| SHUKO | | SOUP AND R | ICE |
|---|----------------|--------------------------|-----|
| snacks | | | |
| Edamame with Salt | 8 | Miso Soup | 8 |
| Spicy Edamame | 10 | Mushroom Soup | 10 |
| Shishito Peppers Den Miso | 15 | Clear Soup | 10 |
| Umami Chicken Wings | 16 | Spicy Seafood Soup | 22 |
| | | Steamed Rice | 7 |
| NOBU TAC | O S | TEMPURA | 4 |
| minimum order of two pie | | | |
| Tuna | per piece 9 | Shrimp | 16 |
| Salmon | 7 | Corn Kakiage | 14 |
| Saimon | , | Shojin <i>(7 pieces)</i> | 28 |
| | | Sea Urchin with Shiso | 38 |
| KUSHIYAK | | Asparagus | 12 |
| two skewers per order | | Avocado | 10 |
| served with Anticucho or Teriyak | i Sauce | Shiitake Mushroom | 8 |
| Salmon | 26 | Pumpkin | 8 |
| Shrimp | 20 | Sweet Potato | 8 |
| Scallop | 32 | | |
| Chicken | 18 | | |
| F1 Japanese Beef (100g) | 44 | | |
| VEGETABLI | E S | | |
| Oshitashi | 16 | | |
| Kelp Salad | 18 | | |
| Field Greens with Matsuhisa Dressing | 12 | | |
| Shitake Mushroom Salad | 16 | | |
| Nasu Miso | 18 | | |
| Sautéed Vegetables Spicy Garlic | 18 | | |
| Warm Mushroom Salad | 19 | | |

NIGIRI AND SASHIMI

S U S H I M A K I

| | per piece | | hand/cut |
|--------------------------|-----------|-------------------------|----------|
| Tuna | 13 | Tuna | 20 |
| Chu-Toro | 28 | Spicy Tuna | 22 |
| O-Toro | 34 | Tuna and Asparagus | 24 |
| Yellowtail | 11 | Toro and Scallion | 30 |
| Amberjack | 15 | Salmon | 14 |
| Striped Jack | 16 | Salmon and Avocado | 20 |
| Salmon | 8 | Yellowtail and Jalapeño | 20 |
| Japanese Red Snapper | 16 | Spicy Scallop and Smelt | 25 |
| Hirame | 16 | Eel and Cucumber | 32 |
| Golden Eye Snapper | 20 | California | 30 |
| Seaperch | 30 | Shrimp Tempura | 24 |
| Horse Mackerel | 10 | Soft Shell Crab | 34 |
| Mackerel | 10 | Salmon Skin | 14 |
| Squid | 10 | House Special | 34 |
| Octopus | 10 | Vegetable | 14 |
| Giant Clam | 14 | | |
| Abalone | 36 | | |
| Scallop | 18 | | |
| Japanese Sea Urchin | 36 | | |
| Shrimp | 10 | | |
| Jumbo Sweet Shrimp | 22 | | |
| Japanese Fresh Water Eel | 22 | | |
| Anago | 18 | | |
| Salmon Egg | 14 | | |
| Smelt Egg | 10 | | |
| Tamago | 10 | | |
| | | | |
| Sushi Cup Selection | 135 | | |
| Sushi Selection | 125 | | |
| Sashimi Selection | 125 | | |

21

Mushroom Toban Yaki

NOBU COLD DISHES CLASSIC

| Miso Chips with Tuna and Scallop (4 pieces) | 24 |
|---|-----|
| Salmon New Style Sashimi | 26 |
| Yellowtail Jalapeño | 29 |
| Toro Tartare with Caviar | 54 |
| Salmon or Yellowtail Tartare with Caviar | 34 |
| Whitefish Tiradito | 32 |
| Seafood Ceviche | 44 |
| Tuna Tataki with Tosazu | 32 |
| Sashimi Salad with Matsuhisa Dressing | 39 |
| Lobster Salad with Spicy Lemon Dressing | 118 |

OMAKASE

SIGNATURE SEASONAL LUXE

From 195 per person

Experience the Essense of Chef Matsuhisa's Cuisine with A Multi-Course Tasting Menu.

N O W

| Vegetable Hand Roll | 16 |
|--|----------------|
| Crispy Rice with Spicy Tuna | 36 |
| Salmon Sashimi Wasabi Salsa | 32 |
| Kanpachi Sashimi with Chilli Ponzu | 37 |
| Tuna Sashimi with Guacamole and Dry Miso | 34 |
| Chu-Toro Carpaccio with Truffle Tamari | 84 |
| O-Toro, Sea Urchin and Caviar with Wasabi Soy | 70 |
| Tai Sashimi Dry Miso | 39 |
| Baby Spinach or Butter Lettuce Salad Dry Miso (Add on Shrimp or Lobster) | 23 48 / 118 |

NOBU HOT DISHES CLASSIC

| Black Cod Miso | 68 |
|---|-----|
| Black Cod Butter Lettuce | 36 |
| Rock Shrimp Tempura with Creamy Spicy Sauce or Ponzu | 38 |
| Squid 'Pasta' with Light Garlic Sauce | 38 |
| King Crab Creamy Spicy | 65 |
| Shrimp and Lobster with Spicy Lemon Sauce | 88 |
| Lobster Wasabi Pepper | 128 |
| Seafood Toban Yaki | 48 |
| F1 Japanese Beef Toban Yaki (100g) | 52 |
| Anticucho Peruvian Style F1 Japanese Rib Eve Steak (320a) | 128 |

JAPANESE WAGYU BEEF A5

96 per 75 grams

Choice of Preparations

New Style Toban Yaki Steak Tacos (6 pieces)

N O W

| Wagyu Dumplings with Spicy Ponzu (5 pieces) | 48 |
|---|-----|
| Spicy Chicken Tacos (6 pieces) | 28 |
| Josper Charcoal-Grilled Yellowtail Collar | 26 |
| Josper Charcoal-Grilled Spring Chicken | 30 |
| Umami Chilean Sea Bass | 39 |
| Chilean Sea Bass Spicy Cilantro Sauce | 39 |
| King Crab Tempura Amazu Ponzu | 65 |
| Shrimp Honey Anticucho (5 pieces) | 24 |
| Pan-fried Scallops with Yuzu Truffle (2 pieces) | 36 |
| Lobster Tempura with Tamari Honey Sauce | 128 |

SIGNATURE OMAKASE

195 per person

Toro Tartare with Caviar & Yellowtail Jalapeño

Chef's Sushi Selections

Sashimi Salad with Matsuhisa Dressing

Black Cod Miso

F1 Japanese Beef Toban Yaki

Bento Box

SEASONAL OMAKASE

195 per person

Seafood Caviar Harumaki with Maui Salsa

Seasonal Sushi Moriawase

Katsuo Tataki Salad with Chili Ponzu

Pan-fried Lobster Spicy Cilantro Sauce

Charcoal-Grilled Spring Chicken with Truffle Teriyaki

F1 Japanese Beef Toban Yaki or Steak +28

A5 Japanese Wagyu Toban Yaki or Steak +66

Black Forest

LUXE OMAKASE

285 per person

Nobu Style Sashimi 3 Ways

Chef's Sushi Selections

Baby Spinach Salad Dry Miso with Shrimp

Black Cod Miso

or

Pan-Fried Scallops with Yuzu Truffle

Japanese A5 Wagyu Beef Choice of Preparation: Toban Yaki or Steak

Vanilla Raspberry Mille-Feuille with Yuzu Sorbet

Kindly inform us should you have any food allergies or dietary requirements.

Prices are subjected to 10% service charge & applicable government taxes.

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DESSERTS

| Bento Box | 26 |
|---|----|
| Nobu Valrhona Dark Chocolate Fondant | |
| Choice of Ice Cream: Vanilla or Green Tea | |
| Nahu Chasasaska | 22 |
| Nobu Cheesecake | 23 |
| Baked Creamy Cheesecake with Raspberry Wasabi Sorbet | |
| Apple Yuzu Pavlova | 23 |
| Meringue with Yuzu Curd, Apple Lime Compote, | |
| Vanilla Cream and Apple Sorbet | |
| Mice Community | 10 |
| Miso Cappuccino | 19 |
| Miso Crème Brulée, Caramel Pecan Nut, Vanilla Ice Cream and Coffee Foam | |
| vanilla ice cream and conee Foam | |
| Japanese Strawberry Cake | 24 |
| Vanilla Sponge, Vanilla Whipped Cream, Strawberry Jam, | |
| Almond Dip, Fresh Strawberry and Strawberry Ice Cream | |
| | |
| Homemade Mochi | 20 |
| Chef's Selection of Assorted Mochi | |
| Melon Shiso Kakigori | 26 |
| Melon Shaved Ice with Coconut Cream, Fresh Melon, | |
| Earl Grey Jelly, Mochi, Coconut Sorbet and Shiso Syrup | |
| | |
| Chocolate Goma | 25 |
| Black Sesame Mousse, Crispy Sponge, Vanilla Cream, | |
| Coffee Crumble and Oatmeal Whisky Ice Cream | |
| Seasonal Exotic Fruit Selection | 23 |
| Assorted Fresh Fruits | |
| | |
| Selection of Ice Cream and Sorbet | 18 |
| Homemade Fresh Fruit Sorbet and Ice Cream | |
| Japanese Melon | 26 |
| Fresh Japanese Melon Slice | |
| | |