



WWW.NOBURESTaurants.COM

 NOBUDUBAI

NOBU COLD DISHES

Miso Chips with Tuna or Salmon (F)(G)(R)(S)(SE)(SO)	145
Crispy Rice with choice of Spicy Tuna, Salmon or Yellowtail (D)(F)(G)(R)(S)(SO)	120
Salmon or Yellowtail Tartare Caviar (E)(F)(G)(R)(S)(SO) 🍷	125/135
Toro Tartare Caviar (E)(F)(G)(R)(S)(SO)	155
Caviar Potato Wasabi (D)(E)(F)(G)	320
Grilled Langoustine Shiso Salsa (price per piece) (F)(G)(S)(SO)	225
Matsuhisa Shrimp (E)(F)(G)(S)(SE)	145
Yellowtail Jalapeño (F)(G)(R)(S)(SO) 🍷	165
Tiradito (F)(G)(R)(S)(SO) 🍷	110
New Style Sashimi (F)(G)(R)(SE)(SO) 🍷	115
Tuna Tataki Tosazu (F)(G)(R)(S)(SO)	145
Oyster with a Choice of Sauces (3pcs) (F)(G)(R)(S)(SO)	105
Tai Sashimi Dry Miso (F)(R)(S)(SO)	145
Salmon Tataki Karashi Su Miso (F)(G)(MU)(R)(S)(SO) 🍷	115
Chu Toro Jalapeño (F)(G)(R)(SO)	195
Chu Toro Tataki Kinome Miso (E)(F)(R)(S)(SO)	275
O Toro Loin Dry Miso (D)(F)(R)(S)(SO)	255
Salmon Nashi Pear (F)(R)(S)(SO) 🍷	120
Salmon Kelp Roll (F)(G)(R)(SO) 🍷	105
Seafood Ceviche (F)(G)(R)(S)(SO)	130
Salmon or Tuna Sashimi Salad with Matsuhisa Dressing (F)(G)(MU)(R)(SE)(SO)	135/155
Lobster Salad with Spicy Lemon Dressing (G)(S)(SE)(SO)	265
Crispy Shiitake Salad Goma Dressing (F)(G)(S)(SE)(SO) 🍷	95
Baby Spinach Salad Dry Miso (D)(SO)(V)	105
Baby Spinach Salad Dry Miso with Shrimp or Lobster (D)(F)(S)(SO)	160/265
Nobu Style Caesar Salad (D)(N)(SE)(SO)	95
Nobu Style Greek Salad (D)	95
Field Greens with Matsuhisa Dressing (G)(MU)(SE)(SO)(V)	80
Vegetable Hand Roll with Sesame Sauce (F)(S)(SE)(SO)(MU)	35

NOBU HOT DISHES

Black Cod Miso (F)(SO)	265
Black Cod Butter Lettuce (4pcs) (F)(G)(SO)	165
Umami Chilean Sea Bass (F)(G)(SO)	255
Chilean Sea Bass Jalapeño Miso (F)(G)(SE)(SO)	245
Mediterranean Sea Bass Umami (F)(G)(SO)	525
Dover Sole with Shiso Salsa (D)(F)(G)(SO) 🍷	575
Steamed Salmon Dry Miso (F)(G)(SO) 🍷	155
Kinmedai Yuzu Sesame Soy (D)(F)(G)(SE)(SO)	495
Turbot Dashi Ponzu (D)(F)(G)(SE)(SO)	255
Seafood Toban Yaki (D)(F)(G)(S)(SO)	165
Rock Shrimp Tempura with Three Sauces (D)(E)(F)(G)(S)(SE)(SO)	155
Soft Shell Crab Tempura Amazu Ponzu (F)(G)(S)(SE)(SO)	150
King Crab Tempura Amazu Ponzu (E)(F)(G)(S)(SE)(SO)	330
Lobster Tempura with Tamari Honey Sauce (E)(F)(G)(S)(SO)	395
Seafood Kakiage (E)(G)(S)(SO)	165
Creamy Spicy Crab (E)(F)(G)(S)(SE)(SO)	195
Squid 'Pasta' with Light Garlic Sauce (D)(G)(S)(SE)(SO)	185
Lobster Wasabi Pepper (D)(F)(G)(S)(SO)	365
King Crab Leg Yuzu Butter/Shiso Salsa (D)(F)(S)(SE)(SO)	330
Scallop and Foie Gras Vanilla Den Miso (F)(S)(SO)	255
Nobu Style Wagyu Sliders (2pcs) (D)(E)(F)(G)(S)(SO)	130
Wagyu Dumpling with Spicy Ponzu (D)(F)(G)(SE)(SO)	185
Short Rib Wasabi Salsa (5pcs) (F)(G)(S)(SO)	295
Beef Tenderloin Toban Yaki (D)(G)(S)(SO)	230
Anticucho Peruvian Style Rib Eye Steak (F)(G)(SE)(SO)(S)	295
Beef Tenderloin Truffle Amazu Ponzu (D)(F)(G)(S)(SE)(SO)	295
Wagyu A9 Yakimono (350g) (D)(F)(G)(SE)(SO)	695
Lamb Rosemary Miso (F)(G)(SO)	255
Umami Baby Chicken (F)(S)(SO)	170
Duck Breast Orange Miso (F)(S)(SO)	165

OMAKASE

Multi Course

Nobu Tasting Menu

(D)(F)(G)(R)(S)(SE)(SO)

Signature
595

Dubai
795

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

JAPANESE WAGYU BEEF

GRADE - A5

450 AED per 75 grams

885 AED per 150 grams

Choice of Preparations (D)(F)(G)(R)(S)(SE)(SO)

New Style Tataki Toban Yaki Steak Tacos (6 pcs)

Hot Stone Ishiyaki



Atlantis Atlas Project is our commitment to reducing our impact on the environment and supporting local communities. We work with local farmers and partners to offer dishes containing organic and certified sustainable produce, across a range of fruits, vegetables, seafood, and meat. Look for the Atlantis Atlas Project logo where the main ingredient highlights a planet-friendly meal.

Dishes indicated with (A) – Alcohol, (C) – Celery, (D) – Dairy, (E) – Egg, (F) – Fish, (G) – Gluten, (L) – Lupin, (MU) – Mustard, (N) – Nuts, (R) – (Raw), (S) – Shellfish, (SE) – Sesame, (SO) – Soybean, (SU) – Sulphites, (V) – Vegetarian
Please notify our service colleagues if you have any known food allergies or intolerances.
Our food is prepared in an environment where other allergen ingredients are handled.
Consumption of raw or undercooked animal, seafood, or poultry products such as eggs may increase your risk of food-borne illness.
All prices are in AED inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT where applicable

SHUKO

Edamame: Salted or Spicy <i>(F)(G)(S)(SE)(SO)(V)</i>	40
Padron Peppers Den Miso <i>(F)(S)(SE)(SO)</i>	135
Umami Chicken Wings (6pcs) <i>(F)(S)(SO)</i>	90
Baby Corn Honey Truffle <i>(G)(SE)(SO)</i>	45
Shokupan: Tuna, Salmon or King Crab <i>(D)(E)(F)(G)(R)(S)(SE)</i>	75

NOBU TACOS

(Minimum Order of 2)

Tuna Dry Miso <i>(D)(F)(R)(SO)(S)</i>	50
Salmon Spicy Miso <i>(F)(R)(S)</i> 🍴	40
Lobster Ceviche <i>(F)(G)(S)(SO)</i>	60
Japanese Wagyu Beef (6pcs) <i>(F)(G)(S)(SO)</i>	450
Nori Avocado Caviar <i>(E)(G)(F)(R)(S)</i>	140
Chicken Anticucho <i>(D)(F)(G)(S)(SE)(SO)</i>	40
Wagyu Beef Spicy Ponzu <i>(F)(G)(S)(SO)</i>	60

PLANT BASED

Shiitake Mushroom Salad <i>(G)(SE)(SO)</i>	95
Tomato Ceviche <i>(G)(SO)</i>	110
Kelp Salad Goma Dressing <i>(F)(G)(SE)(SO)</i>	105
Courgette Tataki Ponzu <i>(G)(SO)(V)</i>	70
Crispy Tofu Spicy Avocado <i>(D)(F)(G)(S)(SO)(V)</i>	95
Roasted Cauliflower Jalapeno <i>(D)(V)</i>	95
Baby Spinach Salad with Avocado <i>(D)(SO)(V)</i>	120
Broccolini Chili Garlic <i>(F)(G)(SE)(SO)(V)</i>	60
Nasu Miso <i>(F)(S)(SE)(SO)</i>	110
Warm Mushroom Salad <i>(F)(G)(SO)</i>	95
Mushroom Toban Yaki <i>(D)(G)(SO)(V)</i>	125
Tofu Mascarpone Miso <i>(D)(F)(SO)(V)</i>	85
Sugar Snap Peas Tempura	55
Aji Aioli <i>(E)(G)(SO)</i>	

NIGIRI & SASHIMI

(Price Per Piece)

Tuna <i>(F)(R)(S)</i>	40
O-Toro <i>(F)(R)(S)</i>	65
Chu Toro <i>(F)(R)(S)</i>	55
Yellowtail <i>(F)(R)(S)</i> 🍴	45
Salmon <i>(F)(R)(S)</i> 🍴	35
Sea Bass <i>(F)(R)(S)</i> 🍴	35
Mackerel <i>(F)(R)(S)</i>	45
Shima Aji <i>(F)(R)(S)</i>	40
Japanese Tai <i>(F)(R)(S)</i>	40
King Crab <i>(F)(S)</i>	75
Scallop (Only in Season) <i>(F)(R)(S)</i>	35
Shrimp <i>(F)(S)</i>	30
Octopus <i>(F)(S)</i>	30
Squid <i>(F)(S)</i>	40
Fresh Water Eel <i>(F)(G)(S)(SO)</i>	45
Tamago <i>(E)(F)(S)</i>	20
Sea Urchin <i>(F)(R)(S)</i>	150
Japanese Beef <i>(F)(G)(R)(S)(SO)</i>	90
Botan Ebi <i>(F)(MU)(S)</i>	65
Nodoguro <i>(F)(G)(MU)(R)(S)(SO)</i>	70
Salmon Jime <i>(F)(R)(S)</i>	40
Obsi Blue Shrimp <i>(F)(S)</i>	40
Salmon Egg <i>(E)(F)(R)(S)</i>	40
Tobiko <i>(E)(F)(R)(S)</i>	25
Caviar <i>(E)(F)(S)</i>	199

SUSHI SELECTION

(Chef's Choice)

Sushi Cup (10pcs) <i>(E)(F)(R)(S)</i>	395
Sushi (14pcs) <i>(E)(F)(R)(S)</i>	275
Sashimi (14pcs) <i>(E)(F)(R)(S)</i>	275
Vegetable (5pcs) <i>(F)(G)(S)(SE)(SO)</i>	95

Fresh Wasabi	40
Pickle Shin Shoga <i>(S)(F)</i>	50

SOUP

Miso Soup <i>(F)(SO)</i>	35
Mushroom Soup <i>(F)(G)(SO)</i>	55
Spicy Seafood Soup <i>(F)(G)(S)(SE)(SO)</i>	115
Steamed Rice <i>(V)</i>	30

SUSHI MAKI

Hand Cut

Tuna <i>(F)(R)(S)</i>	55	70
Spicy Tuna <i>(F)(G)(R)(S)(SE)</i>	65	80
Tuna Asparagus <i>(F)(R)(S)</i>	60	75
Salmon <i>(F)(R)(S)</i> 🍴	50	55
Spicy Salmon <i>(F)(G)(R)(S)(SE)</i> 🍴	60	65
Salmon & Avocado 🍴 <i>(F)(G)(R)(S)(SE)</i>	60	70
Toro & Scallion <i>(F)(R)(S)</i>	65	75
Yellowtail Jalapeño 🍴 <i>(F)(G)(R)(S)(SE)(SO)</i>	65	70
Scallop & Tobiko <i>(E)(F)(R)(S)(SE)</i>	65	75
Eel & Cucumber <i>(F)(G)(S)(SE)(SO)</i>	70	75
California <i>(F)(S)(SE)</i>	95	125
Shrimp Tempura <i>(E)(F)(G)(S)(SE)</i>	70	80
Cucumber <i>(F)(S)(SE)</i>	30	35
Avocado <i>(F)(S)(SE)</i>	30	35
Ume Shiso Cucumber <i>(F)(R)(S)(SE)</i>	35	40
Sea Urchin <i>(F)(R)(S)</i>	150	n/a
Vegetable <i>(F)(S)(SE)</i>	n/a	40
Soft Shell Crab <i>(E)(F)(G)(S)</i>	n/a	85
House Special <i>(E)(F)(G)(R)(S)</i>	n/a	80
Tuna Yuzu Kosho <i>(F)(G)(MU)(R)(S)</i>	60	75
Tai Caviar Tiradito <i>(E)(F)(G)(R)(S)(SE)(SO)</i>	n/a	260
Salmon New Style <i>(D)(F)(G)(R)(S)(SE)(SO)</i>	n/a	110
Unagi Foie Gras <i>(F)(G)(S)(SE)(SO)</i>	n/a	195

TEMPURA

(2pcs Per Order)

Shrimp <i>(E)(F)(G)(S)(SO)</i>	65
Asparagus <i>(E)(F)(G)(S)(SO)</i>	35
Avocado <i>(E)(F)(G)(S)(SO)</i>	35
Broccoli <i>(E)(F)(G)(S)(SO)</i>	30
Shiitake Mushroom <i>(E)(F)(G)(S)(SO)</i>	30
Zucchini <i>(E)(F)(G)(S)(SO)</i>	30
Uni Tempura <i>(E)(F)(G)(S)(SO)</i>	295
Shojin (7pcs) <i>(E)(F)(G)(S)(SO)</i>	75

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