



WWW.NOBURESTAURANTS.COM

 NOBUROMA

NOBU COLD DISHES

Miso Chips with Tuna or Salmon	18
Crispy Rice with choice of Spicy Tuna, Salmon or Yellowtail*	21
Toro Tartare with Caviar	45
Salmon or Yellowtail* Tartare with Caviar	35
Yellowtail* Jalapeño	29
Tiradito	27
New Style Sashimi	25
Tuna Tataki with Tosazu	31
Whitefish Sashimi Dry Miso	28
Salmon Tataki Karashi Sumiso	22
Matsuhisa Shrimp*	25
Seafood* Ceviche	28
Sashimi Salad with Matsuhisa Dressing	31
Lobster* Salad with Spicy Lemon Dressing	39
Baby Spinach Salad Dry Miso	19
Baby Spinach Salad Dry Miso with Shrimp* or Lobster*	31
Crispy Shiitake Salad Goma Dressing	18
Nobu Style Greek Salad	12
Field Greens with Matsuhisa Dressing	10
Vegetable Hand Roll with Sesame Sauce	11

NOBU HOT DISHES

Black Cod* Miso	53
Black Cod* Butter Lettuce	27
Umami Chilean Seabass*	55
Dover Sole with Shiso Salsa	38
Chilean Seabass* Jalapeño Miso	55
Steamed Salmon Dry Miso	29
Steamed Halibut Champagne Miso	32
Umami Mediterranean Seabass	55
Rock Shrimp* Tempura with Three Sauces	31
King Crab* Tempura Amazu Ponzu	49
Lobster* Tempura with Tamari Honey Sauce	42
Squid ‘Pasta’ with Light Garlic Sauce	27
Lobster* Wasabi Pepper	46
Creamy Spicy Crab*	39
Wagyu Dumpling with Butter Ponzu	32
Nobu Style Wagyu Sliders	48
Anticucho Peruvian Style Rib Eye Steak	65
Lamb Rosemary Miso	27
Duck Breast Orange Miso	27
Umami Baby Chicken	24

OMAKASE

Multi Course Tasting Menu

Signature
120

JAPANESE WAGYU BEEF*
GRADE - A5

75€ per 75 grams
Choice of Preparations

New Style Tataki Steak Tacos (6 pcs)

*If you have any dietary requirements or food allergies, please inform your server
Upon request, documentation listing all ingredients and allergens contained in our dishes is
Available in compliance with EU Regulation No. 1169/2011*

*All fish products to be served raw, marinated or lightly cooked have undergone a preventive
Sanitation process through blast chilling in accordance with EC regulation No. 853/2004
Annex III, Section VIII, Chapter III, letter D, Point 3. (8) *Product previously frozen*

SHUKO

Edamame	7
Spicy Edamame	9
Umami Chicken Wings	12
Baby Corn Honey Truffle	9

NOBU TACOS

(minimum order of 2)

Tuna Dry Miso	7
Salmon Spicy Miso	6
Lobster* Wasabi Cream or Ceviche	10
Japanese Wagyu Beef* (6 pcs)	75
Nori Avocado Caviar	29

PLANT BASED

Shiitake Mushroom Salad	16
Tomato Ceviche	11
Kelp Salad Goma Dressing	14
Courgette Tataki Ponzu	12
Crispy Tofu Spicy Avocado	12
Roasted Cauliflower Jalapeño	12
Nasu Miso	15
Warm Mushroom Salad	15
Tofu Mascarpone Miso	12
Broccoli Shiso Salsa	12
Tempura Sugar Snap Peas Aji Aioli	10
Vegetables Spicy Garlic	14

NIGIRI & SASHIMI

(price per piece)

Tuna	7
Toro	9
O-Toro	12
Yellowtail*	7
Salmon	6
Seabass	6
Mackerel	6
Baby Seabream	8
Red Mullet	8
Obsiblu*	9
Gambero Rosso*	9
King Crab*	13
Salmon Egg	8
Scallop*	8
Shrimp*	7
Octopus*	6
Fresh Water Eel*	8
Tamago	5
Japanese Wagyu Beef*	15

SUSHI MAKI

	Hand	Cut
Tuna	14	14
Spicy Tuna	15	15
Tuna Asparagus	14	14
Salmon	13	13
Salmon & Avocado	16	16
Toro & Scallion	16	16
Yellowtail* & Scallion	13	13
Scallop* & Smelt Egg	17	17
Eel* & Cucumber	16	16
California*	17	17
Shrimp* Tempura	16	16
Soft Shell Crab*		17
House Special*		19
Vegetable	9	9
New Style Sashimi Salmon		21
Scallop* Tiradito		21
Whitefish Dry Miso		22
Dragon Roll* Nobu Style		22

SUSHI SELECTION

Cup Sushi (10pcs)	55
Sushi (14pcs)	55
Sashimi (12pcs)	45

TEMPURA

Shrimp*	13
Asparagus	6
Avocado	6
Broccoli	6
Shiitake Mushroom	6
Zucchini	6
Shojin – Vegetable Selection	15

SOUP

Miso Soup	7
Mushroom Soup	8
Spicy Seafood Soup	14