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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	1500
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

### 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.

## NOBU HOT DISHES

Black Cod Miso	2650
Black Cod Butter Lettuce <i>2pc minimum order</i> 	460pc
Chilean Sea Bass with Black Bean Sauce or 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, Jalapeño or Ponzu Sauce	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

### 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 <i>Chocolate Fondant, Matcha Ice Cream</i>	550
Nobu Cheesecake <i>Mango Cheesecake, Oatmeal Cookies, Pineapple Yuzu Sorbet</i>	480
Miso Cappuccino <i>Miso Brûlée, Caramel Pecan Nut, Vanilla Ice Cream, Coffee Foam</i>	400
Pineapple Yuzu Pavlova <i>Meringue, Yuzu Curd, Poached Pineapple, Fresh Lime, Shiso Yuzu Gel, Pineapple Yuzu Sorbet</i>	550
Chocolate Black Goma <i>Chocolate Black Sesame, Chocolate Sponge, Caramel Pecan Nuts, Sesame Praline, Coconut Sorbet</i>	550
Nobu Halo Halo <i>Coconut Water Snow, Yuzu Gelée, Green Tea Crisps, Adzuki Bean Coconut Sesame Mochi &amp; Ube Ice Cream</i>	440
Assorted Homemade Mochi (3pcs.) <i>Chef's Selection</i>	550
Seasonal Exotic Fruit Selection <i>Chef's Selection</i>	440
Selection Of Ice Cream or Sorbet ( <i>per scoop</i> )	110



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## DESSERT WINE

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

## COGNAC & BRANDY

	Glass
	(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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