

DESSERTS
NOBU CLASSIC

Chocolate Bento Box	14
Nobu Cheesecake	14
Seasonal Fruit Quinoa Crumble L	12
Selection of Ice Cream and Sorbets	4
Assortment of Ice Cream Mochis	14
Seasonal Exotic Fruit Selection L	12

NOBU NOW

Matcha Fondant	13
Nougat Glacé	10
Pinky Pavlova	13

HALF BOTTLES OF WINE

Nobu Selection of Half Bottles

Bubbles:	
Torelló Brut Nature, Catalunya 2014	17
Recaredo Terrers, Brut Nature Gran Reserva 2014	26
Veuve Clicquot "Yellow Label", Brut, Champagne	28
White:	
Espelt, Vailet Blanc, Empordà 2019	9
Lorenzo Cachazo Martivillí, Verdejo, Rueda 2018	11
Pazo Señorans, Albariño 2018	19
Billaud-Simon, Chablis 2015	21
Trimbach Riesling, Alsace 2014	22
Allende Blanco, Rioja 2016	23
Red:	
Mas Collet, Montsant 2019	9
Sierra Cantabria Crianza, Rioja 2016	15
Emilio Moro, Ribera del Duero 2016	21
Abadia Retuerta Seleccion Especial, Castilla y Leon 2015	28
Descendientes de J. Palacios Villa de Corullón, Bierzo 2015	38
Clos d'Agon, Catalunya 2005	48

NOBU LUNCH

BENTO BOXES served with Miso Soup

Barcelona 28

Field Green Salad with Matsuhisa Dressing
Spicy Salmon Roll and White Fish Nigiri
Shrimp Tempura
Chicken or Salmon, Teriyaki or Anticucho
Vegetable Light Garlic and Rice

Classic 35

Sashimi Salad Matsuhisa Dressing*
Assorted Sushi and Roll*
Rock Shrimp Tempura Creamy Spicy
Black Cod Miso
Vegetable Spicy Garlic with Rice

Vegetarian L 30

Baby Spinach Salad Dry Miso
Cauliflower Jalapeño
Assorted Vegetable Sushi and Roll
Nasu Miso
Vegetable Spicy Garlic with Rice

DONBURI served with Miso Soup

Unagi Donburi	34
Tempura Donburi	22
Chicken Teriyaki or Anticucho Donburi	25
Beef Teriyaki or Anticucho Donburi	29
Vegetable Spicy Garlic Donburi	19
Chi Ra Shi Donburi* L	34
Shrimp Kakiaye Donburi	29

If you have any dietary requirements or food allergies please inform your server

*In accordance with the provisions of the Spanish Food Safety Agency,
fishery products comply with the Standard on the Prevention of Parasitosis by Anisakis – L light option

NOBU CLASSICS

COLD	
Spicy Miso Chips with Tuna or Scallop ^{^*} L	12
Toro Tartare with Caviar* L	25
Salmon or Yellowtail Tartare with Caviar*	22
Yellowtail Jalapeño*	23
Tiradito* L	18
New Style Sashimi*	19
Seafood Ceviche* L	26
Sashimi Salad with Matsuhisa Dressing* L	26
Lobster Salad with Spicy Lemon Dressing* L	36
Field Greens with Matsuhisa Dressing L	14
Salmon Skin Salad	22

HOT

Black Cod Miso	47
Black Cod Butter Lettuce	41
Chilean Sea Bass with Black Bean Sauce	45
Creamy Spicy King Crab	42
Lobster Wasabi Pepper	52
Seafood Toban Yaki	28
Beef Toban Yaki	28
Anticucho Peruvian Style Rib Eye Steak	31

NOBU NOW

COLD	
Crispy Rice with Spicy Tuna, or Salmon or Yellowtail*	19
Baby Spinach Salad Dry Miso with Shrimp L	32
Seared Salmon Karashi Sumiso*	22
Crispy Shitake Salad with Goma Dressing	19

HOT

Wagyu Dumplings with Spicy Ponzu (5pcs)	28
Umami Chilean Sea Bass L	45
Seafood Paella Nobu Style	32
King Crab Tempura Amazu Ponzu	36

LUNCH OMAKASE
Signature 4 Course Menu
45 euros

NOBU DISHES

TEMPURA

Shrimp	8
Shojin - Vegetable Selection	25
Shinagji Mushroom	18
Asparagus	8
Avocado	6
Broccoli	5
Shiitake Mushroom	6
Zucchini	8

KUSHIYAKI (2 skewers per order)

Served with Anticucho or Teriyaki Sauce

Salmon	18
Shrimp	19
Scallop	22
Chicken	17
Beef	23

SOUP AND RICE

Miso Soup	8
Mushroom Soup	8
Clear Soup	8
Spicy Seafood Soup	18
Steamed Rice	6

VEGETABLES

Oshitashi	11
Kelp Salad	11
Shitake Mushroom Salad	19
Nasu Miso	11
Warm Mushroom Salad	19

SHUKO snacks

Edamame L	6
Spicy Edamame	7
Shishito Peppers Miso	8
Umami Chicken Wings	11

NOBU TACOS

(minimum order of 2)

Tuna Tomato Salsa*	7
Salmon Spicy Miso*	5
Japanese Wagyu Beef (6pcs)	29
Lobster Wasabi Sour Cream	9
Chicken Anticucho	5

NIGIRI & SASHIMI (price per piece) L

Tuna*	7
Toro*	9
O-Toro*	11
Yellowtail*	8
Salmon*	5
Sea Bass*	5.5
Salmon Egg*	7
Smelt Egg*	4
Scallop*	6.5
Octopus*	4
Shrimp*	4.5
Sweet Shrimp*	4.5
Tamago*	4.5
Sushi Moriawase*	35

SUSHI MAKI L

	Hand	Cut
Tuna*	12	13
Spicy Tuna*	12	12
Tuna & Asparagus*	13	14
Salmon*	12	14
Toro & Scallion*	12	14
Salmon & Avocado*	12	14
Scallop & Smelt Egg*	14	15
Eel & Cucumber*	14	16
California*	15	18
Shrimp Tempura	12	16
Soft Shell Crab Roll	18	

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