



Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

*Please note a 1.15% surcharge applies for all credit card transactions.
A 10% surcharge applies for groups of 6 or more and bottle service.*

NOBU SELECTIONS BY CHEF HAROLD HURTADA

COLD DISHES

Chef's Premium Sashimi Selection
Toro, Yellowtail, Salmon, Whitefish, Uni and Oyster
(Served in Ice Bowl)

HOT DISHES

Wagyu Kushiyaki with Beef Jus Yakiniku
Seafood Pomegranate Ceviche
Crispy Rice with Toro Tartar & Caviar
Chilean Sea Bass Passion Fruit Miso
Shokupan and Beef Tartar with Truffle Aioli & Caviar

