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📷 NOBUMARBELLA

NOBU COLD DISHES CLASSIC

Toro or Yellowtail Tartare with Caviar	39
Salmon Tartare with Caviar	34
Yellowtail Jalapeño	30
Tiradito	28
New Style Sashimi	26
Tuna Tataki with Tosazu	30
Sashimi Salad with Matsuhisa Dressing	32
Lobster Salad with Spicy Lemon Dressing	43
Field Greens with Matsuhisa Dressing	17
Salmon Tataki Karashi Su Miso	28
Oyster with Nobu Sauces	33
Seafood Ceviche	32

OMAKASE

Signature 95€

Sommelier's Wine Pairing 65€

Marbella 130€

Sommelier's Wine Pairing 85€

Discounts are not applicable for tasting menu.

NOW

Nobu Style Caviar	250
Vegetable Hand Roll with Sesame Sauce	11
Crispy Rice with Avocado or Spicy Salmon	24
Crispy Rice with Spicy Tuna, Spicy Yellowtail or Spicy Crab	28
Whitefish Sashimi Dry Miso	26
Baby Spinach Salad Dry Miso	27
Baby Spinach Salad Dry Miso with Shrimp or Lobster	44
Toro Karashi Su Miso with Mushrooms	40

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

NOBU HOT DISHES CLASSIC

Black Cod Miso	46
Black Cod Butter Lettuce	28
Rock Shrimp Tempura with Creamy Spicy or Butter Ponzu	36
Lobster Wasabi Pepper	50
Seafood Toban Yaki	38
Beef Toban Yaki	38
Prime Tenderloin with Teriyaki, Anticucho or Wasabi Pepper Sauce	48
Anticucho Peruvian Style Rib Eye Steak	42
Squid "Pasta" with Light Garlic Sauce	33
Jidori Chicken with Teriyaki, Anticucho or Wasabi Pepper Sauce	34
Mediterranean Sea Bass Yuzu Soy and Jalapeño Sauce	35

JAPANESE WAGYU BEEF GRADE - A5

Tacos	New Style	Tataki	75 grams per	80€
Steak	Toban Yaki	150 grams per	160€	

NOW

Umami Chilean Sea Bass	43
Chilean Sea Bass Dashi Ponzu	45
Chilean Wagyu Miso Anticucho	45
Nobu Wagyu Sliders (2 pcs)	31
Wagyu Dumplings with Butter Ponzu	45
Scallops, Foie and Vanilla Miso	40
"Carabineros" Shrimp Yuzu Ají Amarillo	52
Lobster Tempura with Tamari Honey Sauce	46

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TEMPURA
(2 Tempuras Per Order)

Shrimp	14
Asparagus	9
Shiitake Mushroom	9
Zucchini	6
Eggplant	8
Shojin – Vegetable Selection	17

SHUKO
Snacks

Edamame	10
Spicy Edamame	11
Baby Corn Honey Truffle	19
Padron Peppers Den Miso	13
Umami Chicken Wings (4 pcs)	16

VEGETABLES

COLD

Avocado Tartare	14
Tofu & Tomato New Style	15
Asparagus Dry Miso	14
Baby Spinach Salad Dry Miso with Avocado	30

HOT

Eggplant Miso	21
Mushroom Toban Yaki	22
Cauliflower Jalapeño	18
Broccoli Spicy Sake Soy	19
Mix Vegetables Sake Soy	19

NOBU TACOS
(2 Tacos Per Order)

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

KUSHIYAKI

(2 Skewers Per Order)

Anticucho or Teriyaki Sauce	
Salmon	35
Chicken	27
Chilean Wagyu Beef	45

SOUPS & RICE

Miso Soup	9
Steamed Rice	10

NIGIRI & SASHIMI

(Price Per Piece)

Tuna	10
Toro	12
O-Toro	14
Yellowtail	10
Salmon	8
Sea Bass	8
Salmon Egg	10
Scallop	10
Octopus	10
Shrimp	8
Eel	10
Avocado	5
Cucumber	5
Japanese Wagyu	15
Mackerel	9
Spanish Sea Bream	10
Tamago	6
Masago	9

SUSHI MAKI

	<i>Hand</i>	<i>Cut</i>
Tuna	16	18
Spicy Tuna	17	19
Salmon	15	17
Spicy Salmon	16	18
Toro & Scallion	21	23
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
Asparagus	8	10
Tuna & Asparagus	17	19

NOBU CLASSIC

Chocolate Fondant <i>Chocolate, Matcha</i>	16
Nobu Cheesecake <i>Cream Cheese, Strawberry, Black Sesame</i>	15
Miso Cappuccino <i>Coffee, Miso, Vanilla</i>	14
Sub – 0 Yoghurt <i>Yoghurt, Mixed Berries, Black Sesame</i>	15
Mochido <i>Toffee, Pimentón, Mint, Cinnamon</i>	15

NOBU NOW

Kronut <i>Dulce de Leche, Caramel, Soy Salt</i>	16
Kokonattsu <i>Coconut, Rum, Mango</i>	14
Criollo <i>Chocolate, Sesame, Tonka, Cocoa</i>	15
Homemade Mochi (3 pcs)	18
Seasonal Exotic Fruit Selection	16
Selection of Ice Cream or Sorbet – per unit	5
Fruit Sake	17

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DESSERT WINE

Château Violet Lamothe 2020 <i>Sauternes, France</i>	15	100
Château D'Yquem 75cl 90 <i>Sauternes, France</i>	---	1.950
Château D'Yquem 75cl 09 <i>Sauternes, France</i>	---	2.100
Château D'Yquem 75cl 01 <i>Sauternes, France</i>	---	2.150
Jackson Triggs 2019 <i>Canada</i>	35	150
Malus Mama 2014 <i>País Vasco, Spain</i>	28	160
Victoria Nº2 2023 <i>Málaga, Spain</i>	14	60
PX Alvear 1927 <i>Moriles, Spain</i>	9	65
Noé VORS <i>Jerez, Spain</i>	24	165

JAPANESE WHISKY

All served by 50ml

Suntory Toki <i>Osaka</i>	21	300
Suntory Hakushu Distiller's Reserve <i>Yamanashi</i>	41	550
Suntory Yamazaki Distiller's Reserve <i>Osaka</i>	42	560
Suntory Yamazaki 12 <i>Osaka</i>	48	670
Suntory Hibiki Harmony <i>Osaka</i>	48	670
Suntory Hibiki 21 <i>Osaka</i>	90	1.250

COGNAC & BRANDY

All served by 50ml

Remy Martin VSOP <i>France</i>	24	340
Larios 1866 <i>Spain</i>	25	350
Conde de Osbourne Edición Dalí <i>Spain</i>	28	400
Remy Martin XO <i>France</i>	35	420
Hennessy XO <i>France</i>	57	680
Hennessy Paradis Rare <i>France</i>	100	1.200

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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
Jazmin	6

COFFEE

Espresso	6
Double Espresso	6
Cappuccino	6
Americano	6

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M A R B E L L A