

NOBU
ONE ZA'ABEEL

NOBU COLD DISHES

Crispy Rice with choice of Spicy Tuna, Salmon, Yellowtail or King Crab	120
Toro Tartare with Caviar	155
Salmon or Yellowtail Tartare with Caviar	125
Yellowtail Jalapeño	165
Tiradito	110
New Style Sashimi	115
Salmon Tataki Jalapeño Dressing	120
Tai Sashimi Dry Miso	145
Chu Toro Tataki Kinome Miso	275
O Toro Loin Dry Miso	255
Salmon Nashi Pear	120
Seafood Ceviche	130
Tuna Miso Ceviche	155
Sashimi Salad with Matsuhisa Dressing	155
Baby Spinach Salad Dry Miso	105
Baby Spinach Salad Dry Miso with Lobster	265
Crispy Shiitake Salad Goma Truffle	95
Lobster Nashi Dry Miso	255
Nobu Style Cesar Salad	95
Nobu Style Cesar Salad with Lobster	255
Smoked Tai Japanese Tomato Umami	145

OMAKASE

Multi Course Tasting Menu

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

One Za'Abeel

795

NOBU HOT DISHES

Black Cod Miso	265
Black Cod Butter Lettuce	165
Umami Mediterranean Seabass with Tomato Dashi Ponzu	165
Chilean Seabass Tosazu Butter Crispy Brussel	235
Barramundi Mizuna Dressing with Apple Wasabi Salsa	155
Amadai with Ginger Shiso Amazu Ponzu	245
Kinmedai Konbu Lime Sesame Soy	320
Bluefin Tuna Cheek with Shiso Salsa	245
Rock Shrimp Tempura with Creamy Spicy or Butter Ponzu	155
King Crab Tempura Amazu Ponzu	330
Lobster Tempura with Tamari Honey Soy	395
Soft Shell Crab Tempura with Kalamansi Amazu Ponzu	150
King Crab Leg Yuzu Butter	330
Umami Baby Chicken	170
Short Rib with Spicy Miso (5pcs)	295
Japanese Beef and Caviar Sando	495
Wagyu Rib Eye Anticucho Peruvian Style	295
Japanese Wagyu Beef Chuko Inaniwa	165
Veal Tenderloin Umami	185
Lamb Rack with Honey Anticucho	195
Wagyu Beef Tenderloin with Shiitake Millefeuille Tozasu	210

JAPANESE WAGYU BEEF

Grade A5

New Style 795

Tacos 795

Hot Stones 885 per 150 grams

Tomahawk 275 per 100 grams

FRIED TOFU BUN

Wagyu Beef	130
Umami Chilean Sea Bass	110

KAKIAGE

Tuna	105
Beef Truffle	125

PLANT BASED

Vegetable Hand Roll	40
Vegetable Chuko Inaniwa	95
Baby Spinach Salad Avocado	120
Field Greens Matsuhisa	80
Nasu Miso	110
Tofu Mascarpone Miso	85
Roasted Cauliflower Jalapeño	95
Broccolini Sesame Spicy Garlic	60

SHUKO

Edamame Salted or Spicy	40
Umami Chicken Wings	135
Langoustine Shiso Harumaki	145
Crispy Squid Truffle Aji Amarillo	75
Potato Mochi Beef Tartar with Yuzu Truffle	120

NORI TACOS

(price by piece; minimum order of 2)

Tuna Spicy Miso	60
Salmon New Style & Uni	95
Caviar & Uni	150

OYSTERS

(price per piece)

Gillardeau N5	35
Tia Mara N4	35
Kumamoto	100

SHOKUPAN

King Crab Creamy Spicy	75
Tuna Tomato Salsa Dry Miso	75
Salmon New Style Avocado	75

CAVIAR PLATTER

Osietra

50 gr	1250
100 gr	2500
250 gr	5950

NIGIRI & SASHIMI

(price per piece)

Tuna	40
Chu-Toro	55
O-Toro	65
Yellowtail	45
Salmon	35
Seabass	35
Shima Aji	40
Tai	40
Kinmedai	50
Nodoguro	70
Squid	40
Scallop	35
Sea Urchin	150
King Crab	75
Ebi	30
Botan Ebi	60
Obsi Blue Shrimp	40
Fresh Water Eel	45
Mackerel	45
Octopus	30
Tamago	20
Japanese Wagyu Beef Tataki	90
Caviar	199

SUSHI MAKI

Tuna	55	70
Spicy Tuna	65	80
Salmon	50	55
Spicy Salmon	60	65
Salmon & Avocado	60	70
Toro & Scallion	65	75
Yellowtail & Jalapeño	65	70
Eel & Cucumber	70	75
California	95	125
Shrimp Tempura	70	80
Salmon New Style		110
Sea Urchin	150	210
Salmon Skin	50	60
Soft Shell Crab		85
House Special		80
Vegetable	35	40
Toro Rossa Roll		85
Oshi Zushi New Style		110
Oshi Zushi Tiradito		110

SUSHI MAKI

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

DESSERT

Bento Box <i>Chocolate Fondant, Matcha Ice Cream, Sesame Tuille</i>	75
Citrus Basque Cheesecake <i>Yuzu Pineapple Sorbet</i>	80
Frozen Ice Toban <i>Chocolate Mousse, Pecan Ice Cream, Almond Crumble, Honeycomb</i>	85
Mochi Doughnuts <i>Yuzu Ganache, Greek Yogurt & Dates Ice Cream, Spiced Syrup</i>	90
Petit Fours <i>Nobu Mini Cheesecake, Green Tea Madeleine, Raspberry Marshmallow, Pink Guava Ice Cream Sandwich, Chocolate Caramel Peanut Bar</i>	80
Seasonal Exotic Fruit Selection <i>Chef's Selection</i>	135
Assorted Homemade Mochi <i>Chefs Selection (3pcs)</i>	105
Miso Cappuccino <i>Miso Custard, Pecan Crumble, Vanilla Ice Cream, Coffee Foam</i>	70
Taco <i>Popcorn Miso, Goma Yuzu, Yoghurt Golden Kiwi.</i>	75
Selection of Ice Cream or Sorbet	60

DESSERT WINE

	Bottles (37.5cl)	Glass (75 ml)
Bila Haut Banyuls M. Chapoutier 2021 (37.5cl) <i>Roussillon, France (Grenache Noir)</i>	450	75
Kabir Moscato di Pantelleria Donnafugata (37.5cl) <i>Sicily, Italy (Zibibbo)</i>	550	110
Ratafia Champenois Solera Aÿ Henri Giraud (50cl) <i>greg(jnjnj(XXX(5— 1560 260 Champagne, France (Pinot Noir, Chardonnay)</i>	1,560	260
Recioto della Valpolicella Classico G Quintarelli <i>(36(37.5cl) (37.5cl) (37.5cl) (37.5cl) (37.5cl)2015</i>	2,950	590
Château d'Yquem 2005 (37.5cl) <i>Sauternes, France (Sémillon, Sauvignon Blanc)</i>	7,750	775

PORT

	Bottles (75cl)	Glass (75 ml)
Blandy's Bual Madeira 30 Years Old 50 (50cl)	1,320	220
Taylor's Tawny Port 50 Year Old Golden Age (75cl)	4,000	400
Taylor's VVOP Tawny Port (75cl)	6,450	645

JAPANESE DIGESTIVES

	Bottles (75cl)	Glass (75 ml)
Hokusetsu Umeshu (50cl)	67	6.5
Nobu The Shochu	--	9

AVANTCHA TEA 35

Organic Japanese Sencha, Iri Genmaicha, Hojicha, Earl Grey, Lapsang Souchong,
Chamomile, Organic English Breakfast, Organic Ginger Breeze

SHUKO

Edamame Salted or Spicy	40
Umami Chicken Wings	135
Langoustine Shiso Harumaki	145
Crispy Squid Truffle Aji Amarillo	75
Potato Mochi Beef Tartar with Yuzu Truffle	120
Oyster kadaifi	145

NORI TACOS

(minimum order of 2)

Tuna Spicy Miso	60
Salmon New Style & Uni	95
Caviar & Uni	150

OYSTER

(Price per piece)

Gillardeau N5	35
Tia Mara N4	35
Kumamoto	100

SHOKUPAN

King Crab Creamy Spicy	75
Tuna Tomato Salsa Dry Miso	75
Salmon New Style Avocado	75

FRIED TOFU BUN

Wagyu Beef
Umami Chilean Sea Bass

KAKIAGE

Tuna
Beef Truffle

CAVIAR PLATTER

50 gr	1250
100 gr	2500
250 gt	5950

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Toro Tartare with Caviar	155
Salmon or Yellowtail Tartare with Caviar	125
Yellowtail Jalapeño (6pcs)	165
Seabass Tiradito (6pcs)	
Salmon Tataki Jalapeño Dressing (6pcs)	165
Tai Sashimi Dry Miso (6pcs)	
Salmon Nashi Pear (6pcs)	120

NOBU HOT DISHES

Black Cod Butter Lettuce(4PCS)	165
Umami Seabass Butter Lettuce (4pcs)	145
Rock Shrimp Tempura Creamy Spicy or Butter Ponzu	155
Short Rib with Spicy Miso (5pcs)	322
Japanese Beef and Caviar Sando	495

NIGIRI & SASHIMI

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Toro	55
O-Toro	65
Yellowtail	45
Salmon	35
Seabass	35
Shima Aji	40
Tai	40
Kinmedai	50
Nodoguro	70
Squid	40
Sea Urchin	150
King Crab	75
Botan Ebi	60
Obsi Blue Shrimp	40
Japanese Wagyu Beef Tataki	90
Caviar	199

SUSHI MAKI

	Cut
Salmon & Avocado	70
Eel & Cucumber	75
California	125
Shrimp Tempura	80
Salmon New Style	110
Salmon Skin	60
Soft Shell Crab	85
House Special	80
Vegetable	40
Toro Rossa Roll	85
Oshi Zushi New Style	110
Oshi Zushi New Style	110

COCKTAILS



88 BPM

SHIBUMI

KETEL ONE VODKA, OREGANO,
APEROL, SAKE, MELON

SAVORY | INTRIGUING | EXPRESSIVE

AED 85

Please notify our service colleagues if you have any known food allergies or intolerances.
Our drinks are prepared in an environment where other allergen ingredients are handled
All prices are in AED inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT where applicable



92 BPM

JALISCO ICED TEA

1800 SILVER TEQUILA, HOJICHA TEA, TONKA,
AGAVE, GINGER ALE, STARCH BREW

REFRESHING | SWEET | NUTTY

AED 95

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96 BPM

SOFT & SILKY

BACARDI SUPERIOR, WHITE CHOCOLATE, WATERMELON,
ANCHO REYES RED, BLACK MAMBA LEMON

VELVETY | PLAYFUL | TANGY

AED 85

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108 BPM

MEZCAL Y FIESTA

AMARAS VERDE MEZCAL, DRY CHERRY TOMATO,
MANCINO SAKURA, VERJUS, TONIC WATER

CRISP | EARTHY | MINERAL

AED 90

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102 BPM

BINCHO

1800 SILVER TEQUILA, ROASTED PINEAPPLE,
PANDAN, CACAO, CITRUS, ROCOTO

INDULGENT | WARM | EXOTIC

AED 85

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114 BPM

SATORI

TANQUERAY GIN, COCONUT, LYCHEE,
MUYU CHINOTTO, ST. GERMAIN, VANILLA

AWAKENING | BRIGHT | REFINED

AED 90

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124 BPM

PALOMA MALA

CASAMIGOS BLANCO TEQUILA, JALAPEÑO & PROVENCE
WINE, AGAVE, GRAPEFRUIT SODA & ROSÉ CHAMPAGNE

LUXURIOUS | DANGEROUS | VIBRANT

AED 90

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86 BPM

STRAWBERRY, LEMONGREASS & VETIVER MARTINI

ROKU GIN, KETEL ONE VODKA,
VETIVER, LEMONGRASS & STRAWBERRIES

DELICATE | INNOVATIVE | PERFUMED

AED 85

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118 BPM

FLYING FISH

DON JULIO BLANCO TEQUILA, PEPPER, CLARIFIED LYCHEE CORDIAL,
GRAPE FRUIT, SEA WATER, SODA

EXPRESSIVE | PUNGENT | CONCEPTUAL

AED 90

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82 BPM

DOPAMINE

SUNTORY TOKI WHISKY POP,
LAPSANG SOUCHONG BLACK TEA

DELICATE | SMOKY | HEDONISTIC

AED 95

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0%ABV COCKTAILS



58 BPM

NOBU VICE

UMAMI STRAWBERRY CORDIAL, MAESIL PLUM,
MOONBIRD, SEA WATER

CANDIED | VELVET | GLOSSY

AED 65

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60 BPM

MATCH IT

SEA ARCH, CLARIFIED YUZU LYCHEE CORDIAL,
COCONUT FOAM, MATCHA

BRIGHT | VELVETY | SCRUMPTIOUS

AED 65

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64 BPM

PANDAN DRIFT

DARK CANE, PANDAN & THAI BASIL,
GINGER BEER, CITRIC WATER

GREEN | WARM | VIVID

AED 65

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68 BPM

CRUSH IT

CRUSHED PEAR, CHOCOLATE & CHILI TEA CORDIAL,
FERMENTED COCONUT, SODA, THAI LIME

INDULGENT | LEAN | LIFTED

AED 65

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