

DINNER

COLD DISHES

Hot Miso Chips – Tuna and Salmon 95
Nobu Tacos – Tuna and Salmon 30 (per piece)
Nobu Tacos – Lobster and Scallop 45 (per piece)
Crispy Rice 105
Seafood Ceviche 105
Tomato Ceviche 80
Lobster Ceviche 155
Yellowtail Sashimi with Jalapeno 200
Salmon Karashi Su Miso 210
Tuna Tataki with Ponzu 210
White Fish Sashimi with Dried Red Miso 175

Tuna Tempura Roll 110
Beef Tataki with Onion Ponzu 145
Salmon Sashimi New Style 170
Tuna Sashimi New Style 170
Beef Sashimi New Style 125
Tofu Sashimi New Style 85
Whitefish Sashimi New Style 125
Langoustine Sashimi New Style 320
Scallop Sashimi New Style 375
Oysters Sashimi New Style 195
Whitefish Tiradito 125
Octopus Tiradito 140
Langoustine Tiradito 320

Scallop Tiradito 300
Oysters 6 Pieces per order
Nobu Salsa 195
Tiradito 195
Maui Salsa 195
Mixed 195
New Style 195
Tuna Tartar 200
Salmon Tartar 200
Yellowtail Tartar 185
Langoustine Tartar 250
Edamame 60

SALAD

Tuna Sashimi Salad 190
Salmon Skin Salad 110
Field Greens with Choice of Dressing 80
Shiitake Mushroom Salad 115

Lobster Salad with Spicy Lemon Dressing 240
Mushroom Salad 135
Spicy Sashimi Salad 135

Baby Spinach Salad with Dried Miso 140
Baby Spinach Salad with Dried Miso and Shrimp 240

Baby Spinach Salad with Dried Miso and
Lobster 310

Service Charge is not included. All prices
are in ZAR and inclusive of VAT at 14%.

HOT DISHES

Lobster Wasabi 335
Shrimp and Lobster with Spicy Lemon
Dressing 240
Black Cod Den Miso 580
"Fish & Chips, Nobu Style 165
Soft Shell Crab Kara Age 240
Squid Pasta 210
Wing Rib Anti Cucho 235
Lamb Anti Cucho Miso 315
Nasu Miso 60
Steamed Broccoli with Chilli Salsa 75
Sautéed Spicy Vegetables 90
Prawn Tempura
Rock Shrimp Tempura
With Ponzu 235
With Creamy Spicy 235
Jalapeno 235
Wagyu Beef
(Upon availability)
New Style (90g) 950
Toban Yaki (90g) 950
Tataki (90g) 950
Ishiyaki (90g) 950

Seafood Toban Yaki 205
Beef Toban Yaki 215
Chicken Toban Yaki 275
Mushroom Toban Yaki 140
Vegetable Toban Yaki 80
Beef Kushiyaki 135
Shrimp Kushiyaki 110
Chicken Kushiyaki 100
Salmon Kushiyaki 130
Chicken Anticucho 115
Beef Anticucho 145
Salmon Anticucho 140
Tofu Tempura 25
Shojin (Mixed Vegetables) Tempura 85
Kakiage Tempura 130
White Fish Tempura 55
Squid Tempura 55
Sugar Snap Peas Tempura 25
Shrimp Tempura 65
Scallop Tempura 90
Tempura Dinner 210

A la carte vegetable tempura available on
request
Sushi Dinner 290
Sashimi Dinner 360
Salmon Teriyaki 270
Chicken Teriyaki 270
Chicken with Wasabi Pepper Sauce 270
Tenderloin of Beef Teriyaki 280
Tenderloin of Beef with Wasabi Pepper
Sauce 280
Shrimp Spicy Garlic 260
Miso 60
Clear 60
Spicy Seafood 80
Rice 55
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are in ZAR and inclusive of VAT at 14%.
IF YOU HAVE ANY DIETARY
REQUIREMENTS OR FOOD ALLERGIES
PLEASE INFORM YOUR WAITER
Please note: Our menu and prices are
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OSUSUME

Spicy Edamame 80
Beef Gyoza 160
Lobster Wasabi Tacos 50 (per piece)
Langoustine Martini 185
Soft Shell Crab Harumaki 240
Pan Fried Sole with Sweet Soy Butter 175
Halibut Jalapéno 325
Tiger Giant Prawn with a Spicy Sour Sauce
450
Truffle Rice 145

Kingklip Amazu Ponzu 195
Salmon with Brown Rice Salsa 235
Squid Tempura 3 Way 185
Crispy Pork Belly with Spicy Miso 190
Wagyu Flambe 950
Chicken Brown Rice Salsa 235
Lobster Hobayaki 335
Seabass with Mint Dressing 295
Lobster Udon 395
CHEF'S SPECIAL OMAKASE

8 COURSE TASTING MENU
(Includes Dessert)
R1495

SIGNATURE OMAKASE
8 COURSE TASTING MENU
(Includes Dessert)
R1195

An 10% gratuity will be added for parties of
8 or more.

SUSHI & SASHIMI

(price per piece)

Tuna 28
Seared Tuna 30
Zuke Maguro 30
Salmon 28
Seared Salmon 30
Zuke Salmon 30
Smoked Salmon 25

Yellowtail 25
Whitefish 22
Sardine 20
Tamago 24
Tobiko 38
Scallop 75
Lobster 35

Langoustine 40
Oyster 33
Shrimp 25
Fresh Water Eel 75
Octopus 28
Salmon Egg 60

HAND ROLL/CUT ROLL

Tuna 60/ 75
Spicy Tuna 65/ 75
Spicy Yellowtail 60/ 75
Fresh Salmon Roll 60/ 75
Yellowtail & Scallion 60/ 75
Scallop & Smelt Egg 125/ 140
Salmon & Avocado Inside Out 95/ 115

House Special 115
Sun Roll 115
Lobster Roll 125
Eel & Cucumber Inside Out 125/ 135
California with Lobster & Avocado Inside
Out 105/ 130
Shrimp Tempura Inside Out 115/ 130

Soft Shell Crab Roll 165
Salmon Skin 80/ 90
Vegetable 60/ 65
Kappa 45/ 50
Avocado 45/ 55
Ume Kyu 50/ 70

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DESSERT

Chocolate Bento Box 75
Chocolate Fondant with Green Tea Ice Cream
Suntory Whiskey Cappuccino 60
Milk Ice Cream & Coffee Brulee
Chocolate Santandagi 75
*Served with Almond Ice Cream & Caramelized
Pistachio*
Passion fruit Brulee 70

Sake Jelly, Coconut Sorbet & Coconut Tuile
Malva Pudding 70
*Served with Calpis & Pineapple Ice Cream with
Vanilla Anglaise*
Nobu Chocolate Tart 90
*Served with Vanilla Ice Cream & Hot Chocolate
Sauce*
Fruit Niwa 60

Berry Soup with Seasonal Fruit & Sorbet
Dessert Omakase 175
Selection of Nobu Classics
Homemade Icecream & Sorbets 20
(Per Scoop)
Fruit Shochu 95
A delicious fruit flavored Shochu
Homemade Mochi 90

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