

## SHUKO

Snacks

Edamame Salted	105
Edamame Spicy	120
Grilled Umami Wings (4pcs)	120
Wagyu Sliders	400

## VEGETABLES

COLD

Oshitashi	125
Shiitake Mushroom Salad	170
Oshinko	60

HOT

Grilled Asparagus Dry Miso	250
Broccoli with Shiso Salsa	110
Nasu Miso	130
Roasted Cauliflower Jalapeno	130
Warm Mushroom Salad	240
Mushroom Toban Yaki	180

## NIGIRI & SAHIMI

(Price per piece)

*Tuna	120
*Chutoro	140
*Otoro	SQ
Yellowtail	100
Salmon	70
Sea Bass	55
Octopus	40
Salmon Egg	130
Smelt Egg	120
Scallop	110
Shrimp	60
Freshwater Eel	120
Tamago	50

## SOUP & RICE

Miso Soup	110
Clear Soup	90
Spicy Seafood Soup	160
Steamed Rice	80
Truffle Rice	190

## NOBU COLD DISHES

CLASSIC

Toro Tartare with Caviar	480
Salmon Tartare with Caviar	420
Yellowtail Jalapeno	380
Tiradito White Fish or Octopus/Scallop	210/500
New Style Sashimi Salmon or Springbok/Tuna or Scallop/Wagyu	220/480/SQ
Seafood Ceviche	160
Tuna Tataki with Tosazu	400
Sashimi Salad with Matsuhisa Dressing	450
Lobster Salad with Spicy Lemon Dressing	370
Field Greens with Matsuhisa Dressing	170

## OMAKASE

Multi Course Tasting Menu

Classic R2300  
\*add Kobe +R1700

## NOBU TACOS

(2pcs per order)

*Tuna or Salmon	95
Lobster Wasabi Sour Cream	140
Chicken Anticucho	110
Shimeji Spicy Lemon	80
Wagyu Beef	420

## KUSHIYAKI

(2 skewers per order)

Served with Anticucho or Teriyaki Sauce

Salmon	280
Shrimp	260
Chicken	180
Beef	320

## SUSHI MAKI

	Hand	Cut
*Tuna	150	170
Spicy *Tuna	170	180
*Tuna & Asparagus	170	185
Salmon	100	140
*Toro & Scallion	170	180
Yellowtail & Scallion	160	170
Yellowtail & Jalapeño		180
Salmon & Avocado	145	185
Scallop & Smelt Egg	250	300
Eel & Cucumber	300	350
California	240	270
Shrimp Tempura	180	210
Salmon Skin	100	125
Soft Shell Crab Roll		230
*House Special		250
Vegetable	80	90
Kappa	65	70

## TEMPURA

Shrimp	120
Asparagus	80
Avocado	60
Egg Plant	40
Zucchini	40
Sweet Potato	40
Shojin Vegetable Selection (7pcs)	110

## NOBU HOT DISHES

CLASSIC

Black Cod Miso	1550
Black Cod Butter Lettuce	780
Rock Shrimp Tempura with Creamy Spicy Sauce and Ponzu	360
Chilean Sea Bass with Dashi Ponzu	820
Shrimp and Lobster with Spicy Lemon Dressing	330
Lobster Wasabi Pepper or Spicy Garlic	460
Seafood Toban Yaki	350
Chicken Toban Yaki	380
Beef Toban Yaki	370
Crispy Calamari with Aji Aoli	250

## WAGYU BEEF

150 grams

New Style Tataki Toban Yaki Steak Flambe Ishiyaki  
South African R1850 Kobe Beef R4600

NOW

Vegetable Hand Roll with Sesame Sauce	80
Crispy Rice with Spicy Tuna or Spicy Salmon	210
Whitefish Sashimi Dry Miso	220
Seared Salmon Karashi Su Miso	260
Baby Spinach Salad Dry Miso	220
Baby Spinach Salad Dry Miso with Shrimp	360

NOW

Wagyu Dumpling with Yuzu Truffle (4pcs)	370
Soft Shell Crab Kara-age with Ponzu	420
Scallop with Yuzu Truffle	410
Baby Chicken Poussin	380
Salmon with Shiso Salsa	480
Chillean Seabass Amazu Ponzu	360
Chillean Seabass with Jalapeno Dressing	530
Lamb Chop Rosemary Miso	460
Beef Tenderloin with Anticucho Miso	420

## DESSERT

Chocolate Bento Box <i>Warm Chocolate Cake Choice of Ice Cream: Vanilla or Green Tea</i>	120
Nobu Cheesecake <i>Baked Cheesecake, Strawberry Yuzu Sorbet</i>	125
Whisky Cappuccino <i>Coffee Brulé, almond &amp; cocoa crumble, vanilla ice-cream &amp; whisky foam</i>	120
Pineapple Rum Cake <i>Flambeed pineapple with rum and coconut sorbet</i>	120
Blueberry Mousse with Yuzu Sorbet <i>Blueberry &amp; yuzu infused mousse, blueberry compote, honey oat crumble &amp; yuzu sorbet</i>	115
Milk Tart Parfait <i>Wrapped in amarula pineapple gel, marula lime coulis and koeksister crumble</i>	115
Mochi Ice Cream <i>Ice cream, wrapped in a sweet &amp; soft rice dough</i>	60
Selection of Ice Cream <i>Homemade ice creams, per scoop</i>	60
Selection of Sorbet <i>Homemade fresh fruit sorbet, per scoop</i>	45

## DESSERT COCKTAILS

Affogato Coffee	90
Tequila Tiramisu	125

## DESSERT WINE

	Bottle	Glass 100ml
Moscato D' Asti, Pio Cesare, Piedmont 750ml	995	
Joostenberg Chenin NLH, Paarl 2017 375ml	790	260
Klein Constantia 'Vin de Constance' 2015 500ml	3200	800

## GRAPPA

Dalla Cia Pinot Noir Chardonnay, RSA	125
Dalla Cia Cabernet/Merlot Reserve, RSA	125
Tardivo Aged, Italy	110

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

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.