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 NOBURESTaurantMANILA

## NOBU COLD DISHES

|   |       |
|---|-------|
| Oysters with Nobu Sauces <i>3pc minimum order</i>  | 430pc |
| Crispy Rice with choice of Spicy Tuna, Salmon or Crab   | 760   |
| Toro Tartare with Caviar  | 1850  |
| Salmon Tartare with Caviar  | 1265  |
| Yellowtail Tartare with Caviar  | 1400  |
| Yellowtail Jalapeño   | 880   |
| Whitefish Tiradito  | 820   |
| Octopus Tiradito  | 950   |
| Scallop Tiradito  | 1800  |
| New Style Salmon  | 1050  |
| New Style Whitefish                                | 820   |
| New Style Oyster  | 1500  |
| Seafood Ceviche                                    | 1500  |
| Lobster Ceviche   | 1120  |
| Tuna Tataki with Tosazu   | 820   |
| Whitefish Sashimi Dry Miso  | 820   |
| Salmon Tataki Karashi Su Miso                      | 1050  |
| Sashimi Salad with Matsuhisa Dressing   | 980   |
| Lobster Salad with Spicy Lemon Dressing   | 4400  |
| Field Greens Salad with Matsuhisa Dressing       | 265   |
| Tomato with Matsuhisa Dressing  | 330   |
| Salmon Skin Salad                                | 800   |
| Crispy Shiitake Salad   | 600   |
| Nobu Greek Salad  | 500   |
| Green Papaya Salad  | 450   |

## NOBU HOT DISHES

|   |       |
|---|-------|
| Black Cod Miso  | 2650  |
| Black Cod Butter Lettuce <i>2pc minimum order</i>  | 460pc |
| Chilean Sea Bass with Dry Miso                     | 3490  |
| Seafood Toban Yaki  | 1900  |
| Umami Chilean Sea Bass  | 3490  |
| Chilean Seabass Dashi Ponzu                        | 3490  |
| Salmon with Crispy Spinach and Yuzu Soy            | 1750  |
| Rock Shrimp Tempura with Creamy Spicy, and Butter Ponzu   | 2300  |
| Lobster Tempura with Truffle Honey Soy  | 5500  |
| Squid 'Pasta' with Light Garlic Sauce   | 1100  |
| Lobster Wasabi Pepper   | 4300  |
| Shrimp and Lobster with Spicy Lemon Dressing       | 2800  |
| Shrimp with Wasabi Pepper or Spicy Garlic          | 1230  |
| Scallop with Spicy Garlic or Wasabi Pepper  | 2300  |
| Creamy Spicy Crab   | MP    |
| Lobster Truffle   | 4950  |
| Chicken Toban Yaki  | 1100  |
| Beef Toban Yaki   | 2530  |
| Pork Belly Spicy Miso   | 2150  |
| Nobu Manila Style Kurobuta Pork Sisig   | 2150  |
| Umami Marinated Whole Chicken   | 1250  |

### OMAKASE

Multi Course

Nobu Tasting Menu

Signature  
6500

Manila  
8000

 Sustainable Source

 Vegetarian

Prices are in Philippine Pesos, inclusive of VAT and subject to local tax and service charge.  
If you have any dietary requirements or food allergies please inform your waiter.

### JAPANESE WAGYU BEEF

GRADE - A5

Cold Preparations MP per 50 grams

Hot Preparations MP per 100 grams

New Style    Tataki    Toban Yaki    Steak    Flambé    Tacos (6 pcs)

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## VEGETABLES



### COLD

|   |     |
|---|-----|
| New Style Tofu           | 265 |
| Kelp Salad  | 400 |
| Shiitake Mushroom Salad  | 310 |


### HOT

|   |     |
|---|-----|
| Nasu Miso   | 350 |
| Warm Mushroom Salad   | 580 |
| Mushroom Toban Yaki   | 860 |
| Tofu Toban Yaki   | 600 |
| Vegetables Jalapeño Salsa  | 530 |

### TEMPURA



|   |      |
|---|------|
| Shojin – Vegetable Selection  | 440  |
| Shrimp           | 1030 |
| Shrimp & Vegetables   | 1240 |
| Seafood Kakiage  | 1985 |

## SHUKO

|   |     |
|---|-----|
| Edamame  | 220 |
| Spicy Edamame   | 330 |
| Umami Chicken Wings   | 500 |

### NOBU TACOS

(minimum order of 2)

|   |     |
|---|-----|
| Tuna Dry Miso   | 250 |
| Salmon Spicy Miso            | 230 |
| Lobster Wasabi Sour Cream  | 315 |
| Pork Soy Shallot  | 230 |

### YAKIMONO

Served with Anticucho, Teriyaki  
or Wasabi Pepper Sauce

|                           |      |
|---------------------------|------|
| Free Range Chicken        | 1190 |
| Salmon                    | 1650 |
| Beef Tenderloin 180 grams | 3300 |

### KUSHIYAKI

(2 skewers per order)




Served with Anticucho, Teriyaki  
or Wasabi Pepper Sauce

|  |      |
|--|------|
| Vegetable  | 350  |
| Shrimp  | 2200 |
| Chicken  | 750  |
| Beef   | 2000 |

## NIGIRI & SASHIMI

(price per piece)

(minimum order of 2)

|  |     |
|--|-----|
| Belt Fish  | 160 |
| Lapu Lapu  | 180 |
| Tuna   | 210 |
| Blue Fin Oh-Toro  | 800 |
| Fluke Fin  | 300 |
| Salmon            | 295 |
| Yellowtail   | 295 |
| Surf Clam  | 210 |
| Octopus  | 275 |
| Squid  | 265 |
| Salmon Egg        | 525 |
| Smelt Egg  | 200 |
| Local Uni  | 250 |
| Ark Clam   | 300 |
| Scallop  | 350 |
| Shrimp   | 300 |
| Sweet Shrimp   | 370 |
| Freshwater Eel   | 280 |
| Tamago          | 160 |
| A5 Wagyu   | 896 |
| Snow Crab  | 700 |

### SOUP AND NOODLES

|                      |      |
|----------------------|------|
| Miso Soup            | 210  |
| Mushroom Soup        | 360  |
| Clear Soup           | 525  |
| Spicy Seafood Soup   | 1000 |
| Chilled Soba Noodles | 670  |
| Yaki Udon            | 620  |
| Cold Inaniwa         | 550  |

## SUSHI MAKI

|  | Hand | Cut  |
|--|------|------|
| Tuna   | 300  | 425  |
| Spicy Tuna   | 295  | 450  |
| Tuna Asparagus   |      | 430  |
| Toro & Scallion  | 715  | 1600 |
| Yellowtail & Scallion  | 675  | 800  |
| Yellowtail & Jalapeño  |      | 800  |
| Salmon & Avocado   | 410  | 515  |
| Eel & Avocado  | 300  | 425  |
| California   | 485  | 675  |
| Shrimp Tempura  | 280  | 400  |
| Spicy Scallop  | 425  | 540  |
| Soft Shell Crab Roll   |      | 650  |
| Salmon Skin     | 250  | 410  |
| House Special  |      | 1000 |
| Cucumber        | 210  | 320  |
| Vegetable       | 240  | 360  |
| New Style Salmon   |      | 575  |

### ASSORTED PLATTER

### SUSHI

Served with Miso Soup

|                |      |
|----------------|------|
| Sushi Ocean 8  | 1800 |
| Sushi Ocean 10 | 2000 |

### SASHIMI

Served with Rice & Miso Soup

|                  |      |
|------------------|------|
| Sashimi Ocean 12 | 2200 |
|------------------|------|

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## NOBU DESSERT

|   |     |
|---|-----|
| Chocolate Bento Box<br><i>Chocolate Fondant, Matcha Ice Cream</i>   | 550 |
| Nobu Cheesecake<br><i>Mango Cheesecake, Oatmeal Cookies, Pineapple Yuzu Sorbet</i>  | 480 |
| Miso Cappuccino<br><i>Miso Brûlée, Caramel Pecan Nut, Vanilla Ice Cream, Coffee Foam</i>  | 400 |
| Pandan Coconut with Coconut Soy Sorbet<br><i>Choux Biscuit Sponge, Pandan Cremuex, Coconut Meat, Coconut Soy Sorbet</i>         | 495 |
| Chocolate Hazelnut Miso<br><i>Hazelnut Chocolate Miso Cube Ice Cream, Chocolate Mousse</i>                                      | 495 |
| Nobu Halo Halo<br><i>Coconut Water Snow, Yuzu Gelée, Green Tea Crisps, Adzuki Bean Coconut Sesame Mochi &amp; Ube Ice Cream</i> | 440 |
| Assorted Homemade Mochi (3pcs.)<br><i>Chef's Selection</i>  | 550 |
| Seasonal Exotic Fruit Selection<br><i>Chef's Selection</i>  | 440 |
| Selection Of Ice Cream or Sorbet ( <i>per scoop</i> )   | 110 |

## DESSERT WINE

|                                      | Bottle<br>(750ml) | Glass<br>(90ml) |
|--------------------------------------|-------------------|-----------------|
| Hokusetsu, Plum Wine<br><i>Japan</i> | 3590              | 430             |

## COGNAC & BRANDY

|                     | Glass<br>(45ml) |
|---------------------|-----------------|
| Remy Martin VSOP    | 580             |
| Hennessy VSOP       | 650             |
| Martell XO          | 1700            |
| Martell Cordon Bleu | 1900            |
| Hennessy XO         | 2400            |

## TEA & COFFEE

|           |     |               |     |
|-----------|-----|---------------|-----|
| Earl Grey | 190 | Espresso      | 200 |
| Chamomile | 190 | Americano     | 200 |
| Jasmine   | 190 | Macchiato     | 200 |
| Green Tea | 190 | Cappuccino    | 225 |
|           |     | Café Mocha    | 225 |
|           |     | Café Latte    | 225 |
|           |     | Brewed Coffee | 225 |

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