chocolate

445€

*The price includes a bottle of Louis Roederer Collection 245
champagne for two, water, and coffee





For more information and bookings, please contact:

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