

NOBU COLD DISHES

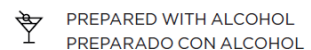
CLASSIC

	MX	USD
Toro Tartare with Caviar (45 g)	966	42
Salmon Tartare with Caviar (45g)	920	40
Yellowtail Tartare with Caviar (45g)	920	40
Oysters with Nobu Sauces (3 pcs) 🍷	473	19
Yellowtail Jalapeño (60g) 🍷	690	30
White Fish Sashimi Dry Miso (50 g)	690	30
Octopus Tiradito (60g) 🍷	690	30
White Fish Tiradito (50g) 🍷	690	30
New Style Sashimi Salmon (60g)	690	30
New Style Sashimi White Fish (60g)	690	30
Seafood Ceviche (150g) 🍷	644	28
Lobster Ceviche on Butter Lettuce (2 pcs) (35g) 🍷	690	30
Sashimi Salad with Matsuhisa Dressing (80g)	736	32
Lobster Shitake Salad (90g) 🍷	1403	61
Shitake Salad with Spicy Lemon Dressing 🍷	506	22
Field Greens and Paper-Thin Vegetables 🍷	414	18

NOW

Crispy Rice with Spicy Tuna (45g) 🍷	506	22
Crispy Rice with Avocado (45g)	414	18
Salmon Sweet Onion (60g)	690	30
Albacore Crispy Onion with Tosazu (60g)	690	30
White Fish Cactus Salsa (40g) 🍷	690	30
Tuna 'Tostadas' (per pc) (25g) 🍷🍸	161	7
Scallop 'Tostadas' (per pc) (25g) 🍷🍸	161	7
Baby Spinach Salad with Dry Miso 🍷	506	22
with Shrimp (70g)	874	38
with Lobster (90g)	1334	58
Nobu 'Caesar' Salad 🍷	621	27
with Avocado (180g) 🍷	759	33
with Shrimp (70g) 🍷	1035	45

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness



Menu prices are inclusive of 16% tax and 15% service charge

NOBU HOT DISHES

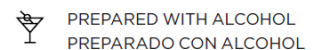
CLASSIC

	MX	USD
Rock Shrimp Tempura with Creamy Spicy, Creamy Jalapeño or Butter Ponzu (105g)	667	29
Squid 'Pasta' with Light Garlic Sauce (105g) 🍷	644	28
King Crab Amasu Ponzu (90g) 🍷	966	42
Shojin Tempura (7 pcs) 🍷	391	17
Totoaba with Black Bean Sauce or Dry Miso (180g) 🍷	966	42
Black Cod with Miso (240g) 🍷	1127	49
Black Cod on Butter Lettuce (2 pcs) (60g) 🍷	460	20
Shrimp Spicy Garlic (120g) 🍷	874	38
Creamy Spicy Crab (180g) 🍷	874	38
Lobster Wasabi Pepper (90g) 🍷	1265	55
Beef Toban Yaki (150g) 🍷	1196	52
Seafood Toban Yaki (120g) 🍷	897	39
Beef Tenderloin Teriyaki, Wasabi or Anticucho (180g) 🍷	1196	52
Salmon Teriyaki, Wasabi or Anticucho (180g) 🍷	736	32
Organic Chicken Teriyaki, Wasabi or Anticucho (180g) 🍷	736	32

NOW

Nobu Style Fish and Chips (120g) 🍷	805	35
Wagyu Gyoza (4 pc) (20g) 🍷	736	32
Baked King Crab Leg with Shiso Salsa (90g)	966	42
Whole Fish	M/P	M/P
Totoaba with Yuzu Kosho (180g)	1127	49
Ribeye with Truffle Butter (150g) 🍷	1196	52
Roasted Mushrooms with Yuzu Truffle Dressing (300g) 🍷	575	25
Scallops with Jalapeño Salsa (2 pcs) (30g) 🍷	506	22
Cauliflower with Jalapeño Sauce (240g) 🍷 🍷	437	19
Saute Brussels Sprouts Yuzu Juice (115g) 🍷	437	19
Shrimp Tempura (2pc)	345	15

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SHUKO 'SNACKS'

	MX	USD
Edamame Salt 🌱	184	8
Edamame Spicy Ponzu 🌶️ 🌱	207	9
Shishito Peppers 🌶️ 🌱	184	8
Salt and Pepper Squid (105g) 🌶️	414	18

NOBU TACOS

PRICE PER PIECE - 2 PIECES MINIMUM

Tuna (12g)	184	8
Salmon (12g)	161	7
King Crab (12g)	207	9
Lobster (12g)	230	10
Short Rib (12g)	207	9
Wagyu (12g)	345	15
Vegetable (12g) 🌱	115	5

JAPANESE A5 WAGYU

CHOICE OF STYLES

1035 MX / 45 USD per oz


Tataki
New Style
Hot Stone 🍷
Yakimono


SOUPS & RICE


Miso Soup with Tofu	184	8
Wild Mushroom Soup (80g) 🍷	276	12
Spicy Seafood Soup (90g) 🌶️ 🍷	414	18
Steamed Rice 🌱	138	6

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 VEGETARIAN OPTION
OPCIÓN VEGETARIANA

 SPICY FLAVOR
PICANTE

 NUTS
NUECES

 PREPARED WITH ALCOHOL
PREPARADO CON ALCOHOL

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NIGIRI & SASHIMI

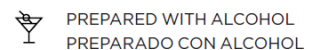
PRICE PER PIECE - 2 PIECES MINIMUM

	MX	USD
Tuna (15g)	230	10
Chu-Toro (15g)	299	13
Toro (15g)	391	17
Albacore (15g)	276	12
Yellowtail (15g)	276	12
Kampachi (15g)	230	10
Whitefish (15g)	230	10
Salmon (15g)	207	9
King Crab (15g)	414	18
Smelt Egg (12g)	207	9
Ikura (12g)	230	10
Seasonal Crab (15g)	M/P	M/P
Octopus (15g)	207	9
Shrimp (15g)	184	8
Amaebi (15g)	299	13
Scallop (15g)	184	8
Unagi (15g)	253	11
Tamago (12g)	138	6
Wagyu (15g)	598	26
Sushi Selection (9pcs)	1495	65
Sashimi Selection	1495	65

SUSHI MAKI

	Hand Roll		Cut Roll	
	MX	USD	MX	USD
Tuna (32g)	253	11	322	14
Spicy Tuna (36g) 🍷	299	13	368	16
Toro Scallion (36g)	368	16	437	19
Yellowtail Jalapeño (36g) 🍷	322	14	391	17
Salmon Avocado (36g)	299	13	368	16
Baked Crab (36g) 🍷	414	18	460	20
Salmon Skin (25g)	230	10	299	13
Shrimp Tempura (32g) 🍷	299	13	368	16
California (32g)	322	14	391	17
Eel Cucumber (40g) 🍷	276	12	368	16
Vegetable (40g) ✓	207	9	253	11
Cucumber (26g) ✓	161	7	184	8
Soft Shell Crab (70g)	--	--	460	20
House Special (82g)	--	--	506	22

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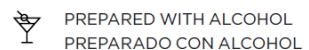
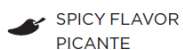
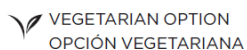


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DESSERTS

	MX	USD
Tres Leches <i>Tres Leches Sponge, Milk Meringue, Vanilla Cream</i> <i>Watermelon Sorbet</i>	322	14
Banana Toban-Yaki 🍷 🥜 <i>Caramel Soy, Pecans, Malaga Ice Cream</i>	322	14
Paris-Brest <i>Cinnamon Pate choux, Dulcey Whipped Ganache,</i> <i>Orange Honey, Orange Cinnamon Ice Cream</i>	322	14
Miso Crème Caramel <i>Milk Chocolate Miso Crème, Chocolate Croquante</i> <i>Raspberry compote, Vanilla Ice cream</i>	322	14
Brownie <i>Vanilla Cream, Strawberries</i>	322	14
Bento Box <i>Valrhona Dark Chocolate Fondant Cake</i> <i>Imperial Matcha Gelato</i>	345	15
Kakigori <i>Coconut Shave ice, Strawberry ice Cream, Pineapple,</i> <i>Coconut Crumble, Shiso Syrup</i>	322	14
Assorted Mochi Ice Cream (3 pcs)	345	15
House Made Ice Cream or Sorbet (3 scoops)	184	8

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