WWW.NOBURESTAURANTS.COM

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
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

NOBU HOT DISHES

Black Cod Miso	1595
Black Cod Butter Lettuce	795
Chilean Seabass Jalapeño Miso	1050
Steamed Salmon Dry Miso	540
Rock Shrimp Tempura with Three Sauces	650
King Crab Tempura Amazu Ponzu	1980
Lobster Tempura with Tamari Honey Sauce	1640
King Crab Leg Yuzu Butter or Shiso Salsa	1980
Wagyu Dumplings with Butter Ponzu	660
Nobu Style Wagyu Sliders	540
Beef Tenderloin Toban Yaki	520
Anticucho Peruvian Style Rib Eye Steak	575
Lamb Rosemary Miso	550
Umami Baby Chicken	585

LUNCH OMAKASE

4 Course Nobu Tasting Menu

R1500

WAGYU BEEF

A9 South African (150grs)
R2035

Japanese Kobe Beef (150grs)
R5060

Steak Flambé Ishiyaki

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NIGIRI & SASHIMI

(price per piece)

Tuna	175
Toro	210
O-Toro	315
Yellowtail	205
Salmon	105
Seabass	110
Red Snapper	130
King Crab	385
Shrimp	115
Octopus	90
Fresh Water Eel	175
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
Eel & Cucumber	460	480
California	390	410
Shrimp Tempura	270	290
Soft Shell Crab		320
House Special		395
Vegetable	135	155

SUSHI SELECTION

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

SOUP

Miso Soup	135

SHUKO

Edamame	130
Spicy Edamame	150
Umami Chicken Wings (6pcs)	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

Roasted Cauliflower Jalapeño	180
Nasu Miso	240
Warm Mushroom Salad	320
Broccolini Chili Garlic or Shiso	170

TEMPURA

Shojin – Vegetable Selection	260

NOBU
CAPE TOWN

LUNCH OMAKASE

LITCHI MARTINI
OR
GINGER & JALAPEÑO MARTINI

YELLOWTAIL SASHIMI WITH JALAPEÑO

NOBU SUSHI SELECTION

BLACK COD
OR
SOUTH AFRICAN WAGYU

MISO CAPPUCCINO
OR
NOBU CHEESECAKE

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DESSERT

Bento Box *Chocolate Fondant, Green Tea Ice Cream*	275
Nobu Cheesecake *Oat Cookie, Mango, Thai Sorbet*	140
Miso Cappuccino *Caramelised Pecan, Miso Brulee, Coffee foam, Vanilla Ice Cream*	150
Selection of Seasonal Fruits	165
Selection of Ice Creams and Sorbets	60

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DESSERT COCKTAILS

Affogato Coffee	90
Tequila Tiramisu	125

JAPANESE DIGESTIVE & WHISKY

Suntory Toki	95
Suntory Hibiki	340
Plum Wine	265

BRANDY & COGNAC

KWV 20yr	215
Hennessy XO	445
Hennessy Paradis	4640
Remy Martin XO	420
Remy Martin Louis XIII	9680

SWEET WINES

	Bottle	Glass
Joostenberg Chenin NLH, Paarl 2017	875	185
Klein Constantia 'Vin de Constance' 2015	3550	620

FORTIFIED WINE

50ml Serving

Boplaas Cape Vintage, Calitzdorp 2016	190

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ARTISANAL TEAS & INFUSIONS

Green Tea

Genmaicha – Japan 50
Sencha Fukujyu – Japan 50
Gyokuru Exclusive (High caffeine) – Japan 70

Flavoured Green Tea

Sakura (Cherry Blossom) – Japan 50

Scented Oolong

Jasmine Bai Hao – China 50

Black Tea

Assam Bukhail – India 50

Flavoured Black Tea

Buckwheat Vanilla – India 50

Herbal Infusions (Caffeine Free)

50

African Sun – Inspired by the African landscape, South Africa
Pure Wild Rooibos – Cederberg Mountains, South Africa
Pure Chamomile – Egypt
Fresh Mint

COFFEE

Our coffee is Rainforest Alliance certified

Americano	45	*Cappuccino*	60
Café Latte	60	*Double Espresso*	50
Espresso	40		

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