

PRAWN TEMPURA

ROCK SHRIMP STYLE

Ponzu	235.00
Creamy Spicy	235.00
Jalapeno	235.00

TOBAN YAKI

Seafood	205.00
Beef	215.00
Chicken	275.00
Mushroom	140.00
Vegetable	80.00

WOOD OVEN

Crispy Pork Belly with Spicy Miso	190.00
Lobster Hobayaki	335.00
Tiger Giant Prawn with Spicy Sour Sauce	450.00
Smoked Duck Breast with Chilli Miso	240.00
Sea Bass with Mint Dressing	295.00
Cauliflower Jalapeno	90.00
Roasted Duck Breast with Orange Miso	275.00
Halibut Jalapeno	325.00



OSUSUME

Spicy Edamame	80.00
Langoustine Martini	185.00
Soft Shell Crab Harumaki	240.00
Pan Fried Scallop with Shichimi Crust	300.00
Sea Bass Jalapeno	265.00
Kingklip with Amazu Ponzu	195.00
Salmon with Brown Rice Salsa	235.00
Pan Fried Sole with Sweet Soy Butter	175.00
Squid Tempura with 3 Sauces	185.00
Scallop Kataifi	210.00
Lobster Udon	395.00
Beef Gyoza with Yuzu Truffle	160.00
Wagyu Tacos	315.00
Pork Tacos	130.00
Truffle Rice	145.00
Shitake Kushiyaki	150.00



CHEF'S SPECIAL OMAKASE

8 COURSE TASTING MENU
(Includes Dessert)
R1150

WINTER OMAKASE

6 COURSE TASTING MENU
(Includes Dessert)
R595

+R300 – With Black Cod*

+R750 – With Wagyu*

*upon availability

DELUXE BENTO BOX
(Includes Miso Soup & Dessert)
R655

For last orders of Omakase please speak to
your waiter



CHEF NOBU'S SEAFOOD PLATTER
Suitable for 4 people sharing family style
R3450

AUSTRALIAN WAGYU RIB-EYE PREMIUM GRADE A6 90 GRAMS PER PORTION

New Style Sashimi	950.00
Tataki	950.00
Toban Yaki	950.00
Flambé	950.00
Ishiyaki	950.00