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📷 NOBUHOTELWARSAW

NOBU COLD DISHES	
Oysters with Nobu Sauces	150
Miso Chips with Tuna or Scallop	92/120
Crispy Rice with choice of Spicy Tuna, Salmon or Yellowtail	145
Crispy Rice with King Crab	160
Toro Tartare with Caviar	195
Salmon or Yellowtail Tartare with Caviar	160/185
Yellowtail Jalapeño	135
Tiradito	150
New Style Sashimi	140
Tuna Tataki with Tosazu	125
Whitefish Sashimi Dry Miso	140
Salmon Tataki Karashi Sumiso	115
Seafood Ceviche	150
Matsuhisa Shrimp	130
Toro Yuzu Miso Caviar	230
Sashimi Salad with Matsuhisa Dressing	165
Lobster Salad with Spicy Lemon Dressing	340
Baby Spinach Salad Dry Miso	90
Baby Spinach Salad Dry Miso with Shrimp or Lobster	150/360
Crispy Shiitake Salad	150
Nobu Style Greek Salad	75
Field Greens with Matsuhisa Dressing	55
Vegetable Hand Roll with Sesame Dressing	50

OMAKASE	
Multi Course	
Nobu Tasting Menu	
Signature	Warsaw
490	580
Wine Pairing	Wine Pairing
300	350

NOBU HOT DISHES	
Black Cod Miso	240
Black Cod Butter Lettuce	125
Umami Chilean Sea Bass	250
Dover Sole with Shiso Salsa	350
Chilean Seabass Jalapeño Miso	250
Steamed Salmon Dry Miso	155
Steamed Halibut Champagne Miso	180
Mediterranean Seabass Umami	460
Seafood Toban Yaki	185
Chilean Seabass Dashi Ponzu	265
Rock Shrimp Tempura with Three Sauces	185
King Crab Tempura Amazu Ponzu	295
Lobster Tempura with Tamari Honey Sauce	330
Seafood Kakiage	95
Squid ‘Pasta’ with Light Garlic Sauce	135
Lobster Wasabi Pepper	320
Shrimp and Lobster with Spicy Lemon Sauce	220
Creamy Spicy Crab	315
Wagyu Dumplings with Spicy Ponzu (5 pieces)	175
Beef Tenderloin Toban Yaki	195
Anticucho Peruvian Style Rib Eye Steak	395
Lamb Rosemary Miso	180
Duck Breast Orange Miso	130
Umami Baby Chicken	145
Smoked Wagyu Short Rib with Spicy Miso (5 piece)	325

JAPANESE WAGYU BEEF					
GRADE - A5					
375 per 75 grams					
Choice of Preparations					
New Style	Tataki	Toban Yaki	Steak	Flambé	Tacos (6 pcs)