



## NOBU MONTE CARLO DINNER MENU

### NOBU COLD DISHES

Spicy Miso Chips—Tuna or Scallop (4 pc)	12
Matsuhisa Shrimp with Caviar (2 pc)	24
Salmon Karashi Su- Miso	20
Tuna Tempura Roll	22
Yellowtail Sashimi with Jalapeño	32
White Fish Sashimi with Dry Miso	22
Beef Tenderloin with Dry Miso	26
Langoustine with Chili Shiso Salsa	50
Tuna Tataki with Ponzu	26
Nobu Crispy Rice	18
<i>choice of lobster, tuna, salmon, king crab, yellowtail</i>	

### HOT DISHES

Black Cod Yuzu Miso	49
Black Cod Butter Lettuce (4 pc)	28
Chilean Sea Bass with Dry Miso	42
Chilean Sea Bass with Black Bean Sauce	42
Chilean Sea Bass with Jalapeño Dressing	42
Scallop and Foie Gras Vanilla Den Miso (4 pc)	39
Scallop with Spicy Garlic or Wasabi Pepper Sauce	42
Lobster with Wasabi Pepper Sauce	28
King Crab with Creamy Spicy Sauce	55
Rock Shrimp Tempura	58
<i>choice of creamy spicy, butter ponzu, or creamy jalapeño sauce</i>	
King Crab Tempura with Amazu Ponzu	28
Soft Shell Crab Tempura with Amazu Ponzu	42
Crispy Squid	22
Squid Pasta in Light Garlic Sauce	19
Salmon Butter Ponzu with Crispy Spinach	32
Chicken Umami	38
Wagyu Gyoza (5 pc)	30
Crispy Pork Belly with Spicy Aka Miso	24
Asparagus with Egg Sauce and Salmon Roe	18
Eggplant Den Miso	18
Steamed Broccoli with Shiso Salsa	10



## BRICK OVEN DISHES

Yellowtail Collar	28
King Crab Leg with Shiso Salsa	58
Lobster Hobayaki	55
Ribeye Anticucho	44
Roasted Cauliflower Jalapeño	18
Oven Roasted Vegetable with Jalapeño or Yuzu Miso Dressing	18
Roasted Leak with Dry Miso Sauce	12

## SALADS

Sashimi Salad with Matsuhisa Salad	24
Lobster and Artichoke Salad with Dry Miso	35
Lobster Salad with Spicy Lemon Dressing	35
Spinach Salad with Dry Miso	22
with shrimp	28
with lobster	35
Tuna Angel Hair Salad	22
Warm Mushroom Salad	18
Shiitake Salad	16
Seafood Sunomono	24
Edamame	6
Shishito Peppers	9
Kelp Salad	12

## TEMPURA

*Price per 2 pcs*

Avocado	5	Sweet Potato	5
Bell Pepper	4	Zucchini	3
Broccoli	5	Pumpkin	5
Carrot	4	Tofu	5
Green Bean	3	White Fish	12
Eggplant	4	Shrimp	12
Onion	4	Scallop	12
Shiitake Mushroom	5	Kakiage	27
Enoki Mushroom	8	Shojin (mixed veg)	12
Sugar Snap Peas	5	Tempura Dinner (14 pc)	49



## TOBAN-YAKI

Beef Filet	30	Mushroom	26
Mixed Seafood	36	Label Rouge Chicken	29
Salmon	36		

## KUSHI-YAKI

*Choice of Teriyaki or Anticucho Sauce*

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

## NOBU YAKIMONO

*Choice of Anticucho, Teriyaki, Wasabi Pepper or Yuzu and Truffle Sauce*

Label Rouge Chicken	36	Duck Wasabi Pepper	33
Salmon	38	Beef Tenderloin	40

## NOBU STYLE TACOS

Wagyu Beef (2 pc)	12	Pork (4 pc)	12
Lobster Wasabi Sour Cream	18	Sashimi (4 pc)	18

## SOUPS AND RICE

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

## PREMIUM CHILI WAGYU BEEF

*Choice of styles—€52 per 80 grams*

Tataki or New Style (80g min)    Toban-yaki or Grilled Steak (160g min)

## JAPANESE WAGYU BEEF

*Choice of styles—€78 per 60 grams*

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

## OMAKASE MENU

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

The Experience	80	Omakase Classic	95
Omakase Discovery	125	Omakase Champagne	175



## SUSHI & SASHIMI

*Price per pc*

Tuna	5	Octopus	5
Yellowtail	6	King Crab	10
Salmon	5	Fresh Water Eel	6
Smoked Salmon	5	Tamago	4
Sea Bass	6	Salmon Egg	8
Shrimp	6	Smelt Egg	5
Sweet Shrimp	6	Sushi Dinner	55
Scallop	6	Sashimi Dinner	55

## 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 9	Cut Roll 10
Salmon and Avocado (inside out)	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

## NEW STYLE SASHIMI

White Fish	16	Sweet Shrimp	22
Scallop	18	Beef	18
Salmon	17		



## CEVICHE

Seafood Mix	16	Rock Shrimp	22
Lobster	18		

## TIRADITO

Scallop	16	Octopus	20
White Fish	18		

## TARTARE WITH CAVIAR

Tuna	26	Salmon	26
Yellowtail	26		

## DESSERT

<b>Nobu Bento Box</b>	15
<i>Warm chocolate cake with vanilla or matcha ice cream</i>	
<b>Nobu Cheesecake</b>	14
<i>Creamy cheesecake with yuzu sorbet</i>	
<b>Miso Cappuccino</b>	14
<i>Chocolate crème brûlée, caramelized pecans, milk ice cream and coffee foam</i>	
<b>Chocolate Satandangi</b>	15
<i>Warm chocolate donuts served with passion fruit coulis</i>	
<b>Raspberry and Kumbawa Douceur</b>	15
<i>Shortbread biscuit with red fruit sorbet, Kumbawa mousse with a raspberry heart</i>	
<b>Rolled Banana Sponge Cake</b>	15
<i>Rolled banana sponge cake, passion fruit caramel topped with piña colada sorbet</i>	
<b>Orange Chocolate Opera</b>	16
<i>Chocolate opera with an almond biscuit, orange and chocolate ganache, saffron ice cream</i>	
<b>Fresh Assortment of Exotic Fruits</b>	20
<b>Assortment of Mochi Ice Cream</b>	14
<b>Assortment of Ice Cream or Sorbet</b>	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 taxes.