



## LUNCH MENU

### NOODLES

Seafood Udon <i>(260 cal)</i>	32
Inaniwa Udon with Tempura <i>(hot)(350cal)</i>	28
Inaniwa Udon <i>(hot/cold) (150 cal)</i>	20

### DONBURI

Unagi Donburi <i>(190 cal)</i>	45
Chicken Anticucho Donburi <i>(265 cal)</i>	30
*Chi Ra Shi Donburi <i>(160 cal)</i>	48

### BENTO BOXES

*(Available Monday-Saturday)*

DELUXE <i>(650 cal)</i>	56	CLASSIC <i>(600 cal)</i>	46
*Toro Sashimi Salad Yuzu Miso		Sashimi Salad Matsuhisa Dressing	
*Assorted Sushi		*Assorted Sushi	
Langoustine Tempura Ama Ponzu		Rock Shrimp Tempura Creamy	
Scallop Spicy Garlic and Rice		Black Cod Miso	
Grilled Beef Tenderloin Teriyaki		Vegetable Spicy Garlic with Rice	
Miso Soup		Miso Soup	
VEGETARIAN <i>(450 cal)</i>	36	CHILDREN'S <i>(350 cal)</i>	27
Shiitake Salad Matsuhisa Dressing		Cucumber Cut Roll	
Tomato Quinoa Ceviche		Rock Shrimp Tempura	
Vegetable Cut Roll		Chicken Kushiyaki Sesame Dressing	
Grilled Asparagus Dry Miso		Mixed Vegetables Teriyaki Sauce	
Vegetable Spicy Garlic with Rice			
Vegetarian Miso Soup			

Prices are inclusive of VAT – 12.5% Discretionary Service Charge will be added to your bill  
\*Bluefin Tuna is an environmentally threatened species - please ask your server for an alternative  
If you have any dietary requirements or food allergies please inform your server  
Adults need around 2000 kcal per day

NOBU COLD DISHES

CLASSIC

Miso Chips with Tuna and Scallop <i>(120 cal)</i>	22
Salmon or Yellowtail Tartare with Caviar <i>(171 cal)</i>	29.5
*Toro Tartare with Caviar <i>(198 cal)</i>	36
Yellowtail Jalapeño <i>(106 cal)</i>	26
Tiradito <i>(94 cal)</i>	20
New Style Sashimi Salmon <i>(489 cal)</i> or Whitefish <i>(441 cal)</i>	21.5
Seafood Ceviche <i>(120 cal)</i>	18
*Tuna Tataki with Tosazu <i>(142 cal)</i>	25
Sashimi Salad with Matsuhisa Dressing <i>(650 cal)</i>	26
Field Greens with Matsuhisa Dressing <i>(100 cal)</i>	11
Lobster Salad with Spicy Lemon Dressing <i>(211 cal)</i>	36
Beef Tenderloin Tataki with Ponzu <i>(350 cal)</i>	28.5

OMAKASE  
Multi Course Tasting Menu

Signature 125

NOW

Vegetable Hand Roll Sesame Dressing <i>(67 cal)</i>	14
Crispy Rice with *Spicy Tuna <i>(120 cal)</i> , Salmon <i>(120 cal)</i> or Yellowtail <i>(120 cal)</i>	22
Crispy Rice with Spicy *Toro <i>(180 cal)</i>	27.5
Whitefish Sashimi Dry Miso <i>(281 cal)</i>	21
*Seared Toro with Yuzu Miso and Jalapeño Salsa <i>(180 cal)</i>	33
Baby Spinach Salad Dry Miso <i>(100 cal)</i>	21
Baby Spinach Salad Dry Miso with Shrimp <i>(160 cal)</i> , Lobster <i>(180 cal)</i> or Crab	39

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NOBU HOT DISHES

CLASSIC

Black Cod Miso <i>(910 cal)</i>	53
Black Cod Butter Lettuce <i>(545 cal)</i>	29
Rock Shrimp Tempura with Ponzu, Creamy Spicy Sauce or Jalapeño <i>(225 cal)</i>	27.5
Rock Shrimp Tempura with Three Sauces <i>(250 cal)</i>	29.5
Squid ‘Pasta’ with Light Garlic Sauce <i>(180 cal)</i>	28
Shrimp and Lobster with Spicy Lemon Dressing <i>(232 cal)</i>	40
Lobster Wasabi Pepper <i>(600 cal)</i>	55
Beef Toban Yaki <i>(200 cal)</i>	34
Lamb Anticucho Miso <i>(840 cal)</i>	46
Anticucho Peruvian Style Rib Eye Steak <i>(580 cal)</i>	46

JAPANESE WAGYU BEEF  
GRADE - A5

65 per 75 grams *(650 cal)*

Choice of Preparations

New Style      Tataki      Toban Yaki      Steak      Flambé

NOW

Wagyu Dumpling with Spicy Ponzu <i>(5pcs) (650 cal)</i>	32.5
Crispy Pork Belly with Apple Wasabi Salsa <i>(780 cal)</i>	30
King Crab Tempura with Amazu Ponzu <i>(280 cal)</i>	52
Umami Chilean Sea Bass <i>(650 cal)</i>	52
Salmon Shiso Tabbouleh <i>(385 cal)</i>	32.5
Grilled Poussin Spicy Lemon <i>(350 cal)</i>	32.5

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