

NOBU COLD DISHES

Crispy Rice with Spicy Tuna or Spicy Salmon	250
Toro Tartare with Caviar	790
Salmon Tartare with Caviar	490
Yellowtail Jalapeno	680
New Style Sashimi Salmon or Springbok	250
New Style Sashimi Tuna or Scallop	495/ 800
Tiradito White Fish or Octopus	250
Tiradito Scallop	650
Whitefish Sashimi Dry Miso	230
Toro Tataki with Jalapeño Dressing	1400
Tuna Tataki with Tosazu	420
Seared Salmon Karashi Su Miso	270
Salmon Local Pear Dry Miso	290
Seafood Ceviche	220
Atlantic Scallop Tataki with Aji Amarillo	1600
Sashimi Salad with Matsuhisa Dressing	530
Canadian Lobster Salad with Spicy Lemon Dressing	1500
Baby Spinach Salad Dry Miso	250
Baby Spinach Salad Dry Miso with Shrimp	430
Field Greens with Matsuhisa Dressing	190
Vegetable Hand Roll with Sesame Sauce	90

OMAKASE

Multi Course Tasting Menu

Signature

R2300

**add Kobe +R1700*

Prices are inclusive of 15% VAT.

Please notify our service colleagues if you have any known food allergies or intolerance.
Our food is prepared in an environment where peanuts/nuts and other allergens are handled.
Currently there is no separate concerned allergen-free preparation area.

NOBU HOT DISHES

Black Cod Miso	1595
Black Cod Butter Lettuce	795
Chilean Sea Bass with Dashi Ponzu	850
Chilean Seabass Dry Miso	800
Chilean Seabass with Jalapeno Dressing	580
Salmon with Shiso Salsa	490
Californian Shrimp Tempura with Creamy Spicy Sauce and Ponzu	590
Canadian Lobster Tempura with Truffle Honey Soy	1490
King Crab Amazu Ponzu	1980
Crispy Calamari with Aji Aioli	270
Crayfish Wasabi Pepper or Spicy Garlic	1400
Roasted Langoustine with Coriander & Mint Salsa	1800
Carabineros Anticucho Miso	1800
Roasted King Crab with Yuzu Butter	1800
Atlantic Scallops with Vanilla Miso	1490
Wagyu Dumpling with Yuzu Truffle (5pcs)	600
Beef Toban Yaki	470
Beef Tenderloin with Anticucho Miso	520
Chicken Toban Yaki	420
Baby Chicken Poussin	550
Lamb Chop Rosemary Miso	480

WAGYU BEEF				
South African (150 grams) R1850			Kobe Beef (150 grams) R4600	
New Style	Toban Yaki	Steak	Flambé	Ishiyaki

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SHUKO

Edamame	115
Edamame Spicy	140
Umami Chicken Wings (4pcs)	175
Nobu Style Wagyu Sliders	490

NOBU TACOS*(2pcs per order)*

*Tuna or Salmon	130
Crayfish Wasabi Sour Cream	360
Chicken Anticucho	120
Shimeji Spicy Lemon	90
Wagyu Beef	350

VEGETABLES**COLD**

Shiitake Mushroom Salad	185
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HOT

Grilled Asparagus Dry Miso	390
Broccoli with Shiso Salsa	140
Nasu Miso	220
Roasted Cauliflower Jalapeno	160
Mushroom Toban Yaki	280
Tofu Mascarpone Miso	340

KUSHIYAKI*(2 skewers per order)***Served with Anticucho or Teriyaki Sauce**

Salmon	295
Chicken	220
Beef	330

SOUP AND RICE

Miso Soup	120
Clear Soup	130
Spicy Seafood Soup	250
Steamed Rice	90
Truffle Rice	230

NIGIRI & SASHIMI*(price per piece)*

*Tuna	155
*Chutoro	190
*Otoro	285
Yellowtail	180
Salmon	95
Sea Bass	85
Octopus	60
Salmon Egg	385
Smelt Egg	155
Scallop	144
Shrimp	85
Freshwater Eel	155
Tamago	60
Vegetable Sushi Selection	320

SUSHI MAKI

	Hand	Cut
*Tuna	200	215
Spicy *Tuna	230	250
*Tuna & Asparagus	200	235
Salmon	150	180
*Toro & Scallion	210	230
Yellowtail & Scallion	300	320
Yellowtail & Jalapeño	320	340
Salmon & Avocado	200	235
Scallop & Smelt Egg	355	385
Eel & Cucumber	300	435
California	220	335
Shrimp Tempura	245	265
Salmon Skin	145	165
Soft Shell Crab Roll		285
*House Special		315
Vegetable	100	120
Kappa	90	110

TEMPURA

Shrimp	160
Asparagus	150
Avocado	110
Egg Plant	110
Zucchini	105
Sweet Potato	95

**Bluefin Tuna is an environmentally threatened species.
We only use sustainably sourced wild-farmed Atlantic bluefin tuna.*