
NOBU
ONE ZA'ABEEL

DINNER

NOBU COLD DISHES

Oyster with Nobu Sauces (3pcs) (G)(S)(SO)	105
Crispy Rice with choice of Spicy Tuna, Salmon, Yellowtail or King Crab (D)(E)(F)(S)(SE)(MU)(G)(SO)(C)	120
Toro Tartare with Caviar (F)(G)(SO)(MU)	155
Salmon or Yellowtail Tartare with Caviar (F)(G)(SO)(MU)	125
Beef Tartare with Caviar (E)(F)(MU)(SO)	185
Yellowtail Jalapeño (F)(SO)(G)	165
Tiradito (F)(SO)(G)	110
New Style Sashimi (F)(G)(SE)(SO)	115
Tuna Tataki Tosazu (F)(G)(SO)	145
Salmon Tataki Karashi Su Miso or Jalapeño Dressing (F)(MU)(SO)	115
Tai Sashimi Dry Miso (F)(SO)	145
Chu Toro Tataki Kinome Miso (F)(SO)	275
O Toro Loin Dry Miso (D)(F)(SO)	255
Seafood Ceviche (S)(F)(G)(SO)	130
Tuna Miso Ceviche (F)(G)(SO)	155
Smoked Tai Japanese Tomato (MU)(F)(G)(SE)(SO)	145
Cold Chuko Inaniwa with King Crab (E)(F)(G)(MU)(S)(SO)	185
Sashimi Salad with Matsuhisa Dressing (MU)(F)(G)(SE)(SO)	155
Lobster Salad with Spicy Lemon Dressing (G)(S)(SE)(SO)	265
Baby Spinach Salad Dry Miso (D)(SO)(V)	105
Baby Spinach Salad Dry Miso with Lobster (D)(S)(SO)	265
Crispy Shiitake Salad Goma Truffle (G)(SE)(SO)(V)	125
Nobu Style Caesar Salad (D)(N)(SE)(SO)(V)	95
Koshin Daikon Dry Miso Salad (D)(SO)(V)	110
Nobu Style Caesar Salad with Lobster (S)(D)(N)(SE)(SO)	255
Field Greens with Matsuhisa Dressing (MU)(G)(SE)(SO)(V)	80
Vegetable Hand Roll with Sesame Sauce (F)(MU)(SE)(SO)	40

OMAKASE

Multi Course Tasting Menu

Last order for Tasting Menu will be at 10:00pm

Signature	One Za'Abeel
595	795

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, – Responsibly Sourced.

NOBU HOT DISHES

Black Cod Miso (F)(SO)	265
Black Cod Butter Lettuce (F)(G)(SO)	165
Chilean Seabass Dashi Ponzu (D)(F)(G)(SE)(SO)	245
Chilean Seabass Tosazu Butter Crispy Brussel Sprout (D)(F)(G)(SE)(SO)	235
Japanese Red Snapper Shiso Amazu (F)(G)(SO)	235
Umami Mediterranean Seabass (F)(G)(SO)	395
Matsuhisa Eggplant (E)(F)(G)(MU)(S)(SO)	125
Rock Shrimp Tempura with 2 Sauces (D)(E)(F)(S)(G)(SE)(SO)(C)(MU)	155
King Crab Tempura Amazu Ponzu (S)(E)(G)(SE)(SO)	330
Lobster Tempura (S)(E)(F)(G)(SE)(SO)	395
Soft Shell Crab Kalamansi Amazu Ponzu (S)(G)(SE)(SO)	150
Scallop Foie Gras Vanilla Den Miso (F)(S)(SO)	255
King Crab Leg Shiso Salsa (D)(G)(S)(SO)	330
Umami Baby Chicken (G)(SO)	170
Short Rib with Spicy Miso (5pcs) (F)(G)(SE)(SO)	295
Wagyu Dumpling with Spicy Ponzu (D)(G)(SE)(SO)	185
Nobu Style Wagyu Sliders (2pc) (D)(E)(G)(SE)(SO)	130
Beef Tenderloin Truffle Amazu Ponzu (D)(E)(G)(SO)	295
Peruvian Style Wagyu Rib Eye Anticucho (F)(G)(SE)(SO)	295
Japanese Wagyu Beef Chuko Inaniwa (F)(G)(SO)	165
Veal Chop Umami (G)(SO)	425
Lamb Rack Rosemary Miso (F)(G)(SE)(SO)	255
Duck Breast Orange Miso (F)(SO)	165

JAPANESE WAGYU BEEF

Grade A5

New Style 75 grams 450 | Tataki 75 grams 450

Hot Stone 150 grams 885 | Ishiyaki 150 grams 885

Tomahawk 100 grams 275

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SUSHI

PLANT BASED

Crispy Tofu with Spicy Avocado (D)(G)(SO)(V)	95
Baby Spinach Salad Avocado (D)(SO)	120
Courgette Tataki with Ponzu (G)(SO)(V)	70
Eggplant Goma Tomato Miso (F)(G)(N)(SE)(SO)	105
Nasu Miso (SE)(SO)(F)	110
Tofu Mascarpone Miso (D)(F)(SO)	85
Cauliflower Jalapeño (V)	95
Broccolini Spicy Garlic (SE)(G)(SO)(V)	60
Mushroom Toban Yaki (G)(SO)(V)	125
Mushroom Kamameshi (D)(F)(G)(SO)	185

TEMPURA

Shrimp (F)(S)(G)(E)(SO)	65
Asparagus (F)(G)(E)(SO)	35
Avocado (F)(G)(E)(SO)	35
Broccoli (F)(G)(E)(SO)	30
Shiitake Mushroom (F)(G)(E)(SO)	30
Zucchini (F)(G)(E)(SO)	30
Shojin – Vegetable Selection (F)(G)(E)(SO)	80

CAVIAR PLATTER

Osietra

50 gr	1250
100 gr	2500
250 gr	5950

SHUKO

Edamame Salted or Spicy (P)(SE)(G)(SO)(V)	40
Umami Chicken Wings (SO)	135
Padron Peppers Den Miso (F)(SE)	40
Oyster Kataifi (E)(S)(G)(SO)(MU)	145
Langoustine Shiso Salsa (G)(S)(SO)	225
Crispy Squid Truffle Aji Amarillo (S)(F)(SE)(E)(SO)(D)(C)(MU)(G)	75
Potato Mochi Beef Tartare, Yuzu Truffle (F)(SE)(E)(SO)(D)(C)(MU)(G)	120

NORI TACOS

Tuna Dry Miso (F)(S)(E)(SO)(G)(D)	50
Salmon Spicy Miso (F)(S)(SE)(E)(SO)(G)(MU)	40
King Crab Aji Amarillo (S)(E)(SO)(G)(MU)	60
Caviar & Avocado (F)(S)(E)(G)	140
Short Rib Spicy Ponzu (F)(S)(SE)(E)(SO)(G)(MU)	50
Wagyu (6pcs) (SO)(S)(E)(G)	450

SHOKUPAN

King Crab Wasabi Sour Cream (S)(D)(SO)(G)(MU)(N)(P)	75
Tuna Creamy Spicy (D)(E)(SO)(G)(C)(MU)(N)(F)(SE)(P)	75
Salmon Matsuhisa Dressing (D)(SO)(G)(MU)(N)(F)(SE)(P)	75
Beef Truffle Aioli (D)(E)(SO)(G)(C)(MU)(N)(F)(SE)(P)	75

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NIGIRI & SASHIMI

(price per piece)

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

SUSHI MAKI

	Hand	*Cut*
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
Salmon Skin	50	60
Soft Shell Crab		85
House Special		80
Vegetable	35	40
Unagi Foie Gras Roll		150
Japanese Beef Tataki Roll		190

SUSHI MAKI

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

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ONE ZA'ABEEL

THE PULSE

INSPIRED BY THE BODY'S NATURAL RHYTHM, THIS MENU TRANSLATES TEMPO INTO TASTE. EACH COCKTAIL CARRIES ITS OWN RHYTHM WITH FLAVOUR AND TEXTURE RISING, FALLING, AND EVOLVING BETWEEN SIPS, CONVERSATION, AND ATMOSPHERE. SHAPED BY BALANCE AND CONTROL, EACH DRINK REVEALS ITSELF GRADUALLY.

THE NIGHT PICKS UP PACE HERE.
FLAVOUR MOVES QUICKLY, THEN HOLDS, THEN PUSHES AGAIN.
A MOTION THAT MATCHES THE ROOM'S PULSE.

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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MADE FOR THE EARLY HOURS OF THE NIGHT.
FLAVOUR LEADS EVERY STEP, BUILDING A RHYTHM
YOU FEEL MORE THAN YOU EXPECT.

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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