



NOBU

M A R B E L L A

NOBU COLD DISHES

Crispy Rice with Avocado or Spicy Salmon	26
Crispy Rice with Spicy Tuna, Spicy Yellowtail or Spicy Crab	28
Toro or Yellowtail Tartare with Caviar	39
Salmon Tartare with Caviar	36
Beef Tartare with Caviar	54
Oysters with Nobu Sauces	34
Nobu Style Caviar	250
Yellowtail Jalapeño	32
Tiradito	30
New Style Sashimi	30
Tuna Tataki with Tosazu	30
Whitefish Sashimi Dry Miso	30
Salmon Karashi Su Miso	32
Seafood Ceviche	36
Toro Karashi Su Miso with Truffle Mushrooms	40
Sashimi Salad with Matsuhisa Dressing	32
Lobster Salad with Spicy Lemon Dressing	43
Baby Spinach Salad Dry Miso	28
Baby Spinach Salad Dry Miso with Avocado	35
Baby Spinach Salad Dry Miso with Shrimp	49
Baby Spinach Salad Dry Miso with Lobster	54
Nobu Style Greek Salad	22
Crispy Shiitake Salad Goma Dressing	24
Field Greens Salad with Matsuhisa Dressing	21
Vegetable Hand Roll with Sesame Sauce	11

OMAKASE

Multi Course Tasting Menu
Sommelier Pairing Available

Signature
95

Marbella
130

Sustainably sourced fish. For safety, all seafood intended to be eaten raw
is frozen at -20°C for at least 24 hours.

If you have any dietary requirements or food allergies, please inform your server.

Uneaten food may be taken away at no extra cost.

NOBU HOT DISHES

Black Cod Miso	48
Black Cod Butter Lettuce	36
Chilean Sea Bass Dashi Ponzu	48
Seafood Toban Yaki	38
Umami Mediterranean Sea Bass	88
Chilean Sea Bass Jalapeño Miso with Eggplant	48
Dover Sole Shiso Salsa	88
Umami Chilean Sea Bass	48
Rock Shrimp Tempura with Creamy Spicy, Creamy Jalapeño or Ponzu	38
Rock Shrimp Tempura with Three Sauces	45
Lobster Tempura with Tamari Honey Sauce	46
Oyster Kataifi Butter Lettuce	55
King Crab Tempura Amazu Ponzu	95
Squid 'Pasta' with Light Garlic Sauce	35
Lobster Wasabi Pepper	50
Scallops with Foie Gras and Vanilla Miso	50
Creamy Spicy Snow Crab	45
Matsuhisa Eggplant Special	35
Wagyu Dumplings with Spicy Ponzu	45
Nobu Style Wagyu Sliders	38
Chilean Wagyu Miso Anticucho	56
Anticucho Peruvian Style Rib Eye Steak	48
Beef Toban Yaki	42
Wagyu Tenderloin with Teriyaki, Anticucho or Wasabi Pepper Sauce	52
Jidori Chicken with Teriyaki, Anticucho or Wasabi Pepper Sauce	38
Baby Chicken Umami	45
Lamb Chops Rosemary Miso	50

JAPANESE WAGYU				
GRADE - A5				
75 grams per 80€			150 grams per 160€	
Tacos	New Style	Tataki	Steak	Toban Yaki

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SHUKO

Edamame	10
Spicy Edamame	12
Padron Peppers Den Miso	14
Baby Corn Honey Truffle	19
Umami Chicken Wings	25

NOBU TACOS

(2 tacos per order)

Tuna with Tomato Salsa	19
Salmon Spicy Miso	16
Chicken Anticucho	15
Japanese A5 Wagyu (6 pieces)	80
Lobster Wasabi Sour Cream	28

PLANT BASED

Avocado Tartare	16
New Style Tofu and Tomato	15
Shiitake Salad	20
Zucchini Tataki with Ponzu	14
Asparagus Dry Miso	14
Eggplant Miso	22
Cauliflower Jalapeño	19
Mushroom Toban Yaki	26
Broccoli Spicy Sake Soy	20
Mixed Vegetables Sake Soy	19
Beetroot Dry Miso	26

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NIGIRI & SASHIMI

(price per piece)

Tuna	10
Toro	12
O-Toro	14
Yellowtail	10
Salmon	9
Sea Bass	8
Salmon Egg	10
Octopus	10
Scallop	10
Shrimp	9
Eel	12
Japanese A5 Wagyu	15
Mackerel	9
Spanish Sea Bream	10
Tamago	6

SUSHI MAKI

	Hand	Cut
Tuna	16	18
Spicy Tuna	17	19
Salmon	15	17
Spicy Salmon	16	18
Toro & Scallion	21	23
Tuna & Asparagus	17	19
Spicy Yellowtail	15	17
Yellowtail Jalapeño	15	17
Salmon & Avocado	18	20
Eel & Cucumber	18	20
California	23	25
Shrimp Tempura	19	21
Soft Shell Crab	15	22
Cucumber & Sesame	7	9
House Special	-	25
Vegetable	10	12
Avocado	8	10

SUSHI SELECTION

Sushi Cup	88
Sashimi Selection	85

TEMPURA

(2 tempuras per order)

Shrimp	18
Shojin – Vegetable Selection	17
Asparagus	9
Eggplant	8
Zucchini	6
Shiitake	8

SOUP

Miso Soup	9
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DESSERT

Chocolate Fondant <i>Chocolate Fondant, Matcha Ice Cream</i> <i>Fondant de Chocolate, Helado de Matcha</i>	17
Nobu Cheesecake <i>Oat Cookie, Mango, Thai Sorbet</i> <i>Galleta de Avena, Mango, Sorbete de Thai</i>	16
Miso Cappuccino <i>Miso Brûlée, Caramelised Pecan Nuts, Coffee Foam, Vanilla Ice Cream</i> <i>Brûlée de Miso, Nueces Pecanas Caramelizadas, Espuma de Café, Helado de Vainilla</i>	13
Homemade Mochi (3 pieces) <i>Green Tea & Raspberry, Mango & Peanut, Vanilla Biscoff (3 flavours)</i> <i>Té Verde y Frambuesa, Mango y Cacahuete, Biscoff de Vainilla (3 sabores)</i>	18
Kronut <i>Dulce de Leche, Caramel Soy Salt Ice Cream</i> <i>Dulce de Leche, Helado de Caramelo y Sal de Soja</i>	17
Pineapple Shiso <i>Josper Pineapple, Shiso & Coconut Cream, Lemon Sorbet</i> <i>Piña al Josper, Crema de Shiso y Coco, Sorbete de Limón</i>	14
Chocolate Peanuts <i>Peanut Ganache & Praline, Chocolate, Coffee, Vanilla Ice Cream</i> <i>Ganache y Praliné de Cacahuete, Chocolate, Café, Helado de Vainilla</i>	15
Selection of Seasonal Fruits on Ice	16
Selection of Ice Cream and Sorbet	6

DESSERT WINE

PX Alvear 1927 <i>Montilla Moriles, Spain</i>	9	65
Victoria Nº2 2024 <i>Málaga, Spain</i>	14	60
Château Violet Lamothe 2022 <i>Sauternes, France</i>	15	100
Noé VORS <i>Jerez, Spain</i>	24	165
Château D'Yquem 2022 <i>Sauternes, France</i>	60	600

JAPANESE WHISKY

All served by 50ml

Suntory Toki <i>Osaka</i>	22	290
Suntory Hibiki Harmony <i>Osaka</i>	30	390
Suntory Hakushu Distiller's Reserve <i>Yamanashi</i>	42	550
Suntory Yamazaki Distiller's Reserve <i>Osaka</i>	42	550
Suntory Yamazaki 12 <i>Osaka</i>	40	520
Suntory Yamazaki 18 <i>Osaka</i>	120	1600
Suntory Hakushu 18 <i>Yamanashi</i>	110	1450
Suntory Hibiki 21 <i>Osaka</i>	180	2350

COGNAC & BRANDY

All served by 50ml

Remy Martin VSOP <i>France</i>	32	415
Larios 1866 <i>Spain</i>	26	340
Conde de Osborne Edición Dalí <i>Spain</i>	28	365
Remy Martin XO <i>France</i>	55	715
Hennessy XO <i>France</i>	60	780
Hennessy Paradis Rare <i>France</i>	220	2900

NOBU SELECTION

Green Tea Konacha Gold Bulk	6
Matcha - Traditional Japanese Green Tea	7
Matcha Latte	8

TEA SELECTION

Genmaicha	6
Hojicha	6
Sencha	6
Ginger Lemon	6
Pu-Erh Imperial	6
Chamomile	6
Rooibos Good Mood	6
Jasmine	6

COFFEE

Espresso	6
Double Espresso	6
Cappuccino	6
Americano	6