



NOBU CROCUS CITY DINNER MENU

NOBU SIGNATURE DISHES

COLD

Yellowtail Sashimi with Jalapeno	1300
Whitefish Sashimi with Dry Miso	1300
Tuna Tataki with Tosazu or Salsa	1350
Beef Tataki	1350
Beef Dry Miso Black Truffle	1650
Toro Jalapeno	3500
Japanese Oyster Nobu Style with Choice of Sauce (1 pc)	750
Shiromi Usuzukuri (Whitefish)	1100
Toro Uni Truffle	6800
Salmon Truffle Sashimi	1500
Chu Toro Nasu	2000
Salmon Tataki Karashi Su Miso / Jalapeno Dressing	1100
Uni Shooter (1 shot)	2000
Shima Aji with Cilantro Dressing	1900

HOT

Black Cod Yuzu Miso	3950
Lobster Wasabi Pepper	5700
Squid Pasta with Sake Soy Sauce	1300
Shrimp with Spicy Garlic or Wasabi Pepper	1550
Jumbo Shrimps with Truffle Amazu	3250
Creamy Spicy Crab	1650
Steamed Chilean Sea Bass Dry Miso	2750
Chilean Sea Bass with Pomegranate Miso	2750
Chilean Sea Bass with Dashi Ponzu	2650
Scallops with Wasabi Pepper or Spicy Garlic	2450
Scallop Foie Gras with Vanilla Den Miso	1950
Asparagus with Egg Sauce and Salmon Roe	950
Eggplant Miso	600
Stone Bowl Rice <i>with Beef, Squid, Shrimp, Salmon or Vegetables</i>	1400
Lamb Lion Truffle Teriyaki	2250



APPETIZERS

Black Cod Butter Lettuce	1600
Japanese Premium Edamame	700
Spicy Edamame	750
Nobu Vegetable Hand Roll with Sesame Dressing	350
Hot Miso Chips Tuna and Scallops (4 pieces)	700
Crispy Rice with Spicy Tuna or Salmon or Crab	750
Foie Gras Karashi Su Miso with Yuzu Chutney	950
Gyoza Kobe with Foie Gras	1250
Umami Grilled Chicken Wings	350
Seared Scallops with Wasabi Salsa and Truffle Ponzu	1450

SALADS

Field Green Salad with Spicy Lemon Dressing	600
Spinach Salad with Dry Miso	950
Butter Lettuce Salad with Tofu Dressing	700
Artichoke Salad with Dry Miso	1700
Sashimi Salad with Matsuhisa Dressing	1950
Beef Tataki Salad with Goma Truffle	2650
Crispy Shitake Salad with Goma Truffle	1450
Warm Mushroom Salad	1400
Shitake Mushroom Salad with Spicy Lemon Dressing	1150
Field Green Salad with Matsuhisa Dressing	600
Kelp Salad	850
Salmon Skin Salad	800
Oshinko	650
Cucumber Sunomono	350
Combination Sunomono	950

Can be added to any salad:

Lobster 4500 King Crab Leg 3250 Shrimp 1100 Crab 1200

WOOD OVEN DISHES

Lobster Hobayaki	5100
Octopus Miso Anticucho	2100
Mediterranean Sea Bass with Jalapeño Dressing	1650
Cauliflower with Jalapeño Dressing	950
Wood Oven Roasted Vegetables	950



Whole Baby Chicken Truffle Wasabi	1200
Duck Breast Orange Miso	900
Mediterranean Sea Bass with Mint Salsa	1300
Slow Cook Wagyu Rib Spicy Miso	1750
Yellowtail Collar with Three Sauces	1450
Ribeye Den Miso Anticucho with Tosazu Butter	2450
King Crab Leg Shiso Salsa	3250

NOBU STYLE TACOS

2 Pieces per order

Kobe Chili Ponzu	500	Lobster	750
Chicken Anticucho	200	Crab Wasabi Aioli	450
Salmon Hot Miso	300	Tuna Dry Miso	400
Shrimp and Avocado Ceviche	400		

NEW STYLE SASHIMI

Salmon	1000	Scallop	1300
Japanese Oyster (1 pc)	750	Kobe (50 gr)	3800
Beef	1200	Kobe (100 gr)	6800
Whitefish	1200	Lobster	4600

TARTAR WITH CAVIAR

Toro	2500	Salmon	950
Yellowtail	1500		

TIRADITO

Whitefish	1200	Scallop	1300
Shima Aji	1950	Salmon	1100

CEVICHE

Tomato	400	Crab Avocado	1500
Mixed Seafood and Mango	1350	Lobster and Quinoa	2500

TOBAN YAKI

Beef	2500	Seafood	1650
Toro	3950	Mushroom	1100
Vegetable	950	Tofu	1000



KUSHIYAKI

2 pieces per order

Served with Anticucho or Teriyaki Sauce

Beef	1250	Chicken	600
Salmon	1000	Shrimp	950
Squid	650	Scallops	1350
Vegetable	400		

NOBU STYLE TEMPURA

Lobster Tempura with Three Sauces	4900
Squid Tempura Wasabi Aioli	750
Crispy Scallop Kataifi	950
Softshell Crab Tempura Amazu Ponzu	2250
“Rock” Shrimp Tempura with Creamy Spicy or Butter Ponzu	1300
Shrimp and Scallop Kakiage	750
King Crab Leg Tempura Florida Ponzu	3500

TEMPURA

2 pieces per order

Asparagus	250	Sweet Potato	200
Shitake Mushroom	250	Avocado	200
Tofu	140	Snow Peas	200
Bell Pepper	150	Zucchini	150
Shrimp	400	Broccoli	140
Scallop	490	Enoki	340
Carrot	110	Eggplant	150
White Fish	520	Shojin (Mix Veg)	650
Pumpkin	120	Onion	100
Tempura Dinner (served with rice and miso soup)			1200

YAKIMONO

Served with Teriyaki, Wasabi Pepper or Anticucho Sauce and Rice

Chicken	980	Lamb Chop	1650
Beef Tenderloin	2000	Salmon	1550
Ribeye Steak (300 gr)	3250		



KOBE BEEF SPECIAL

Tataki (50 gr)	3800	Tataki (100 gr)	6800
Toban (100 gr)	6800	Toban (150 gr)	9000
New Style (50 gr)	3800	New Style (100 gr)	6800
Steak (150 gr)	9000	Ishiyaki (150 gr)	9000
Stone Flambé with Truffle and Three Kinds of Sauces (150 gr)	9800		

SOUP & RICE

Miso	200	Clear Soup	450
Mushroom	550	Rice	200
Spicy Seafood	950	Quinoa Risotto	650

OMAKASE – CHEF'S CHOICE

*Experience the essence of Chef Matsuhisa's cuisine
with the multi-course Omakase menu*

* Available until 22:30

5500 or 7500 per person

SUSHI & SASHIMI

(price per piece)

Tuna	500	Fresh Salmon	200
Chu Toro	750	Smoked Salmon	200
Toro	950	Salmon Egg	350
Seared O-Toro	950	Crab	500
Yellowtail	450	Tai (Sea Bream)	600
Shrimp	200	Scallop	400
Jumbo Amaebi	650	Surf Clam	350
Eel	250	Squid	250
Albacore	350	Tobiko	200
Sea Bass	250	Tamago	150
Octopus	200	Shima Aji	550
Sword Fish	400	Uni	1200
Sushi Dinner (served with miso soup)			2950
Sashimi Dinner (served with rice and miso soup)			3400



SUSHI ROLL

Tuna	Cut	650	Hand	450
Spicy Tuna	Cut	700	Hand	450
Asparagus Tuna	Cut	700	Hand	450
Toro & Scallion	Cut	1600	Hand	1150
Salmon	Cut	450	Hand	300
Spicy Salmon	Cut	500	Hand	350
Salmon & Avocado	Cut	550	Hand	350
Salmon Skin	Cut	600	Hand	350
Yellowtail & Scallion	Cut	680	Hand	500
Yellowtail & Jalapeno	Cut	750	Hand	550
Eel & Cucumber	Cut	550	Hand	350
Eel & Avocado	Cut	550	Hand	350
California	Cut	1000	Hand	600
California with Tobiko	Cut	1150	Hand	700
Shrimp Tempura	Cut	500	Hand	300
Vegetable	Cut	400	Hand	200
Cucumber	Cut	300	Hand	200
Avocado	Cut	300	Hand	200
Pickled Plum & Cucumber	Cut	320	Hand	200
Spicy Scallop	Cut	650	Hand	400

SPECIAL SUSHI ROLL

Lobster Roll	2800	Salmon Dry Miso Roll	1500
Soft Shell Crab	2300	Rainbow Roll	1750
House Special	1350	Dragon Roll	1050
Unagi Foie Gras Roll	1350	Special Toro Roll	1450
Double Salmon Roll	800	Salmon New Style Roll	1350
Creamy Crab Roll	1550		



DESSERT

Bento Box	550
<i>Warm chocolate cake with green tea ice-cream</i>	
Banana Caramel Soy Toban	450
<i>Caramelized banana with soy, nuts and cherry ice-cream</i>	
Suntory Whisky Cappuccino	450
<i>Coffee brûlée, cacao bean crunch and Suntory whisky foam</i>	
Nobu Cheesecake	550
<i>Cheesecake with mixed berries sorbet</i>	
Milk Chocolate Tart	550
<i>Milk chocolate tart with caramel mousse and chocolate ice-cream</i>	
Passion Fruit Brûlée	500
<i>Passion fruit crème brûlée with mango foam and coconut sorbet</i>	
Dark Chocolate Sphere	650
<i>Chocolate sphere with black sesame ice-cream, cherry mousse and salted caramel</i>	
Snowball	600
<i>Mascarpone vanilla mousse, fresh strawberries in kuromitsu</i>	
Green Tea Fondant	650
<i>Green tea fondant topped with passion fruit</i>	
Chocolate and Yuzu Santandagi	450
<i>Chocolate – yuzu beignets with smetana ice-cream and hazelnut praline</i>	
Berries Plate	1800
Assorted Petit Fours	400
Mochi ice-cream	300
Assortment of House Made Ice Cream or Sorbets (1 scoop)	200

All prices are in RUB

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