

# NOBU COLD DISHES

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## PLATILLOS FRÍOS NOBU

CLASSIC  
CLÁSICOS

	USD	MX
Toro Tartare with Caviar (45 g)	40	920
<i>Tartar de Toro con Caviar (45 g)</i>		
Salmon Tartare with Caviar (45g) 🐟	38	874
<i>Tartar de Salmón con Caviar (45g)</i>		
Yellowtail Tartare with Caviar (45g)	38	874
<i>Tartar de Jurel con Caviar (45g)</i>		
Oysters with Nobu Sauces (3 pcs) 🐚	17	391
<i>Ostiones Kumamoto con Salsas Nobu (3 pcs)</i>		
Yellowtail Jalapeño (60g) 🐟	26	598
<i>Jurel Jalapeño (60g)</i>		
White Fish Sashimi Dry Miso (50 g)	28	644
<i>Sashimi de Pescado Blanco con Miso Seco (50 g)</i>		
Octopus Tiradito (6 pzs) (60g) 🐙	28	644
<i>Tiradito de Pulpo (9 pzs) (60g)</i>		
White Fish Tiradito (50g) 🐟	28	644
<i>Tiradito de Pescado Blanco (50g)</i>		
New Style Sashimi Salmon (60g)	28	644
<i>New Style Sashimi Salmón (60g)</i>		
New Style Sashimi White Fish (60g)	28	644
<i>New Style Sashimi Pescado Blanco (60g)</i>		
Seafood Ceviche (150g) 🐟	26	598
<i>Ceviche de Mariscos (150g)</i>		
Lobster Ceviche on Butter Lettuce (2 pcs) (35g) 🐚	27	621
<i>Ceviche de Langosta en Lechuga Francesa (2 pcs) (35g)</i>		
Sashimi Salad with Matsuhisa Dressing (80g)	30	690
<i>Ensalada de Sashimi con Aderezo Matsuhisa (80g)</i>		
Lobster Shiitake Salad (90g) 🐚	58	1334
<i>Ensalada de Langosta con Shiitake (70g)</i>		
Shiitake Salad with Spicy Lemon Dressing 🐚	20	460
<i>Ensalada de Hongos Shiitake con Aderezo de Limón Picante</i>		
Field Greens and Paper-Thin Vegetables ✓	16	368
<i>Ensalada Verde, Atún Tataki con Aderezo Matsuhisa</i>		

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## PLATILLOS FRÍOS NOBU

NOW

	USD	MX
Crispy Rice with Spicy Tuna (45g) 🍷	19	437
<i>Arroz Crujiente con Atún Picante (45g)</i>		
Crispy Rice with Avocado (45g)	16	368
<i>Arroz Crujiente con Aguacate y Miso (45g)</i>		
Salmon Sweet Onion (60g)	28	644
<i>Salmón con Salsa de Cebolla Dulce (60g)</i>		
Albacore Crispy Onion with Tosazu (60g)	28	644
<i>Atún Blanco y Cebolla Crujiente con Tosazu (60g)</i>		
White Fish Cactus Salsa (40g) 🍷	28	644
<i>Pescado Blanco con Cactus Salsa (40g)</i>		
Tuna 'Tostadas' (per pc) (25g) 🍷🍹	6	140
<i>Tostadas de Atún (por pieza) (25g)</i>		
Scallop 'Tostadas' (per pc) (25g) 🍷🍹	6	140
<i>Tostadas de Callo (por pieza) (25g)</i>		
Baby Spinach Salad with Dry Miso 🌱	20	460
<i>Ensalada de Espinaca Baby con Miso Seco</i>		
with Shrimp (70g)	35	805
<i>con Camarón (70g)</i>		
with Lobster (90g)	55	1265
<i>con Bogavante (90g)</i>		
Nobu 'Caesar' Salad 🥚	25	575
<i>Ensalada 'Caesar' Estilo Nobu</i>		
with Avocado (180g)	30	690
<i>con Aguacate (80g)</i>		
with Shrimp (70g)	40	920
<i>con Camarón (70g)</i>		

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# NOBU HOT DISHES

## PLATILLOS CALIENTES NOBU

CLASSIC  
CLÁSICO

	USD	MX
Rock Shrimp Tempura with Creamy Spicy, Creamy Jalapeño or Butter Ponzu (105g)	27	621
<i>Camaron Roca Tempura con salsa Creamy Spicy o Butter Ponzu (105g)</i>		
Squid 'Pasta' with Light Garlic Sauce (105g) ☼	25	575
<i>Pasta' de Calamar con Salsa Ligera de Ajo (105g)</i>		
King Crab Amasu Ponzu (90g) 🍷☼	38	874
<i>King Crab con Salsa Amazu Ponzu (90g)</i>		
Shojin Tempura (7 pcs) ✓	15	345
<i>Shojin Tempura (7 pcs)</i>		
Chilean Seabass with Black Bean Sauce or Dry Miso (180g) ☼	38	874
<i>Merluza Negra Chilena con Salsa de Frijoles Negros o Miso Seco</i>		
Black Cod with Miso (240g) ☼	45	1035
<i>Bacalao Negro con Miso (240g)</i>		
Black Cod on Butter Lettuce (2 pcs)(60g) ☼	18	414
<i>Bacalao Negro sobre Lechuga (2 pcs)(60g)</i>		
Shrimp Spicy Garlic (120g) 🍷	35	805
<i>Camarón con Salsa Picante de Ajo(120g)</i>		
Creamy Spicy Crab (180g) 🍷	34	782
<i>Cangrejo Creamy Spicy (180g)</i>		
Lobster Wasabi Pepper (90g) 🍷	52	1196
<i>Langosta Wasabi Pepper (90g)</i>		
Beef Toban Yaki (150g) ☼	48	1104
<i>Carne de Res Estilo Toban Yaki (150g)</i>		
Seafood Toban Yaki (120g) ☼	38	874
<i>Mariscos Estilo Toban Yaki (120g)</i>		
Beef Tenderloin Teriyaki, Wasabi or Anticucho (180g) ☼	45	1035
<i>Solomillo de Res con Teriyaki, Wasabi o Anticucho (180g)</i>		
Salmon Teriyaki, Wasabi or Anticucho (180g) ☼	28	644
<i>Salmón con Teriyaki, Wasabi o Anticucho (180g)</i>		
Organic Chicken Teriyaki, Wasabi or Anticucho (180g) ☼	28	644
<i>Pollo Orgánico Teriyaki, Wasabi o Anticucho (180g)</i>		

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## PLATILLOS CALIENTES NOBU

NOW

	USD	MX
Nobu Style Fish and Chips (120g) 🍷	32	738
<i>Fish &amp; Chip Estilo Nobu (120g)</i>		
Wagyu Gyoza (5 pc)(20g) 🍷	28	644
<i>Gyoza de Wagyu (5 piezas, 20g)</i>		
Baked King Crab Leg with Shiso Salsa (90g)	38	874
<i>King Crab con Salsa de Shiso (90g)</i>		
Whole Fish	M/P	M/P
<i>Pescado Entero</i>		
Chilean Seabass with Yuzu Kosho (180g)	48	1104
<i>Merluza Negra con Yuzu koshō (180g)</i>		
Rib-Eye with Truffle Butter (150g) 🍷	45	1035
<i>Rib-Eye con Mantequilla de Trufa (150g)</i>		
Roasted Mushrooms with Yuzu Truffle Dressing (300g) 🍷	23	533
<i>Hongos Rostizados con Aderezo de Yuzu y Trufa (300g)</i>		
Scallops with Jalapeño Salsa (2 pcs) (30g) 🌶️	20	460
<i>Callo de Hacha con Salsa de Jalapeño (2pcs) (30g)</i>		
Cauliflower with Jalapeño Sauce (240g) 🌶️	16	369
<i>Coliflor Rostizada con Salsa Jalapeño (240g)</i>		
Saute Brussels Sprouts Yuzu Juice (115g) 🍷	16	369
<i>Coles de Bruselas Salteadas en Jugo de Yuzu y AOVE (115g)</i>		
Shrimp Tempura (2pc)	15	345
<i>Camarón en Tempura (2 piezas)</i>		

## SHUKO 'SNACKS'

Edamame Salt 🍷	8	184
<i>Edamame con Sal</i>		
Edamame Spicy Ponzu 🍷 🌶️	9	207
<i>Edamame Ponzu Picante</i>		
Shishito Peppers 🍷 🌶️	8	184
<i>Pimientos Shishito</i>		
Salt and Pepper Squid (105g) 🌶️	16	368
<i>Calamar Tempura (105g)</i>		

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# NOBU TACOS

PRICE PER PIECE - 2 PIECES MINIMUM  
PRECIO POR PIEZA - 2 PIEZAS MÍNIMO




	USD	MX
Tuna (12g) <i>Atún (12g)</i>	7	161
Salmon (12g) <i>Salmón (12g)</i>	6	138
King Crab (12g) <i>Centolla (12g)</i>	8	184
Lobster (12g) <i>Langosta (12g)</i>	8	184
Short Rib (12g) <i>Short Rib (12g)</i>	8	184
Wagyu (12g) <i>Wagyu (12g)</i>	14	322
Vegetable (12g) <i>Vegetales (12g)</i>	4	92

# JAPANESE A5 WAGYU

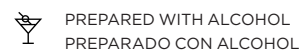
CHOICE OF STYLES - 920 MX / 40 USD PER OZ  
OPCIONES DE ESTILOS - 920MX / 40 USD POR OZ

Tataki  
New Style  
Hot Stone   
Yakimono

# SOUPS & RICE

Miso Soup with Tofu <i>Sopa Miso con Tofu</i>	6	138
Wild Mushroom Soup (80g)  <i>Sopa de Hongos Silvestres (80g)</i>	11	253
Spicy Seafood Soup (90g)   <i>Sopa de Mariscos (120g)</i>	16	368
Steamed Rice <i>Arroz al Vapor</i>	5	115

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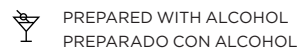
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# NIGIRI & SASHIMI

PRICE PER PIECE - 2 PIECES MINIMUM  
PRECIO POR PIEZA - 2 PIEZAS MÍNIMO

	USD	MX
Tuna (15g) <i>Atún (15g)</i>	8	185
Chu-Toro (15g) <i>Chu-Toro (15g)</i>	11	253
Toro (15g) <i>Toro (15g)</i>	15	345
Albacore (15g) <i>Atún Blanco (15g)</i>	10	230
Yellowtail (15g) <i>Jurel (15g)</i>	9	207
Kampachi (15g) <i>Kampachi (15g)</i>	8	184
Whitefish (15g) <i>Pescado Blanco (15g)</i>	8	184
Salmon (15g) <i>Salmón (15g)</i>	7	161
King Crab (15g) <i>Centolla (15g)</i>	15	345
Smelt Egg (12g) <i>Masago (12g)</i>	7	161
Ikura (12g) <i>Ikura (12g)</i>	8	184
Seasonal Crab (15g) <i>Cangrejo de Temporada (15g)</i>	M/P	M/P
Octopus (15g) <i>Pulpo (15g)</i>	7	161
Shrimp (15g) <i>Camarón (15g)</i>	6	138
Amaebi (15g) <i>Amaebi (15 g)</i>	11	253
Scallop (15g) <i>Callo (15g)</i>	6	138
Unagi (15g) <i>Unagi (15g)</i>	9	207
Tamago (12g) <i>Tamago (12g)</i>	5	115
Wagyu (15g) <i>Wagyu (15g)</i>	25	575
Sushi Selection (9pcs) <i>Selección de Sushi</i>	60	1380
Sashimi Selection <i>Selección de Sashimi</i>	60	1380

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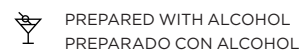


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# SUSHI MAKI

	USD	MX	USD	MX
	HAND ROLL		CUT ROLL	
Tuna (32g)				
<i>Atún (32g)</i>	9	207	12	276
Spicy Tuna (36g) 🌶️				
<i>Atún Picante (36g)</i>	11	253	14	322
Toro Scallion (36g)				
<i>Toro Cebolleta (36g)</i>	14	322	17	391
Yellowtail Jalapeño (36g) 🌶️				
<i>Jurel Jalapeño (36g)</i>	12	276	14	322
Salmon Avocado (36g)				
<i>Salmón Aguacate (36g)</i>	11	253	14	322
Baked Crab (36g) 🍷				
<i>Cangrejo Horneado</i>	15	345	17	391
Salmon Skin (25g)				
<i>Piel de Salmón (25g)</i>	8	185	12	287
Shrimp Tempura (32g) 🍷				
<i>Camarón Tempura (32g)</i>	11	253	14	322
California (32g)				
<i>California (32g)</i>	12	276	15	345
Eel Cucumber (40g) 🍷				
<i>Anguila Pepino (40g)</i>	10	230	14	322
Vegetable (40g) 🌿				
<i>Vegetales (40g)</i>	8	185	10	230
Cucumber (26g) 🌿				
<i>Pepino (26g)</i>	6	138	7	161
Soft Shell Crab (70g)				
<i>Cangrejo de Caparazón Suave</i>	---	---	16	369
House Special (82g)				
<i>Especial de la Casa (82g)</i>	---	---	18	414

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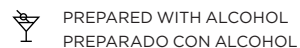
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# DESSERTS

## POSTRES

	USD	MX
Tres Leches Tres Leches Sponge Cake, Sweet Milk Meringue, Vanilla Cream and Watermelon Sorbet <i>Esponja de Tres Leches Pastel, Merengue de Leche, Crema de Vainilla y Sorbete de Sandía</i>	14	322
Banana Toban-Yaki   Soy Caramel, Walnuts and Malaga Ice Cream <i>Caramelo de Soya, Nueces y Helado de Málaga</i>	14	322
Paris-Brest Pâte à Choux with Cinnamon, Orange Honey, Whipped Dulcey Ganache, Orange Cinnamon Ice Cream <i>Pâte à Choux de Canela, Ganache de Dulcey, Miel de Naranja, Helado de Naranja y Canela</i>	14	322
Miso Caramel Milk Chocolate Miso Flan with Milk Valrhona, Raspberry Coulis and Vanilla Ice cream <i>Flan Miso de Chocolate con Leche Valrhona, Coulis de Frambuesa y Helado de Vainilla</i>	14	322
Brownie Vanilla Cream, Strawberries <i>Acompañado con Crema de Leche y Fresas</i>	14	322
Bento Box Valrhona Dark Chocolate Fondant Cake Imperial Matcha Gelato <i>Fondant de Chocolate Negro Valrhona Helado Matcha Imperial</i>	15	345
Kakigori Coconut, Strawberry Ice Cream, Pineapple, Coconut and Mochi Crumble, Shiso Syrup <i>Raspado de Coco, Helado de Fresa, Jarabe de Shiso, Piña, Crumble de Coco y Mochi</i>	14	322
Assorted Mochi Ice Cream (3 pcs) <i>Mochi de Helado Surtido (3 piezas)</i>	15	345
Homemade Ice Cream or Sorbet (3 scoops) <i>Helado o Sorbete (3 bolas)</i>	8	184

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