



NOBU MILAN RESTAURANT DINNER MENU

NOBU CLASSIC

COLD

Toro Tartare with Caviar	35
Salmon or Yellowtail Tartare with Caviar	26
Yellowtail Jalapeño	26
Oysters with Nobu Sauces	36
Tiradito	20
New Style Sashimi Tuna	27
Seafood Ceviche	25
Tuna Tataki with Tosazu	25
Tuna Tempura Roll	18
Sashimi Salad with Matsuhisa Dressing	28
Lobster Salad with Spicy Lemon Dressing	50
Field Greens with Matsuhisa Dressing	8
Salmon Skin Salad	16
Lobster Ceviche with Quinoa	35

HOT

Black Cod Miso	48
Black Cod Butter Lettuce	21
Rock Shrimp Tempura with Creamy Spicy Sauce or Ponzu	25
Rock Shrimp Tempura all 3 Sauces on the Side	27
Squid 'Pasta' with Light Garlic Sauce	25
Cream Spicy Crab	36
Shrimp and Lobster with Spicy Lemon Sauce	50
Lobster Wasabi Pepper	50
Seafood Toban Yaki	30
Beef Toban Yaki	35
Wagyu Beef from Argentina 100 gr	50



NOBU NOW

COLD

Vegetable Hand Roll with Sesame Sauce	10
Crispy Rice with Spicy Tuna	25
White Fish Sashimi Dry Miso	27
Seared Salmon Karashi Sumiso	18
Baby Spinach Salad Dry Miso	15
Artichoke Salad with Dry Miso and Truffle Oil	16
New Style Squills Sashimi with Dry Miso and Lime Soy	30
White Fish Ceviche with Mango and Leche de Tigre	22
King Crab Avocado Roll	35
Baby Lettuce Salad with Dry Miso and Truffle Oil	14
Sansho Pepper Wagyu Bresaola	30

HOT

Soft Shell Crab Kara-age with Ponzu	22
King Crab Tempura Amazu Ponzu	36
Ravioli with Wagyu Beef	26
Chilean Seabass with Brown Rice Sauce	38
Lobster Ravioli	26

JAPANESE A5 WAGYU

Choice of styles—€85 per 100g

New Style, Tataki, Toban Yaki, Steak, Tacos (6pcs)

OMAKASE MENU

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

Available for the whole table only until 9:45

Signature	120	Nobu Milan	100
Vegetarian	70		



NOBU TACOS

(minimum order of 6)

Tuna	5
Salmon	4
Lobster	7
Avocado and Caviar	20
Japanese Wagyu Beef (6pcs)	85

VEGETABLE

COLD

Oshitashi	10
Kelp Salad	12
Shiitake Mushroom Salad	18
Tomato Vegetable Ceviche	8
Avocado Tartare	12
Selection of vegetarian Tacos	12
Tofu and Kelp New Style	10

HOT

Nasu Miso	14
Warm Mushroom Salad	20
Mushroom Toban Yaki	18
Spicy Garlic Vegetables	18
Vegetarian Toban Yaki	16
Shiso Broccoli	14

SOUPS

Miso Soup	3
Mushroom Soup	6
Clear Soup	6
Spicy Seafood Soup	12
Steamed Rice	3



NIGIRI & SASHIMI

(Price per pc)

Tuna	6	Shrimp	7
Toro	8	Sweet Shrimp*	5
O-Toro	10	Sicilian Red Shrimp	7
Yellowtail	7	Freshwater Eel	7
Salmon	5	Tamago	4
Sea Bass	5	Oyster	7
Squid	6	Red Snapper	6
King Crab*	10	Langoustine	10
Salmon Egg	6	Smoked Salmon	5
Scallop	7	Japanese Wagyu 100g	88
Octopus	4		
Sea Urchin	10	Fresh Wasabi	6
Special Sushi Selection	45	Sashimi Selection	36
Vegetarian Sushi Selection	21	Sushi Selection	36

SUSHI MAKI

Tuna	Hand Roll 8	Cut Roll 12
Spicy Tuna	Hand Roll 9	Cut Roll 11
Tuna & Asparagus	Hand Roll 8	Cut Roll 12
Salmon	Hand Roll 7	Cut Roll 10
Toro & Scallion	Hand Roll 10	Cut Roll 12
Yellowtail & Scallion	Hand Roll 9	Cut Roll 11
Salmon & Avocado	Hand Roll 10	Cut Roll 13
Scallop & Smelt Egg	Hand Roll 12	Cut Roll 15
Eel & Cucumber	Hand Roll 10	Cut Roll 12
California	Hand Roll 14	Cut Roll 17
Shrimp Tempura	Hand Roll 11	Cut Roll 13
Soft Shell Crab		Cut Roll 17
Salmon Skin	Hand Roll 7	Cut Roll 9
House Special		Cut Roll 17
Caligambero		Cut Roll 15
Vegetable	Hand Roll 7	Cut Roll 7
Kappa		Cut Roll 6
Avocado		Cut Roll 6



SHUKO SNACKS

Edamame	6
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TEMPURA

Shrimps	6
Sea Urchin with Shiso	20
Asparagus	4
Avocado	5
Pumpkin	3
Shiitake Mushroom	4
Zucchini	4
Eggplant	3
Vegetable Tempura Julienne	10

DESSERT

Tokyo Tiramisu	16
Mochi Selection	24
Bento Box	15
Exotic Fruit Selection with Sorbet	18
Assorted Ice-Creams and Sorbets	12

Cover Charge 5,00

Menu and Price are subject to change

The prices are in Euro and are inclusive of taxes

Product may be frozen depending on seasonal availability

Fish served raw or not fully cooked is preserved and processed when fresh according with EC 853/ 2004 regulation