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 NOBUCAPETOWN

NOBU COLD DISHES

Crispy Rice with choice of Spicy Tuna, Salmon or Yellowtail	280
Toro Tartare with Caviar	870
Salmon or Yellowtail Tartare with Caviar	590
Yellowtail Jalapeño	750
Tiradito	715
New Style Sashimi	320
Tuna Tataki with Tosazu	525
White Fish Sashimi Dry Miso	250
Salmon Tataki Karashi Su Miso	340
Yuzu Cured Seabass with Orange Amazu	300
Matsuhisa Shrimp	350
Seafood Ceviche	345
Sashimi Salad with Matsuhisa Dressing	580
Lobster Salad with Spicy Lemon Dressing	1500
Baby Spinach Salad Dry Miso	275
Baby Spinach Salad Dry Miso with Shrimp or Crayfish	475
Crispy Shiitake Salad Goma Truffle	295
Field Greens with Matsuhisa Dressing	210
Vegetable Hand Roll with Sesame Sauce	110

OMAKASE

Multi Course Nobu Tasting Menu

Signature
R2530

**add Japanese Kobe Beef +R1870*

NOBU HOT DISHES

Black Cod Miso	1595
Black Cod Butter Lettuce	795
Chilean Seabass Dashi Ponzu	1250
Kob with Shiso Salsa	495
Chilean Seabass Jalapeño Miso	1050
Umami Mauritian Seabass	825
Steamed Kingklip Champagne Miso	495
Steamed Salmon Dry Miso	540
Seafood Toban Yaki	575
Rock Shrimp Tempura with Three Sauces	650
King Crab Tempura Amazu Ponzu	1980
Lobster Tempura with Tamari Honey Sauce	1640
Seafood Kakiage	590
Squid 'Pasta' with Light Garlic Sauce	420
Lobster Wasabi Pepper or Spicy Garlic	1540
Creamy Spicy Crab	1200
King Crab Leg Yuzu Butter or Shiso Salsa	1980
Wagyu Dumplings with Butter Ponzu	660
Nobu Style Wagyu Sliders	540
Wagyu Ribeye A9 Truffle Amazu Ponzu Crispy Onion	2100
Short Rib Wasabi Salsa	850
Beef Tenderloin Toban Yaki	520
Anticucho Peruvian Style Rib Eye Steak	575
Lamb Chops Rosemary Miso	550
Springbok with Truffle Tosazu	520
Umami Baby Chicken	585

WAGYU BEEF

A9 South African (150grs)
R2035

Japanese Kobe Beef (150grs)
R5060

New Style

Toban Yaki

Steak

Flambé

Ishiyaki

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SHUKO

Edamame	130
Spicy Edamame	150
Umami Chicken Wings	195
Crispy Squid Aji Amarillo	295

NOBU TACOS

(minimum order of 2)

Salmon Spicy Miso	155
Lobster Wasabi Cream or Ceviche	395
South African Wagyu Beef (6 pcs)	1170
Nori Avocado Caviar	750

PLANT BASED

Courgette Tataki Ponzu	180
Crispy Tofu Spicy Avocado	205
Roasted Cauliflower Jalapeño	180
Nasu Miso	240
Warm Mushroom Salad	320
Mushroom Toban Yaki	315
Tofu Mascarpone Miso	375
Broccolini Chili Garlic or Shiso	170
Salsa	

TEMPURA

Shrimp	180
Avocado	120
Broccoli	120
Shiitake Mushroom	160
Zucchini	115
Shojin – Vegetable Selection	260

NIGIRI & SASHIMI

(price per piece)

Tuna	175
Toro	210
O-Toro	315
Yellowtail	205
Salmon	105
Seabass	110
Silver Fish	120
Red Snapper	130
Mackerel	100
King Crab	385
Shrimp	115
Octopus	90
Fresh Water Eel	175
Tamago	70
Wagyu Beef	320

SUSHI MAKI

	Hand	Cut
Tuna	220	240
Spicy Tuna	255	275
Tuna Asparagus	255	275
Salmon	155	195
Salmon & Avocado	240	260
Toro & Scallion	255	275
Yellowtail & Scallion	320	350
Scallop & Smelt Egg	405	425
Eel & Cucumber	460	480
California	390	410
Shrimp Tempura	270	290
Soft Shell Crab		320
House Special		395
Vegetable	135	155
Seabass Ceviche Caviar		470
Yellowtail New Style		390
Tuna Tataki Spicy Miso		315

SUSHI SELECTION

Cup Sushi (5pcs)	950
Sushi (12pcs)	1350
Sashimi (10pcs)	850

SOUP

Miso Soup	135
Mushroom Soup	145
Spicy Seafood Soup	315



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DESSERT

Bento Box <i>Chocolate Fondant, Green Tea Ice Cream</i>	275
Nobu Cheesecake <i>Oat Cookie, Mango, Thai Sorbet</i>	140
Miso Cappuccino <i>Caramelised Pecan, Miso Brulee, Coffee foam, Vanilla Ice Cream</i>	150
Mochido <i>Mochi Donut, Miso Toffee, Vanilla Nutmeg Ice Cream</i>	250
Toban Cookie <i>Double Chocolate, Milk Ice Cream (for 2 people)</i>	550
Milk Tart Parfait <i>Amarula, Pineapple, Marula Lime Coulis, Koeksister Crumble</i>	135
Coconut Mango Panna Cotta <i>Coconut & Mango Pannacotta, Almond Ginger Sorbet</i>	150
Homemade Mochi (3pcs) <i>Green Tea, Chocolate, Passion Fruit</i>	320
Selection of Seasonal Fruits	165
Selection of Ice Cream	60
Selection of Sorbet	60

DESSERT COCKTAILS

Affogato Coffee	90
Tequila Tiramisu	125

JAPANESE DIGESTIVE & WHISKY

Suntory Toki	90
Suntory Hibiki	310
Plum Wine	230

BRANDY & COGNAC

KWV 20yr	195
Hennessy XO	400
Hennessy Paradis	3725
Remy Martin XO	295
Remy Martin Louis XIII	8750

SWEET WINES

	Bottle	Glass
Moscato D' Asti, Pio Cesare, Piedmont	995	
Joostenberg Chenin NLH, Paarl 2017	790	165
Klein Constantia 'Vin de Constance' 2015	2350	560

FORTIFIED WINE

50ml Serving

Boplaas Cape Vintage, Calitzdorp 2016	190
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ARTISANAL TEAS & INFUSIONS

Green Tea	
<i>Genmaicha – Japan</i>	48
<i>Sencha Fukujyu – Japan</i>	50
<i>Gyokuru Exclusive (High caffeine) – Japan</i>	70
Flavoured Green Tea	48
<i>Sakura (Cherry Blossom) – Japan</i>	
Scented Oolong	50
<i>Jasmine Bai Hao – China</i>	
Black Tea	50
<i>Assam Bukhail – India</i>	
Flavoured Black Tea	48
<i>Buckwheat Vanilla – India</i>	
Herbal Infusions (Caffeine Free)	48
<i>African Sun – Inspired by the African landscape, South Africa</i>	
<i>Pure Wild Rooibos – Cederberg Mountains, South Africa</i>	
<i>Pure Chamomile – Egypt</i>	
<i>Fresh Mint</i>	

COFFEE

Our coffee is Rainforest Alliance certified

<i>Americano</i>	55	<i>Cappuccino</i>	55
<i>Café Latte</i>	55	<i>Double Espresso</i>	50
<i>Espresso</i>	35		

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