



NOBU MONTE CARLO DINNER MENU

NOBU CLASSIC

COLD DISHES

Sashimi Salad with Matsuhisa Dressing	28
Lobster Salad with Spicy Lemon Dressing	36
Warm Mushroom Salad	22
Kelp Salad	14
Seafood Ceviche	19
Seafood Sunomono	24
Tuna Tempura Roll	28
Salmon Tartare with Caviar	26
Yellowtail Tartare with Caviar	26
Tuna Tartare with Caviar	28
Tuna Tataki with Ponzu	30
Tiradito: <i>Scallop 19</i> <i>White Fish 19</i> <i>Octopus 20</i>	
Yellowtail Sashimi with Jalapeño	32
New Style Sashimi:	
<i>Salmon</i>	17
<i>Scallop</i>	19
<i>Sweet shrimp</i>	22
<i>Simmental beef</i>	24

HOT DISHES

Black Cod Miso	49
King Crab with Creamy Spicy Sauce	58
Rock Shrimp Tempura: <i>creamy spicy, butter ponzu or creamy jalapeño</i>	30
Squid Pasta with Light Garlic Sauce	32
Yellowtail Collar	28
Toban Yaki:	
<i>Simmental Beef, Seafood or Salmon</i>	38
<i>Mushroom</i>	26
<i>Label Rouge Chicken</i>	34



NOBU NOW

COLD DISHES

Tuna Angel Hair Salad	24
Lobster and Artichoke Salad with Dried Miso	36
Lobster and Quinoa Mango Ceviche	29
Salmon Sashimi Salad Jalapeño Dressing	24
Avocado Salad	19
White Fish Sashimi with Dried Miso	22
Simmental Beef Tenderloin with Dried Miso	28
Spinach Salad with Dried Miso	22
<i>Shrimp</i>	28
<i>Lobster</i>	36
Crispy Rice Fish: <i>salmon, tuna, yellowtail</i>	19
Crispy Rice Shellfish: <i>lobster, king crab</i>	21

HOT DISHES

Langoustine with Red Chili Shiso Salsa	50
Salmon Butter Ponzu with Crispy Spinach	38
Chilean Sea Bass: dried miso, jalapeño dressing or umami	42
Soft Shell Crab Tempura with Amazu Ponzu	28
King Crab Tempura with Amazu Ponzu	42
Scallop Foie Gras Vanilla Den Miso (4 pcs)	39
King Crab Leg with Red Chili Shiso Salsa	58
Crispy Pork Belly, Spicy Aka Miso	28
Wagyu Gyoza (5 pcs)	30



OMAKASE MENU

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

Omakase	55	Vegetarian	65
Classic	95		

JAPANESE WAGYU BEEF GRADE – A5

Tataki or New Style (60g min)	78
Toban-yaki or Grilled Steak (100g min)	130

VEGETARIAN

Roasted Asparagus Shiso Salsa	18
Eggplant Den Miso	18
Steamed Broccoli, Shiso Salsa	16
Roasted Cauliflower, Jalapeño Dressing	16
Oven Roasted Vegetable, <i>jalapeño or yuzu miso dressing</i>	18
Roasted Leek, Dried Miso Sauce	12
Vegetable Shojin Tempura (7 pcs)	12

YAKIMONO

Anticucho, teriyaki, wasabi pepper or yuzu truffle

Label Rouge Chicken	36
Salmon	38
Simmental Beef Tenderloin	55



MAIN

Scallop Spicy Garlic or Wasabi Pepper Sauce	42
Shrimp Spicy Garlic Sauce or Wasabi Pepper Sauce	34
Lobster Wasabi Pepper Sauce	55
Australian Wagyu Ribeye Anticucho 250g	112
Tempura Dinner (14 pcs)	49
Sushi Dinner (14 pcs)	55
Sashimi Dinner (14 pcs)	55

KUSHI-YAKI

Choice of Teriyaki or Anticucho Sauce

Salmon	28	Shrimp	32
Label Rouge Chicken	26	Simmental Beef	32
Vegetables	18		

NOBU STYLE TACOS

Sashimi Tacos (4 pc)	18	Lobster Tacos (2 pc)	18
Pork Tacos (4 pcs)	18	Wagyu Tacos (2 pc)	18



SUSHI & SASHIMI

Price per pc

Tuna	6	Octopus	5
Yellowtail	6	King Crab	10
Salmon	6	Fresh Water Eel	6
Smoked Salmon	6	Tamago	4
Sea Bass	6	Salmon Egg	8
Shrimp	6	Smelt Egg	5
Sweet Shrimp	6	Sea Urchin	12
Scallop	6		

SUSHI ROLL

Tuna	Hand Roll	12	Cut Roll	13
Spicy Tuna	Hand Roll	12	Cut Roll	13
Asparagus and Tuna	Hand Roll	10	Cut Roll	11
Negi Hama	Hand Roll	11	Cut Roll	12
Salmon	Hand Roll	10	Cut Roll	11
Salmon and Avocado	Hand Roll	11	Cut Roll	12
Scallop and Smelt Egg	Hand Roll	11	Cut Roll	12
California	Hand Roll	14	Cut Roll	15
Shrimp Tempura	Hand Roll	13	Cut Roll	14
Vegetables	Hand Roll	8	Cut Roll	9
Kappa (Cucumber)	Hand Roll	6	Cut Roll	7
Avocado	Hand Roll	6	Cut Roll	7
Oshinko	Hand Roll	7	Cut Roll	8
Eel and Cucumber	Hand Roll	12	Cut Roll	13
Soft Shell Crab			Cut Roll	15
House Special			Cut Roll	15



SOUPS AND RICE

Miso Soup	8	Clear Soup	8
Spicy Seafood Soup	15	Mushroom Soup	10
Steamed Rice	6		

DESSERT

NOBU BENTO BOX	15
<i>Warm chocolate cake with vanilla or matcha ice cream Molleux tiède au chocolat noir, glace vanille ou matcha</i>	
NOBU CHEESECAKE	14
<i>Creamy cheesecake with yuzu sorbet cheesecake, sorbet yuzu</i>	
WHISKY CAPPUCINO	15
<i>Coffee crème brûlée, crumble, vanilla ice cream and whiskey foam Crème brûlée au café, crumble, glace vanille, émulsion au whiskey</i>	
EXOTIC FRUITS TACOS	9
<i>Exotic fruits tacos with avocado sorbet tacos sucrés au maïs, brunoise de fruits exotiques, sorbet avocat</i>	
STRAWBERRY AND GREEN TEA	15
<i>Fresh strawberry, vanilla mascarpone, green tea foam, clmond crumble and yuzu sorbet fraises fraîches, mascarpone vanillé, espuma thé vert crumble amande et sorbet yuzu</i>	
CHOCOLATE AND TIMUT PEPPER DELIGHT	15
<i>Chocolate ganache, brownie, confit of yuzu zest, orange sorbet ganache chocolat, brownie, zest de yuzu confit, sorbet orange</i>	
FRESH ASSORTMENT OF EXOTIC FRUITS	20
ASSORTMENT OF MOCHI ICE CREAM	14
ASSORTMENT OF ICE CREAM OR SORBET	15

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

All prices are in Euros and are inclusive of service and all applicable government tax