



NOBU KUALA LUMPUR DINNER MENU

NOBU CLASSIC

COLD

Miso Chips with Tuna or Scallop	28
Oshitashi	32
Field Greens with Matsuhisa Dressing	32
Kelp Salad	35
Seafood Ceviche	70
Yellowtail Jalapeno	78
Salmon or Yellow Tartare with Caviar	78
Sashimi Salad with Matsuhisa Dressing	85
Salmon Skin Salad	90
Tuna Tataki with Tosazu	95
Toro Tartare with Caviar	98
Tuna Tempura Roll *	98
Oysters with Nobu Sauces	120
Lobster Salad with Spicy Lemon Dressing	125
Whitefish Tiradito	75
Octopus Tiradito	88
Scallop Tiradito	90
Salmon New Style Sashimi	80
Botan Ebi New Style Sashimi	85
Scallop New Style Sashimi	90

HOT

Cabbage 'Steak' Matsuhisa Dressing	60
Rock Shrimp with Creamy Spicy Sauce or Ponzu	72
Squid 'Pasta' with Light Garlic Sauce	85
Matsuhisa Shrimp with Caviar	85
Seafood Toban Yaki	85
Black Cod Butter Lettuce *	88
Beef Toban Yaki	120
Creamy Spicy Crab	130
Shrimp and Lobster with Spicy Lemon Sauce	130
Anticucho Peruvian Style Rib Eye Steak *	155
Chilean Sea Bass with Black Bean Sauce *	160



Black Cod Miso *	170
Lobster Wasabi Pepper	185

NOBU NOW

COLD

Vegetable Hand Roll with Sesame Sauce	28
Crispy Rice with Spicy Tuna	38
Baby Spinach Salad Dry Miso	35
Baby Spinach Salad Dry Miso with Shrimp	65
Baby Spinach Salad Dry Miso with Scallop	90
Seafood Salad with Spicy Ponzu	70
Whitefish Sashimi Dry Miso	75
Seared Salmon Karashi Sumiso *	80
Half Lobster Quinoa Ceviche	90
Salmon Asian Pear	100
Tuna Wasabi Salsa	100
Octopus Avocado Salad with Goma Dressing	100
Cold Inaniwa with Lobster	125
Nobu Style Sashimi Moriwase	200

HOT

Soft Shell Crab Kara-age with Ponzu	45
Seasonal Whitefish with Shiso Salsa	85
Brick Oven Roasted Chicken with Spicy Lemon Sauce	85
Scallop with Jalapeno Dressing	98
Roasted Mushrooms with Tosazu Truffle Sauce *	100
King Crab Tempura Ama Ponzu	125
Lobster Creamy Jalapeno	125
Arctic Char with Crispy Shiso	130
Chilean Sea Bass with Red Jalapeno Miso *	150
Umami Chilean Sea Bass	150
Wagyu Dumplings with Spicy Ponzu	150
New Zealand Lamb with Anticucho Miso *	170
Angus Beef Tenderloin Truffle Teriyaki *	185



NIGIRI & SASHIMI

Price per pc

Tamago *	10	Japanese Red Snapper	22
Smelt Egg	15	Fluke	22
Octopus	18	Snow Crab	28
Shrimp	18	Tuna	30
Salmon Egg	20	Botan Ebi	30
Salmon	22	Amber Jack	32
Mackerel	22	Sea Eel *	32
Horse Mackerel	22	Chu Toro	40
Scallop	22	Oh Toro	50
Yellowtail	22	Sea Urchin	60

SUSHI MAKI

Kappa	Hand Roll 15	Cut Roll 15
Vegetable	Hand Roll 28	Cut Roll 28
Shrimp Tempura	Hand Roll 32	Cut Roll 32
Salmon	Hand Roll 30	Cut Roll 30
Salmon & Avocado	Hand Roll 32	Cut Roll 32
Salmon Skin	Hand Roll 32	Cut Roll 32
Yellowtail & Scallion	Hand Roll 35	Cut Roll 35
Yellowtail & Jalapeno	Hand Roll 35	Cut Roll 35
Scallop & Smelt Egg	Hand Roll 35	Cut Roll 35
Tuna	Hand Roll 38	Cut Roll 38
Spicy Tuna	Hand Roll 40	Cut Roll 40
Tuna & Asparagus	Hand Roll 40	Cut Roll 40
Toro & Scallion	Hand Roll 60	Cut Roll 60
California	Hand Roll 40	Cut Roll 40
Eel & Cucumber	Hand Roll 40	Cut Roll 40
House Special		Cut Roll 50
Soft Shell Crab		Cut Roll 55
Sushi Selection		180
Sashimi Selection		180
Sushi Cup Selection (10 pcs)		300



SHUKO SNACKS

Edamame	10
Padron Peppers Den Miso *	28
Spicy Squid Kara-age	45
Baby Corn Yuzu Kosho Aioli	45
Umami Chicken Wings	55
Matsuhisa Slider Seafood	55
Matsuhisa Slider Wagyu	65

NOBU STYLE SASHIMI TACOS

Min 2 pc per order

Mushroom	10	Salmon	10
Tuna	18	Lobster	20
King Crab	20	Wagyu	25

NOBU STYLE KUSHIYAKI

2 skewers per order

Chicken	35	Shrimp	45
Salmon	45	Scallop	60
Beef	75		

TEMPURA

Eggplant	12
Zucchini	12
Shiitake Mushroom	12
Sweet Potato	12
Japanese Pumpkin	12
Shrimp	18
Corn or Seafood Kakiage	50
Shojin – Vegetable Selection	55
Sea Urchin with Shiso	140



VEGETABLES

Nasu Miso *	30
Shiitake Mushroom Salad	38
Zucchini Tataki	40
Cauliflower Jalapeno	40
Mushroom Toban Yaki	45
White Corn Dry Miso	50
Tofu Steak Anticucho	50
Warm Mushroom Salad	65
Grilled Asparagus	65

SOUPS AND RICE

Steamed Rice	9
Clear Soup	14
Mushroom Soup	14
Miso Soup	16
Spicy Seafood Soup	18
Shrimp Crispy Rice Kamameshi	95
Chicken Crispy Rice Kamameshi	130
Wagyu Crispy Rice Kamameshi	150

JAPANESE A5 WAGYU

*From Miyazaki, Japan
Choice of styles—RM295 per 80gms*

New Style

Tataki

Toban Yaki

Steak

Tacos

OMAKASE MENU

Experience one of Chef Nobu's multi-course tasting menus

Nobu Signature Tasting Menu	388
Kuala Lumpur Omakase	458



DESSERT

Bento Box	46
<i>Chocolate Fondant, Sesame Crumble, Green Tea Ice Cream</i>	
Japanese Whisky Cappuccino *	36
<i>Coffee Crème Brulee, Cocoa Cumble, Vanilla Ice Cream, Japanese Whisky Foam</i>	
Green Tea Fiji Shaved Ice	40
<i>Fiji Water and Organic Soy Milk Shaved Ice, Green Tea Syrup, Red Bean Paste, Green Tea Mochi, Green Tea Tuile</i>	
Nobu Cheesecake	46
<i>Yuzu Strawberry Sorbet, Sesame Crumble, Raspberry Cream</i>	
Yogurt Sub Zero	55
<i>Fresh Berries, Raspberry Sauce, Sesame Crisp, Yogurt Ice Cream</i>	
Chocolate Sphere	60
<i>White Chocolate Dome, Cinnamon Custard, Almond and Green Tea Crumble, Sake Kasu ice Cream, Hot Chocolate Sauce</i>	
Natsu_No Fruit Pearl	55
<i>Lychee, Guava and Mandarin Pearl, Diced Fresh Fruits, Floral Jelly, Mango Granite, Rice Soup</i>	
Chocolate Sata Andagi	36
<i>Dark Chocolate Filled Japanese Doughnut, Caramelized Pistachios Coconut Sable, Pandan Ice Cream</i>	
Harumaki	36
<i>Banana Spring Roll, Shiso Leaf, Dulce De Leche, Passionfruit Sauce, White Sesame Ice Cream</i>	
Dessert Moriawase	46
<i>Chef's Selection of Nobu Style Dessert</i>	
Assorted Seasonal Fruit	35
Ice Cream (3 Scoops)	26
<i>Green Tea/White Sesame/Pandan/Vanilla/ Yogurt</i>	
Sorbet (3 Scoops)	26
Homemade Mochi Ice Cream	45

All prices are exclusive of 10% Service Charge and 6% Goods & Services Tax.
*Contains Alcohol. If you have any dietary requirements or food allergies please
inform your server