



## NOBU SÃO PAULO DINNER MENU

### SHUKO

Japanese Edamame	24
Truffle Edamame	32
Shishito Peppers	26
Salt & Pepper Squid	36
Black Cod Butter Lettuce (3 pieces)	38
Brussels Sprouts with Ikura	32
Baby Corn Yuzu Kosho	28

### COLD

Toro Tartar with Caviar	136
Salmon or Yellowtail Tartar with Caviar	69
Yellowtail Jalapeño	42
Nobu Style Tiradito White Fish	44
Nobu Style Tiradito Octopus	48
White Fish Dry Miso	44
Salmon or White Fish New Style Sashimi	44
Scallops New Style Sashimi	84
Salmon Tataki Karashi Su Miso	54
Salmon Tataki Jalapeño Dressing	54
Salmon Nashi	58
Bluefin Tuna Tataki with Tosazu	76
Lobster and Quinoa Ceviche (3 Pieces)	39
Nobu Style Seafood Ceviche	54
Oysters with Nobu Sauces (3 Pieces.)	56
Mix Fields Greens with Matsuhisa Dressing	32
Salmon Sashimi Salad with Matsuhisa Dressing	52
Tuna Sashimi Salad with Matsuhisa Dressing	60
Lobster and Shitake Salad Spicy Lemon Dressing	65
Pupunha Salad with Salmon Tataki and Jalapeño Dressing	56
Nobu Ceasar Salad	46
Baby Spinach Salad with Dry Miso	42

\*additional on salads      Grilled Shrimp 36      Lobster 48      Avocado 15

\*additional on salads      Bluefin tuna Tataki 50



## HOT

Roasted Cauliflower with Jalapeño Salsa and Soy Salt	34
Nasu Miso	34
Pork Belly with Spicy Caramel Miso	48
Rock Shrimp Tempura	58
With Ponzu, Creamy Jalapeño or Creamy Spicy	
Seabass Tempura with Amazu Ponzu	58
Sautéed Mushrooms Salad with Yuzu Dressing	45
Lobster Tempura with Amazu Ponzu Truffle	150
Wagyu Gyoza (5 pieces.)	62
Black Cod Miso	150
Crispy Shrimp with Aguachile	69
Lobster Dynamite	220
Squid Pasta Light Garlic Sauce	52
Octopus with Miso Anticucho Roasted in Brick Oven	97
Seabass Yuzu Kosho Aioli with Honey Truffle	75
Scallops Jalapeño	86
Grilled Salmon	68
With Wasabi Pepper, Black Pepper Teriyaki, Anticucho or Nobu Sauces	
Seafood Toban-yaki	86
Beef Toban-yaki	64
Grilled Tenderloin Beef	64
With Wasabi Pepper, Black Pepper Teriyaki, Anticucho or Nobu Sauces	
Beef Tenderloin Yuzu Truffle and Crispy Onion Pickles	85
Prime Ribeye (price per 100g)	35

## VEGETARIAN

Vegetables with Spicy Garlic	38
Tomato and Avocado Ceviche	32
Avocado Tartar	35
New Style Tofu Sashimi	26
Tofu and Mushroom Toban-Yaki	46



## NOBU TACOS

*2 pieces minimum*

Tuna	12	Wagyu	18
Salmon	10	Vegetables	8
Lobster	13	Centolla Crab	18
Pork Belly	13		

## MATSUHISA CRISPY RICE

Avocado	29	Spicy Tuna	38	Spicy Salmon	36
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## BRAZILIAN WAGYU

Tataki or New Style	75
Grilled with Nobu Sauces (160g)	150

## JAPANESE A5 WAGYU

Tataki	115
Nigiri (2 pieces.)	55
Hot Stone (100g)	240

## SOUPS & RICE

Miso Soup	12
Gohan	10
Truffle Rice and Parmesan Cheese	56
Truffle Quinoa and Parmesan Cheese	37

## TEMPURA

Avocado	25	Shrimp	39
Mushrooms	34	Shojin	32



## SUSHI & SASHIMI

	Duo	3 slices		Duo	3 slices
Tuna	35	38	Shrimp	40	40
Chu Toro	52	55	Centolla Crab	62	70
O-Toro	82	78	Octopus	32	32
Salmon	29	20	Unagui	45	48
Salmon Belly	31	26	Scallops	38	38
Ikura	38	n/a	Mackerel	24	20
Yellowtail	24	20	Squid	30	42
Snapper	24	20	Dashimaki Tamago	22	24
Fluke	24	20	Centolla Jalapeño	64	n/a
Seabass	26	30	Hokkigai	30	n/a
Uni	50	n/a	Massago	26	n/a
Horse Mackerel	24	20			

## SUSHI MAKI

Tuna or Spicy Tuna	Temaki	25	Maki	29
Negui Toro	Temaki	40	Maki	48
Salmon or Spicy Salmon	Temaki	22	Maki	25
Salmon Avocado	Temaki	24	Maki	38
Yellowtail Jalapeño	Temaki	26	Maki	29
Shrimp Tempura	Temaki	32	Maki	35
Califórnia	Temaki	36	Maki	40
Soft Shell Crab		n/a	Maki	69
Spicy Scallops	Temaki	35	Maki	38
Unagui Kyuri	Temaki	45	Maki	65
Vegetarian		n/a	Maki	24
House Special		n/a	Maki	43
Kappa Maki	Temaki	15	Maki	15
Maki Avocado	Temaki	15	Maki	15
Maki Bluefin Tataki		n/a	Maki	65
Hot Tempura Roll		n/a	Maki	36
Hot Tempura Roll		n/a	Maki	38



## DESSERT

<b>Miso Cappuccino</b>	29
Miso Cream with caramelized pecan nuts, vanilla ice cream and cappuccino foam, sprinkled with coffee	
<b>Banana Soy Toban</b>	34
Banana, Soy Caramel, Caramelized pecan nuts and malaga ice cream.	
<b>Coconut Satandagi</b>	32
Chocolate tempura ball stuffed with coconut, passion fruit syrup with coconut and white chocolate, mango and passion fruit ice cream	
<b>Bento Box</b>	34
Dark chocolate fondant, white chocolate syrup, shisso gel and sesame tuile with matchá ice cream	
<b>Kakigori</b>	36
Pineapple kakigori with coconut sorbet finalized with pineapple and condensed milk syrup, strawberries, kiwi, fresh coconut and shisso mochi	
Adicional: Rum Malibu 12	
<b>Nobu Brownie</b>	34
chocolate cashew nuts brownie served with malaga ice cream and hot chocolate syrup finalized with crispy salty caramel and soba tuile	
<b>Matchá Pudding</b>	26
Tonka caramel, Lemon and vanilla ice cream, lemon tuile and caramelized cashew nuts	
<b>Mochis selection (3 pieces.)</b>	36
<b>Gelato ou Sorbet selection (3 balls)</b>	24

Please alert our staff for allergies or dietary restrictions before ordering.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or have a blood immune disorder, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. Please be advised that our prices are subject to change and that an 18% service charge will be added to your final bill.\*