



## 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
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 Nashi	58
Salmon Tempura Roll	36
Tuna Tempura Roll	38
Bluefin Tuna Tataki with Tosazu	76
Nobu Style Seafood Ceviche	54
Fields Green Salad 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
Nobu Caesar Salad	46
Baby Spinach Salad with Dry Miso	42

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



## HOT

Roasted Cauliflower with Jalapeño Salsa and Soy Salt	34
Nasu Miso	34
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
Roasted Octopus Miso Anticucho	97
Seabass Yuzu Kosho Aioli with Honey Truffle	75
Scallops Jalapeño	86
Grilled Salmon	68
With Wasabi Pepper, Teriyaki or Anticucho	
Seafood Toban-yaki	86
Beef Toban-yaki	64
Grilled Beef Tenderloin	64
With Wasabi Pepper, Teriyaki or Anticucho	
Beef Tenderloin Yuzu Truffle and Crispy Onion Pickles	85
Prime Ribeye (price per 100g)	35

## VEGETARIAN

Vegetables with Spicy Garlic	38
New Style Tofu	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

## MATSUHISA CRISPY RICE

Avocado	29	Spicy Tuna	38	Salmon	36
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## BRAZILIAN WAGYU

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

## JAPANESE A5 WAGYU

Tataki	115
Hot Stone (100g)	240

## SOUPS & RICE

Miso Soup	12
Gohan	10
Truffle Rice and Parmesan Cheese	56

## TEMPURA

Avocado	25	Shrimp	39
Mushrooms	34	Shojin	32



## SUSHI & SASHIMI

O-Toro	Dupla	82	3 fatias	78
Chu Toro	Dupla	52	3 fatias	55
Tuna	Dupla	35	3 fatias	38
Salmon	Dupla	29	3 fatias	20
Salmon Belly	Dupla	31	3 fatias	26
Snapper	Dupla	24	3 fatias	20
Seabass	Dupla	26	3 fatias	30
Yellowtail	Dupla	24	3 fatias	20
Horse Mackerel	Dupla	24	3 fatias	20
Shrimp	Dupla	40	3 fatias	40
Centolla Crab	Dupla	62	3 fatias	70
Octopus	Dupla	32	3 fatias	32
Scallops	Dupla	38	3 fatias	38
Ikura	Dupla	38	3 fatias	n/a
Massago	Dupla	26	3 fatias	n/a
Unagui	Dupla	45	3 fatias	48
Tamago	Dupla	22	3 fatias	24

## 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
Toro Rossa Roll		n/a	Maki	65

## 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>Mochi selection</b> (3 pieces.)	36
<b>Gelato ou Sorbet selection</b> (3 balls)	24



## NOBU HOKUSETSU SAKE

### **JUNMAI "Sado no Shu"**

Medium-bodied, Rich Notes and Creamy

Glass	Tokkuri 180ml	Tokkuri 360ml	Bt. 1.8L
53	73	130	580

### **HONJOZO Onikoroshi "Devil Killer"**

Soft, Dry and Spicy

Glass	Tokkuri 180ml	Tokkuri 360ml	Bt. 1.8L
56	75	135	600

### **GINJO NIGORI**

Unfiltered, Dry and Creamy

Glass	Bt. 500ml
72	255

### **JUNMAI GINJO 71**

Medium-body, Fruity and intense final

Glass	Tokkuri 180ml	Tokkuri 360ml	Gf. 720ml	Bt. 1.8L
125	170	310	590	1320

### **DAIGINJO "The Black Label - Original"**

Medium-body, mineral, light and hints of almond

Glass	Tokkuri 180ml	Tokkuri 360ml	Bt. 1.8L
135	185	345	1430

### **DAIGINJO "The Premium Sake" - TK40**

Soft, complex, floral e fruity

Glass	Tokkuri 180ml	Gf. 300ml	Gf. 500ml	Bt. 1.5L
155	210	340	550	1380

### **JUNMAI DAIGINJO Nobu "The Sake"**

Medium-body, floral e fruity

Glass	Tokkuri 180ml	Gf. 300ml	Gf. 500ml	Bt. 1.5L
165	225	360	580	1460



### **DAIGINJO Nobu YK35**

Medium-body, rare, luxurious, Smooth and velvety

Glass	Tokkuri 180ml	Tokkuri 360ml	Bt. 1.5L
260	350	620	2750

## **NOBU SIGNATURE DRINKS**

### **LIGHT AND REFRESHING**

**Meridian 77** 36

Pisco, Shiso, Lychee, Lime, Sugar & Egg White

**Goji Fizz** 37

Beefeater London Dry, Goji Berries, Pomegranate  
Lemon & Brut Sparkling Wine

**Grapefruit on The Rocks** 38

Beefeater London Dry, St-Germain Elderflower Liqueur  
Grapefruit, Ginger, Lychee & Lemon

**Lychee Martini** 39

Premium Vodka, Lychee & St-Germain Elderflower Liqueur

### **AROMATIC**

**Oni Negroni** 40

Premium Gin, Sake, Aperol & Carpano Clássico

### **CÍTRIC**

**T Sour** 36

Guaajá Tiquira Amburana, Lemon, Sugar & Egg White

**Diamante Punch** 40

Bourbon, Aperol, Passion Fruit, Grapefruit, Honey  
Spices & Jalapeño



**Kumquat Cooler** 40  
Premium Citrus Vodka, Kinkan, Ponkan, Mint, Sugar & Sparkling Water

### **RICH & BOLD**

**Ponkan Sidecar** 45  
Single Malt 12 Year Old Whisky, Grand Marnier & Ponkan

### **NON-ALCOHOLIC**

**Spicy Lemonade** 22  
Honey, Spices, Brown Sugar, Lemon, Jalapeño & Sparkling Water

### **BY THE GLASS**

#### **SPARKLING WINE**

Victoria Geisse Extra Brut Vintage, Rio Grande do Sul, Brasil 41

#### **CHAMPAGNE**

Perrier-Jouet Grand Brut, Épernay, France 120

#### **WHITE WINE**

Quinta da Covela Arinto, Vinho Verde, Portugal, 2017 41

Haras de Pirque Albaclara, Sauvignon Blanc, Leyda Valley, Chile, 2017 45

Viña Cobos Felino, Chardonnay, Mendoza, Argentina, 2017 52

Saint Clair Marlborough Sun, Riesling, Marlborough New Zealand, 2018 54

#### **ROSE WINE**

Berne IGP Esprit di Mediterranée, Blend Rosé, Côtes de Provence, France 36

Riccitelli Hey Rose, Malbec, Argentina, 2018 48





## RED WINE

Mirandelle L. Lurton Rouge, Bordeaux, France, 2017	44
Saint Clair Marlborough Sun, Pinot Noir, Marlborough New Zealand, 2016	45
Flor das Tecedeiras, Douro, Portugal, 2016	51
Errazuriz Max Reserva, Cabernet Sauvignon, Vale do Aconcagua, Chile, 2016	60

## BEERS

### Beers

Stella Artois, Brasil	14
Sapporo, Japan	29
Colorado Indica IPA, Brasil	36
Colorado Appia Weiss, Brasil	33

## NON-ALCOHOLIC BEVERAGES

### Soft Drinks

Pepsi, Pepsi Zero	8
Guaraná, Guaraná Zero	8
Água Tônica Antarctica	8
Água Tônica Riverside, Riverside Light	24
Red Bull, Red Bull Sugar Free	24

### Juices

Limão	11
Laranja	11
Maracujá	11
Tomate temperado	20

### Water

Acqua Panna 250ml	13
San Pellegrino 250ml	13



Acqua Panna 500ml	19
San Pellegrino 500ml	19
Fiji 300ml	29