



## NOBU MONTE CARLO BAR MENU

### COLD DISHES

Yellowtail Sashimi with Jalapeño	32
Beef Tenderloin with Dry Miso	26
Shishito Peppers Yuzu Miso	9
Nobu Crispy Rice	18
<i>Choice of Spicy Sauce: Lobster, Tuna, Salmon, King Crab or Yellowtail</i>	

### SALADS

Edamame	6
Kelp Salad	12
Sashimi Salad with Matsuhisa Dressing	24
Lobster Salad with Spicy Lemon Dressing	35

### NOBU STYLE TACOS

Sashimi Tacos (4p)	18
Wagyu Beef Tacos, Ponzu Sauce (2p)	12
Lobster Wasabi Sour Cream Tacos (2p)	18

### CEVICHE

Lobster	30
Seafood Mix	18

### NEW STYLE SASHIMI

Salmon	17
Beef	18
Scallop	18

### HOT DISHES

Black Cod Yuzu Miso	49
Black Cod Butter Lettuce (4p)	28
Eggplant Den Miso	18
Soft Shell Crab Tempura with Amazu Ponzu	22
Rock Shrimp Tempura	28
<i>Choice of Sauce: Creamy Spicy, Butter Ponzu or Creamy Jalapeño</i>	
Steamed Broccoli, Shiso Salsa	10

### NEW

Nobu Bento Box	35
<i>Available from 7pm until 11:15pm</i>	



## KUSHIYAKI

*Teriyaki or Anticucho*

Beef	32
Label Rouge Chicken	26
Salmon	28

## SOUP & RICE

Miso Soup	8
Steamed Rice	6

## TEMPURA

*Price for 2 pcs*

Avocado	5	Shiitake	5
Bell Pepper	4	Shrimp	12
Broccoli	5	Sweet Potato	5
Carrot	4	Zucchini	3
Shojin	12	Pumpkin	5
Eggplant	4		

## SUSHI & SASHIMI

*Price per item*

Tuna	5	Sweet Shrimp	6
Yellowtail	6	Fresh Water Eel	6
Salmon	5	King Crab	10
Sea Bass	6		

## SUSHI ROLLS

*Price per item*

Tuna	Hand Roll 12	Cut Roll 13
Spicy Tuna	Hand Roll 12	Cut Roll 13
Asparagus and Tuna	Hand Roll 10	Cut Roll 11
Salmon	Hand Roll 9	Cut Roll 10
Salmon and Avocado In/Out	Hand Roll 11	Cut Roll 12
California	Hand Roll 14	Cut Roll 15
Shrimp Tempura	Hand Roll 13	Cut Roll 14
Kappa (Cucumber)	Hand Roll 6	Cut Roll 7
Avocado	Hand Roll 6	Cut Roll 7
Soft Shell Crab		Cut Roll 15

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



## DESSERT

<b>Nobu Bento Box</b>	15
<i>Warm Chocolate Cake with Vanilla or Matcha Ice Cream</i>	
<b>Nobu Cheesecake</b>	14
<i>Baked Creamy Cheesecake, Yuzu Sorbet</i>	
<b>Fresh Assortment of Exotic Fruits</b>	20
<b>Assortment of Mochi Ice Cream</b>	14
<b>Assortment of Sorbet and Ice Cream</b>	15

## DESSERT WINES

Muscat du Cap Corse – Domaine Leccia CORSE	14
Lions de Suduiraut – SAUTERNES	16
Plum wine – JAPAN	18

## DIGESTIVES (5CL)

Cognac Delamain Pale & Dry	40
Bas Armagnac 1962	48
Cognac Martell Cordon Bleu	48
Cognac Remy Martin XO	58
Cognac Hennessy XO	58
Whisky Single Malt Japan Yamazaki 12 years	42
Whisky Single malt Orkney Highland Park 12 years	18
Whisky Single Malt Isle of Jura 10 years	18
Whisky Single Malt Islay Ardbeg 10 years	22

## COCKTAILS

<b>Espresso Martini</b>	24
<i>Vodka, Kahlua, Patron XO Coffee, Espresso</i>	
<b>Grasshopper</b>	24
<i>Mint Cream, Crème De Cacao White, Cream</i>	

*We inform you that our service team will provide you with full details on our dishes with regards to the products used and allergen substances. All prices are in Euros and are inclusive of service and all applicable government taxes.*