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## NOBU COLD DISHES

Crispy Rice with Avocado or Spicy Salmon	25
Crispy Rice with Spicy Tuna, Spicy Yellowtail or Spicy Crab	28
Toro or Yellowtail Tartare with Caviar	39
Salmon Tartare with Caviar	36
Oysters with Nobu Sauces	33
Nobu Style Caviar	250
Matsuhisa Shrimp Caviar	38
Yellowtail Jalapeño	32
Tiradito	28
New Style Sashimi	28
Tuna Tataki with Tosazu	30
Whitefish Sashimi Dry Miso	28
Salmon Tataki Karashi Su Miso	30
Seafood Ceviche	32
Toro Karashi Su Miso with Mushrooms	40
Sashimi Salad with Matsuhisa Dressing	32
Lobster Salad with Spicy Lemon Dressing	43
Baby Spinach Salad Dry Miso	28
Baby Spinach Salad Dry Miso with Avocado	32
Baby Spinach Salad Dry Miso with Shrimp or Lobster	44
Nobu Style Greek Salad	20
Crispy Shiitake Salad Goma Dressing	23
Field Greens with Matsuhisa Dressing	19
Vegetable Hand Roll with Sesame Sauce	11

### OMAKASE

Multi Course Tasting Menu  
Sommelier Pairing Available

Signature

95

Marbella

130

If you have any dietary requirements or food allergies, please inform your server.



## NOBU HOT DISHES

Black Cod Miso	48
Black Cod Butter Lettuce	32
Umami Chilean Sea Bass	43
Chilean Sea Bass Dashi Ponzu	48
Seafood Toban Yaki	38
Umami Mediterranean Sea Bass	74
Chilean Sea Bass Jalapeño Miso with Eggplant	48
Turbot Champagne Miso	45
Dover Sole Shiso Salsa	75
Rock Shrimp Tempura with Creamy Spicy, Creamy Jalapeño or Ponzu	36
Rock Shrimp Tempura with Three Sauces	40
Lobster Tempura with Tamari Honey Sauce	46
King Crab Tempura Amazu Ponzu	85
Seafood Kakiage	35
Squid 'Pasta' with Light Garlic Sauce	33
Lobster Wasabi Pepper	50
Scallops, Foie and Vanilla Miso	40
Creamy Spicy Snow Crab	45
Wagyu Dumplings with Spicy Ponzu	45
Nobu Style Wagyu Sliders	32
Chilean Wagyu Miso Anticucho	48
Anticucho Peruvian Style Rib Eye Steak	45
Beef Toban Yaki	39
Wagyu Tenderloin with Teriyaki, Anticucho or Wasabi Pepper Sauce	48
Jidori Chicken with Teriyaki, Anticucho or Wasabi Pepper Sauce	36
Baby Chicken Umami	45
Lamb Chops Rosemary Miso	50
Duck Breast Orange Miso	38

### JAPANESE WAGYU GRADE A5

75 grams per 80€

150 grams per 160€

Tacos    New Style    Tataki

Steak    Toban Yaki

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## SHUKO

Edamame	10
Spicy Edamame	12
Padron Peppers Den Miso	14
Baby Corn Honey Truffle	19
Umami Chicken Wings	25

## NOBU TACOS

(2 tacos per order)

Tuna with Tomato Salsa	17
Salmon Spicy Miso	16
Chicken Anticucho	15
Japanese Wagyu (6 pcs)	80
Lobster Wasabi Sour Cream	28

## PLANT BASED

Avocado Tartare	16
New Style Tofu and Tomato	15
Asparagus Dry Miso	14
Kelp Salad Goma Dressing	16
Shiitake Salad	20
Zucchini Tataki with Ponzu	14
Eggplant Miso	22
Cauliflower Jalapeño	19
Mushroom Toban Yaki	24
Broccolini Spicy Sake Soy	20
Mixed Vegetables Sake Soy	19
Tofu with Mascarpone Miso	19

## SOUP

Miso Soup	9
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## TEMPURA

(2 tempuras per order)

Shrimp	16
Shojin – Vegetable Selection	17
Asparagus	9
Eggplant	8
Zucchini	6
Shiitake	8



## NIGIRI & SASHIMI

(price per piece)

Tuna	10
Toro	12
O-Toro	14
Yellowtail	10
Salmon	9
Sea Bass	8
Salmon Egg	10
Octopus	10
Scallop	10
Shrimp	9
Eel	10
Japanese Wagyu	15
Mackerel	9
Spanish Sea Bream	10
Tamago	6

## SUSHI MAKI

	Temaki	Maki
Tuna	16	18
Spicy Tuna	17	19
Salmon	15	17
Spicy Salmon	16	18
Toro & Scallion	21	23
Tuna & Asparagus	17	19
Spicy Yellowtail	15	17
Yellowtail Jalapeño	15	17
Salmon & Avocado	18	20
Eel & Cucumber	18	20
California	23	25
Shrimp Tempura	19	21
Soft Shell Crab	15	22
Cucumber & Sesame	7	9
House Special	-	22
Vegetable	10	12
Avocado	8	10
Toro Dry Miso	-	44
Sea Bass California	-	38
Japanese Wagyu Apple	-	72
NS Shrimp Tempura	-	42

## SUSHI SELECTION

Sushi Cup	87
Sushi Selection	84
Sashimi Selection	83

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## DESSERT

Chocolate Fondant <i>Chocolate Fondant, Matcha Ice Cream</i>	17
Nobu Cheesecake <i>Oat Cookie, Mango, Thai Sorbet</i>	16
Miso Cappuccino <i>Miso Brûlée, Pecan Crumble, Coffee Foam, Vanilla Ice Cream</i>	13
Homemade Mochi (3pcs) <i>Green Tea &amp; Raspberry, Mango &amp; Peanut, Vanilla Biscoff (3 flavours)</i>	18
Kronut <i>Dulce de Leche, Caramel Soy Salt Ice Cream</i>	17
Soft Cookie <i>Raspberry, Caramelised Almonds, Black Sesame Ice Cream</i>	14
Panna Cotta <i>Red Berries, Strawberry Sorbet, Yuzu</i>	15
Coconut Rice Pudding <i>Lemon, Mango, Passion Fruit Sorbet</i>	13
Selection of Seasonal Fruits on Ice	16
Selection of Ice Creams and Sorbets	5
Fruit Sake	14



## DESSERT WINE

Château Violet Lamothe 2020 <i>Sauternes, France</i>	15	100
Château D'Yquem 75cl 90 <i>Sauternes, France</i>	---	1.750
Château D'Yquem 75cl 09 <i>Sauternes, France</i>	---	2.100
Château D'Yquem 75cl 01 <i>Sauternes, France</i>	---	2.150
Malus Mama 2014 <i>Pais Vasco, Spain</i>	28	160
Victoria Nº2 2023 <i>Málaga, Spain</i>	14	60
PX Alvear 1927 <i>Montilla Moriles, Spain</i>	9	65
Noé VORS <i>Jerez, Spain</i>	24	165

## JAPANESE WHISKY

All served by 50ml

Suntory Toki <i>Osaka</i>	22	340
Suntory Hakushu Distiller's Reserve <i>Yamanashi</i>	42	580
Suntory Yamazaki Distiller's Reserve <i>Osaka</i>	42	580
Suntory Yamazaki 12 <i>Osaka</i>	48	700
Suntory Hibiki Harmony <i>Osaka</i>	48	700
Suntory Yamazaki 18 <i>Osaka</i>	80	1.100
Suntory Hakushu 18 <i>Yamanashi</i>	85	1.200
Suntory Hibiki 21 <i>Osaka</i>	90	1.250

## COGNAC & BRANDY

All served by 50ml

Remy Martin VSOP <i>France</i>	26	360
Larios 1866 <i>Spain</i>	26	360
Remy Martin XO <i>France</i>	35	440
Hennessy XO <i>France</i>	57	700
Hennessy Paradis Rare <i>France</i>	125	1.200



## NOBU SELECTION

Green Tea Konacha Gold Bulk	4
Matcha- Traditional Japanese Green Tea	6
Matcha Latte	8

## TEA SELECTION

Genmaicha	6
Ginger Lemon	6
Pu-Erh Imperial	6
Chamomile	6
Goodnight	6
Rooibos Good Mood	6
Jasmine	6

## COFFEE

Espresso	6
Double Espresso	6
Cappuccino	6
Americano	6