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 NOBUDUBAI

NOBU COLD DISHES

Miso Chips with Tuna or Salmon <i>(F)(G)(R)(S)(SE)(SO)</i>	145
Crispy Rice with choice of Spicy Tuna, Salmon or Yellowtail <i>(C)(D)(F)(G)(MU)(R)(SE)(SO)</i>	120
Salmon or Yellowtail Tartare Caviar <i>(F)(G)(R)(SO)</i> 🍴	125/135
Toro Tartare Caviar <i>(F)(G)(R)(SO)</i>	155
Caviar Potato Wasabi <i>(D)(F)(G)(SO)</i>	320
Grilled Langoustine Shiso Salsa (price per piece) <i>(F)(G)(S)(SO)</i>	225
Matsuhisa Shrimp <i>(C)(E)(F)(G)(MU)(S)(SE)(SO)</i>	145
Beef Tartare Caviar <i>(C)(D)(E)(F)(MU)(R)(SO)</i>	185
Yellowtail Jalapeño <i>(F)(G)(R)(SO)</i> 🍴	165
Tiradito <i>(F)(G)(R)(S)(SO)</i> 🍴	110
New Style Sashimi <i>(F)(G)(R)(SE)(SO)</i> 🍴	115
Tuna Tataki Tosazu <i>(F)(G)(R)(SO)</i>	145
Oyster with a Choice of Sauces (3pcs) <i>(F)(G)(R)(S)(SO)</i>	105
Tai Sashimi Dry Miso <i>(F)(R)(SO)</i>	145
Salmon Tataki Karashi Su Miso <i>(F)(MU)(R)(SO)</i> 🍴	115
Chu Toro Jalapeño <i>(F)(G)(R)(SO)</i>	195
Chu Toro Tataki Kinome Miso <i>(F)(R)(SO)</i>	275
O Toro Loin Dry Miso <i>(D)(F)(R)(SO)</i>	255
Salmon Nashi Pear <i>(F)(R)(SO)</i> 🍴	120
Seafood Ceviche <i>(F)(G)(R)(S)(SO)</i>	130
Salmon or Tuna Sashimi Salad with Matsuhisa Dressing <i>(F)(G)(MU)(R)(SE)(SO)</i>	135/155
Lobster Salad with Spicy Lemon Dressing <i>(G)(S)(SE)(SO)</i>	265
Crispy Shiitake Salad Goma Dressing <i>(F)(G)(SE)(SO)</i> 🍴	125
Baby Spinach Salad Dry Miso <i>(D)(SO)(V)</i>	105
Baby Spinach Salad Dry Miso with Shrimp or Lobster <i>(D)(S)(SO)</i>	160/265
Nobu Style Caesar Salad <i>(D)(N)(SE)(SO)</i>	95
Nobu Style Greek Salad <i>(D)(SO)</i>	95
Field Greens with Matsuhisa Dressing <i>(G)(MU)(SE)(SO)(V)</i>	80
Vegetable Hand Roll with Sesame Sauce <i>(F)(MU)(SE)(SO)</i>	35

NOBU HOT DISHES

Black Cod Miso <i>(F)(SO)</i>	265
Black Cod Butter Lettuce (4pcs) <i>(F)(G)(SO)</i>	165
Umami Chilean Sea Bass <i>(F)(G)(SO)</i>	255
Chilean Sea Bass Jalapeño Miso <i>(F)(G)(SE)(SO)</i>	245
Dover Sole with Shiso Salsa <i>(D)(F)(G)(SO)</i> 🍴	575
Steamed Salmon Dry Miso <i>(F)(SO)</i> 🍴	155
Japanese Red Sea Bream Dashi Ponzu	255
Seafood Toban Yaki <i>(D)(F)(G)(S)(SO)</i>	165
Matsuhisa Eggplant <i>(C)(D)(E)(F)(G)(MU)(S)(SE)(SO)</i>	135
Rock Shrimp Tempura with Two Sauces <i>(C)(D)(E)(F)(G)(MU)(S)(SE)(SO)</i>	155
Soft Shell Crab Amazu Ponzu <i>(G)(S)(SO)</i>	150
King Crab Tempura Amazu Ponzu <i>(E)(G)(S)(SO)</i>	330
Lobster Tempura <i>(E)(F)(G)(S)(SE)(SO)</i>	395
Seafood Kakiage <i>(E)(G)(S)(SO)</i>	165
Creamy Spicy Crab <i>(C)(E)(F)(G)(MU)(S)(SE)(SO)</i>	195
Oyster Kataifi <i>(E)(F)(G)(MU)(S)(SO)</i>	160
Squid ‘Pasta’ with Light Garlic Sauce <i>(G)(MU)(S)(SE)(SO)</i>	185
Lobster Wasabi Pepper <i>(F)(G)(S)(SO)</i>	395
King Crab Leg Yuzu Butter/Shiso Salsa <i>(D)(F)(S)(SE)(SO)</i>	330
Scallop and Foie Gras Vanilla Den Miso <i>(F)(S)(SO)</i>	255
Nobu Style Wagyu Sliders (2pcs) <i>(C)(D)(E)(F)(G)(MU)(SE)(SO)</i>	130
Wagyu Dumpling with Spicy Ponzu <i>(D)(G)(MU)(SE)(SO)</i>	185
Short Rib Spicy Miso (5pcs) <i>(F)(G)(SE)(SO)</i>	295
Beef Tenderloin Toban Yaki <i>(D)(G)(SO)</i>	230
Anticucho Peruvian Style Rib Eye Steak <i>(G)(MU)(SE)(SO)</i>	295
Beef Tenderloin Truffle Amazu Ponzu <i>(D)(G)(SE)(SO)</i>	295
Wagyu A9 Yakimono (350g) <i>(F)(G)(SE)(SO)</i>	695
Lamb Chops Rosemary Miso <i>(F)(G)(MU)(SE)(SO)</i>	255
Umami Baby Chicken <i>(G)(SO)</i>	170
Duck Breast Orange Miso <i>(F)(SO)</i>	165

OMAKASE

Multi Course

Nobu Tasting Menu

(C)(D)(F)(G)(MU)(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 *(C)(D)(F)(G)(MU)(R)(S)(SE)(SO)*

New Style Tataki Toban Yaki Steak Tacos (6 pcs)
Hot Stone Ishiyaki

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



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.

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

NOBU TACOS	
<i>(Minimum Order of 2)</i>	
Tuna Dry Miso	50
<i>(D)(F)(R)(SO)</i>	
Salmon Spicy Miso	40
<i>(F)(G)(R)(SE)(SO)</i> 🍴	
Lobster Wasabi Sour Cream	60
<i>(D)(F)(G)(S)(SO)</i>	
Japanese Wagyu Beef (6pcs)	450
<i>(G)(SO)</i>	
Nori Avocado Caviar	140
<i>(E)(G)(F)(R)(S)</i>	
Chicken Anticucho	40
<i>(D)(G)(SE)(SO)</i>	
Wagyu Beef Spicy Ponzu	60
<i>(G)(SO)</i>	

PLANT BASED	
Shiitake Mushroom Salad	95
<i>(G)(SE)(SO)</i>	
Tomato Ceviche	110
<i>(G)(SO)(V)</i>	
Courgette Tataki Ponzu	70
<i>(G)(SO)(V)</i>	
Crispy Tofu Spicy Avocado	95
<i>(D)(G)(SO)(V)</i>	
Roasted Cauliflower Jalapeno	95
<i>(D)(V)</i>	
Baby Spinach Salad with Avocado	120
<i>(D)(SO)(V)</i>	
Broccolini Chili Garlic	95
<i>(G)(MU)(N)(SE)(SO)(V)</i>	
Nasu Miso	110
<i>(F)(SE)(SO)</i>	
Warm Mushroom Salad	95
<i>(G)(SO)</i>	
Mushroom Toban Yaki	125
<i>(D)(G)(SO)(V)</i>	
Tofu Mascarpone Miso	85
<i>(D)(F)(SO)(V)</i>	

NIGIRI & SASHIMI

(Price Per Piece)

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

SUSHI SELECTION

(Chef's Choice)

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

Fresh Wasabi	40
Pickle Shin Shoga	50

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

SUSHI MAKI		Hand Cut	
Tuna	55	70	
<i>(F)(MU)(R)</i>			
Spicy Tuna	65	80	
<i>(C)(D)(E)(F)(G)(MU)(R)(SE)(SO)</i>			
Tuna Asparagus	60	75	
<i>(F)(MU)(R)</i>			
Salmon	50	55	
<i>(F)(MU)(R)</i> 🍴			
Spicy Salmon	60	65	
<i>(C)(D)(E)(F)(G)(MU)(R)(SE)(SO)</i>			
Salmon & Avocado	60	70	
<i>(F)(G)(MU)(R)(S)(SE)</i>			
Toro & Scallion	65	75	
<i>(F)(MU)(R)(S)</i>			
Yellowtail Jalapeño	65	70	
<i>(F)(G)(MU)(R)(S)(SE)(SO)</i>			
Scallop & Tobiko	65	75	
<i>(F)(MU)(R)(S)(SE)</i>			
Eel & Cucumber	70	75	
<i>(F)(MU)(G)(S)(SE)(SO)</i>			
California	95	125	
<i>(F)(MU)(S)(SE)</i>			
Shrimp Tempura	70	80	
<i>(C)(D)(E)(F)(G)(MU)(S)(SE)</i>			
Cucumber	30	35	
<i>(F)(MU)(S)(SE)</i>			
Avocado	30	35	
<i>(F)(MU)(S)(SE)</i>			
Ume Shiso Cucumber	35	40	
<i>(F)(MU)(R)(SE)</i>			
Sea Urchin	150	n/a	
<i>(F)(MU)(R)(S)</i>			
Vegetable	n/a	40	
<i>(F)(MU)(S)(SE)</i>			
Soft Shell Crab	n/a	85	
<i>(F)(G)(MU)(S)</i>			
House Special	n/a	80	
<i>(F)(G)(MU)(R)(S)</i>			
Salmon New Style	n/a	110	
<i>(D)(F)(G)(MU)(R)(SE)(SO)</i>			
Chutoro Zuke Wasabi Salsa	n/a	165	
<i>(F)(G)(R)(S)(SE)</i>			
Japanese Beef Jalapeño	n/a	355	
<i>(G)(R)(S)(SE)</i>			
Smoked Salmon Shiso Salsa	n/a	95	
<i>(F)(G)(R)(S)(SE)</i>			

TEMPURA	
<i>(2pcs Per Order)</i>	
Shrimp	65
<i>(E)(F)(G)(S)(SO)</i>	
Asparagus	35
<i>(E)(F)(G)(SO)</i>	
Avocado	35
<i>(E)(F)(G)(SO)</i>	
Broccoli	30
<i>(E)(F)(G)(SO)</i>	
Shiitake Mushroom	30
<i>(E)(F)(G)(SO)</i>	
Zucchini	30
<i>(E)(F)(G)(SO)</i>	
Uni Tempura	295
<i>(E)(F)(G)(S)(SO)</i>	
Shojin (7pcs)	75
<i>(E)(F)(G)(SO)</i>	

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