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@ NOBUDUBAI

LUNCH MENU

165 AED

Edamame *(SO)(V)*

STARTER

(Choice of two)

Salmon Jalapeño Salsa *(F)(R)* 🌱

Tuna Akami Dry Miso *(F)(R)(SO)*

Yellowtail Jalapeño *(F)(G)(R)(S)(SO)* 🌱 50 AED Supplement*

Spinach Salad Dry Miso *(D)(SO)(V)*

Crispy Shiitake Salad Goma Truffle *(F)(G)(S)(SE)(SO)* 🌱

Salmon Spicy Miso Taco *(F)(G)(R)(S)(SO)* 🌱

Chicken Anticucho Taco *(D)(F)(G)(S)(SE)(SO)*

Padron Peppers Yuzu Miso *(F)(R)(SO)*

Crispy Squid Coriander Shiso Aioli *(E)(F)(G)(S)(SE)*

Crispy Tofu Aji Amarillo Truffle *(E)(F)(G)(S)(SO)*

Baby Corn Honey Truffle *(G)(SO)*

Prawn Dumplings *(D)(G)(S)(SO)*

Black Cod Croquette *(D)(F)(G)(SO)*

Shrimp Tempura Maki *(E)(F)(G)(S)(SE)*

Salmon Ceviche Maki *(F)(G)(MU)(R)(SE)(SO)* 🌱

Vegetable Maki *(F)(S)(SE)*

MAIN COURSE

(Choice of one)

Umami Baby Chicken *(G)(SO)*

Roasted Duck Orange Miso *(F)(S)(SO)*

Sea Bass Mizuna Dressing *(F)*

Lamb Chops Wasabi Pepper *(D)(F)(G)(S)(SE)(SO)*

Eggplant Miso *(F)(S)(SE)(SO)*

Beef Tenderloin Amazu *(D)(F)(G)(S)(SE)* 50 AED Supplement*

Roasted Cauliflower Jalapeño *(D)*

Black Cod Miso *(F)(SO)* 50 AED Supplement*

Grilled Salmon Aji Amarillo Salsa *(D)(G)(S)(SE)* 🌱

SIDE DISH

Mushroom Tofu Rice *(G)(SO)*

DESSERT

35 AED Supplement*

Nobu Cheesecake *(D)(E)(G)(V)*

Miso Cappuccino *(D)(E)(N)(SO)(V)*

Seasonal Exotic Fruit *(V)*

Discounts are not applicable for the above promotion



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NOBU COLD DISHES

Miso Chips with Tuna or Salmon <i>(F)(G)(R)(S)(SE)(SO)</i>	145
Crispy Rice with choice of Spicy Tuna, Salmon or Yellowtail <i>(D)(F)(G)(R)(S)(SO)</i>	120
Salmon or Yellowtail Tartare Caviar <i>(E)(F)(G)(R)(S)(SO)</i> 🍷	125/135
Toro Tartare Caviar <i>(E)(F)(G)(R)(S)(SO)</i>	155
Caviar Potato Wasabi <i>(D)(E)(F)(G)</i>	320
Grilled Langoustine Shiso Salsa (price per piece) <i>(F)(G)(S)(SO)</i>	225
Matsuhisa Shrimp <i>(E)(F)(G)(S)(SE)</i>	145
Yellowtail Jalapeño <i>(F)(G)(R)(S)(SO)</i> 🍷	165
Tiradito <i>(F)(G)(R)(S)(SO)</i> 🍷	110
New Style Sashimi <i>(F)(G)(R)(SE)(SO)</i> 🍷	115
Tuna Tataki Tosazu <i>(F)(G)(R)(S)(SO)</i>	145
Oyster with a Choice of Sauces (3pcs) <i>(F)(G)(R)(S)(SO)</i>	105
Tai Sashimi Dry Miso <i>(F)(R)(S)(SO)</i>	145
Salmon Tataki Karashi Su Miso <i>(F)(G)(MU)(R)(SO)</i> 🍷	115
Chu Toro Jalapeño <i>(F)(G)(R)(SO)</i>	195
Chu Toro Tataki Kinome Miso <i>(E)(F)(R)(S)(SO)</i>	275
O Toro Loin Dry Miso <i>(D)(F)(R)(S)(SO)</i>	255
Salmon Nashi Pear <i>(F)(R)(S)(SO)</i> 🍷	120
Salmon Kelp Roll <i>(F)(G)(R)(SO)</i> 🍷	105
Seafood Ceviche <i>(F)(G)(R)(S)(SO)</i>	130
Salmon or Tuna Sashimi Salad with Matsuhisa Dressing <i>(F)(G)(MU)(R)(SE)(SO)</i>	135/155
Lobster Salad with Spicy Lemon Dressing <i>(G)(S)(SE)(SO)</i>	265
Crispy Shiitake Salad Goma Dressing <i>(F)(G)(S)(SE)(SO)</i> 🍷	95
Baby Spinach Salad Dry Miso <i>(D)(SO)(V)</i>	105
Baby Spinach Salad Dry Miso with Shrimp or Lobster <i>(D)(F)(S)(SO)</i>	160/265
Nobu Style Caesar Salad <i>(D)(N)(SE)(SO)</i>	95
Nobu Style Greek Salad <i>(D)</i>	95
Field Greens with Matsuhisa Dressing <i>(G)(MU)(SE)(SO)(V)</i>	80
Vegetable Hand Roll with Sesame Sauce <i>(F)(S)(SE)(SO)(MU)</i>	35

NOBU HOT DISHES

Black Cod Miso <i>(F)(SO)</i>	265
Black Cod Butter Lettuce (4pcs) <i>(F)(G)(SO)</i>	165
Umami Chilean Sea Bass <i>(F)(G)(SO)</i>	255
Chilean Sea Bass Jalapeño Miso <i>(F)(G)(SE)(SO)</i>	245
Mediterranean Sea Bass Umami <i>(F)(G)(SO)</i>	525
Dover Sole with Shiso Salsa <i>(D)(F)(G)(SO)</i> 🍷	575
Steamed Salmon Dry Miso <i>(F)(G)(SO)</i> 🍷	155
Kinmedai Yuzu Sesame Soy <i>(D)(F)(G)(SE)(SO)</i>	495
Turbot Dashi Ponzu <i>(D)(F)(G)(SE)(SO)</i>	255
Seafood Toban Yaki <i>(D)(F)(G)(S)(SO)</i>	165
Rock Shrimp Tempura with Three Sauces <i>(D)(E)(F)(G)(S)(SE)(SO)</i>	155
Soft Shell Crab Tempura Amazu Ponzu <i>(F)(G)(S)(SE)(SO)</i>	150
King Crab Tempura Amazu Ponzu <i>(E)(F)(G)(S)(SE)(SO)</i>	330
Lobster Tempura with Tamari Honey Sauce <i>(E)(F)(G)(S)(SO)</i>	395
Seafood Kakiage <i>(E)(G)(S)(SO)</i>	165
Creamy Spicy Crab <i>(E)(F)(G)(S)(SE)(SO)</i>	195
Squid ‘Pasta’ with Light Garlic Sauce <i>(D)(G)(S)(SE)(SO)</i>	185
Lobster Wasabi Pepper <i>(D)(F)(G)(S)(SO)</i>	365
King Crab Leg Yuzu Butter/Shiso Salsa <i>(D)(F)(S)(SE)(SO)</i>	330
Scallop and Foie Gras Vanilla Den Miso <i>(F)(S)(SO)</i>	255
Nobu Style Wagyu Sliders (2pcs) <i>(D)(E)(F)(G)(S)(SO)</i>	130
Wagyu Dumpling with Spicy Ponzu <i>(D)(F)(G)(SE)(SO)</i>	185
Short Rib Wasabi Salsa (5pcs) <i>(F)(G)(S)(SO)</i>	295
Beef Tenderloin Toban Yaki <i>(D)(G)(S)(SO)</i>	230
Anticucho Peruvian Style Rib Eye Steak <i>(F)(G)(SE)(SO)(S)</i>	295
Beef Tenderloin Truffle Amazu Ponzu <i>(D)(F)(G)(S)(SE)(SO)</i>	295
Wagyu A9 Yakimono (350g) <i>(D)(F)(G)(SE)(SO)</i>	695
Lamb Rosemary Miso <i>(F)(G)(SO)</i>	255
Umami Baby Chicken <i>(F)(S)(SO)</i>	170
Duck Breast Orange Miso <i>(F)(S)(SO)</i>	165

OMAKASE

Multi Course

Nobu Tasting Menu

(D)(F)(G)(R)(S)(SE)(SO)

Signature
595

Dubai
795

*Last order for Tasting Menu will be at 10:00pm
Discounts are not applicable for Tasting Menu*

JAPANESE WAGYU BEEF

GRADE - A5

450 AED per 75 grams
885 AED per 150 grams

Choice of Preparations *(D)(F)(G)(R)(S)(SE)(SO)*

New Style Tataki Toban Yaki Steak Tacos (6 pcs)
Hot Stone Ishiyaki

Dishes indicated with (A) – Alcohol, (C) – Celery, (D) – Dairy, (E) - Egg, (F) – Fish, (G) – Gluten, (L) – Lupin, (MU) – Mustard, (N) – Nuts, (R) – (Raw), (S) – Shellfish, (SE) – Sesame, (SO) – Soybean, (SU) – Sulphites, (V) – Vegetarian
Please notify our service colleagues if you have any known food allergies or intolerances.

Our food is prepared in an environment where other allergen ingredients are handled.

Consumption of raw or undercooked animal, seafood, or poultry products such as eggs may increase your risk of food-borne illness.
All prices are in AED inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT where applicable



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SHUKO	
Edamame: Salted or Spicy	40
<i>(F)(G)(S)(SE)(SO)(V)</i>	
Padron Peppers Den Miso	135
Umami Chicken Wings (6pcs)	90
Baby Corn Honey Truffle	45
Shokupan: Tuna, Salmon or King Crab	75
<i>(D)(E)(F)(G)(R)(S)(SE)</i>	

NOBU TACOS	
<i>(Minimum Order of 2)</i>	
Tuna Dry Miso	50
Salmon Spicy Miso	40
Lobster Ceviche	60
Japanese Wagyu Beef (6pcs)	450
<i>(F)(G)(S)(SO)</i>	
Nori Avocado Caviar	140
Chicken Anticucho	40
Wagyu Beef Spicy Ponzu	60

PLANT BASED	
Shiitake Mushroom Salad	95
Tomato Ceviche	110
Kelp Salad Goma Dressing	105
Courgette Tataki Ponzu	70
Crispy Tofu Spicy Avocado	95
<i>(D)(F)(G)(S)(SO)(V)</i>	
Roasted Cauliflower Jalapeno	95
Baby Spinach Salad with Avocado	120
<i>(D)(SO)(V)</i>	
Broccolini Chili Garlic	60
Nasu Miso	110
Warm Mushroom Salad	95
Mushroom Toban Yaki	125
Tofu Mascarpone Miso	85
Sugar Snap Peas Tempura	55
Aji Aioli	

NIGIRI & SASHIMI

(Price Per Piece)

Tuna	40
O-Toro	65
Chu Toro	55
Yellowtail	45
Salmon	35
Sea Bass	35
Mackerel	45
Shima Aji	40
Japanese Tai	40
King Crab	75
Scallop (Only in Season)	35
Shrimp	30
Octopus	30
Squid	40
Fresh Water Eel	45
Tamago	20
Sea Urchin	150
Japanese Beef	90
Botan Ebi	65
Nodoguro	70
Salmon Jime	40
Obsi Blue Shrimp	40
Salmon Egg	40
Tobiko	25
Caviar	199

SUSHI SELECTION

(Chef's Choice)

Sushi Cup (10pcs)	395
Sushi (14pcs)	275
Sashimi (14pcs)	275
Vegetable (5pcs)	95

Fresh Wasabi	40
Pickle Shin Shoga	50

SOUP

Miso Soup	35
Mushroom Soup	55
Spicy Seafood Soup	115
Steamed Rice	30

SUSHI MAKI

	Hand Cut	
Tuna	55	70
Spicy Tuna	65	80
Tuna Asparagus	60	75
Salmon	50	55
Spicy Salmon	60	65
Salmon & Avocado	60	70
<i>(F)(G)(R)(S)(SE)</i>		
Toro & Scallion	65	75
Yellowtail Jalapeño	65	70
<i>(F)(G)(R)(S)(SE)(SO)</i>		
Scallop & Tobiko	65	75
<i>(E)(F)(R)(S)(SE)</i>		
Eel & Cucumber	70	75
California	95	125
Shrimp Tempura	70	80
Cucumber	30	35
Avocado	30	35
Ume Shiso Cucumber	35	40
<i>(F)(R)(S)(SE)</i>		
Sea Urchin	150	n/a
Vegetable	n/a	40
Soft Shell Crab	n/a	85
House Special	n/a	80
Tuna Yuzu Kosho	60	75
Tai Caviar Tiradito	n/a	260
<i>(E)(F)(G)(R)(S)(SE)(SO)</i>		
Salmon New Style	n/a	110
<i>(D)(F)(G)(R)(S)(SE)(SO)</i>		
Unagi Foie Gras	n/a	195

TEMPURA

(2pcs Per Order)

Shrimp	65
Asparagus	35
Avocado	35
Broccoli	30
Shiitake Mushroom	30
Zucchini	30
Uni Tempura	295
Shojin (7pcs)	75

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