



NEW YEAR'S EVE 2026

NEW YEAR'S EVE OMAKASE

Santen Mori
Chef's Selection of Seasonal Starters

King Crab with Sisho Salsa and Lettuce with Yuzu Dressing

Scallop with Cauliflower Foam, Ponzu and Caviar

Assorted Sushi

Chilean Seabass with Roasted Tomato, Jalapeño and Amazu Ponzu

Chilean Wagyu with Sweet Potato Parmentier, Pickles and PX Teriyaki

Poire Noire

475€

*The price includes one bottle of Louis Roederer Collection 246 Champagne for two, water, soft drinks, and coffee.



NEW YEAR'S EVE OMAKASE WITH VIEWS OF MONTJÜIC

Enjoy one of the city's most spectacular viewpoints and privileged views of the fireworks as you welcome the New Year.

The Signature Omakase Experience with Views of Montjuïc (€675) includes:

- A special New Year's Eve Omakase tasting menu
- Exclusive views of the Montjuïc fireworks from the Private Dining Room at Nobu Restaurant
- One bottle of Louis Roederer Cristal Champagne for two
- Water, soft drinks, and coffee

Vegetarian, vegan, dairy-free, and gluten-free menus are available upon request.

All menus can be adapted to accommodate food allergies, intolerances, and certain dietary restrictions (please inform the Restaurant)

*New Year's Eve dining experiences include a live DJ after dinner.



KID'S OMAKASE

Santen Mori

Iberic Ham Croquettes - Chicken Teriyaki Skewers - Crispy Squid with Tamari Honey

Udon with Wagyu Bolognese

Farm Chicken Sliders

Chocolate & Praliné Cake

210€

*The price includes two mocktails, water and soft drinks.

**The kid's menu is available exclusively for children up to 12 years old.





For more information and reservations, please contact:

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