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 NOBURESTAURANTS



*In honor of Nobu's 30th Anniversary,  
we are proud to present  
a special omakase menu available worldwide.*

This thoughtfully curated menu reflects the rich history of Nobu Restaurants,  
featuring dishes crafted by Chef Nobu in the early days of our journey,  
each with a personal story. To the Nobu team,  
these dishes represent more than just ingredients;  
they embody Chef Nobu's philosophy of humility, gratitude, and hospitality.  
From innovative flavors to timeless classics,  
this omakase experience is a tribute to our past, present, and future.

We invite you to savor these beloved creations and  
join us in honoring the vision and legacy of Chef Nobu.

Most importantly, thank you for being our guest;  
we would not be here without your continued support.

## YONTENMORI

*Tuna Tartare Caviar  
Salmon Tataki Karashi Sumiso  
White Fish Tiradito  
Yellowtail Jalapeño*

## SUSHI & TACO

*Tuna Nigiri  
White Fish Maldon Salt Shiso leaves  
Scallop Dry Miso  
Nori Taco Caviar*

## BLACK COD | KING CRAB

*Butter Lettuce      Amazu Ponzu*

## PERUVIAN STYLE WAGYU RIB-EYE STEAK

*Anticucho*

## MINI SWEETS SELECTION

*Strawberry Cheesecake  
Milk Chocolate And Sesame Cream  
Mochido*

**€160 per person**

**\*\*menu items are subject to change**

Consuming raw or undercooked meats, poultry, seafood, shellfish,  
eggs or unpasteurized milk may increase your risk of foodborne illness.