





Chef Nobu Matsuhisa Cook Books Available @ R400 Each

- Nobu The Cook Book
- Nobu Now





## **NOBU BITES**

## **OMAKASE**

"From the Heart"
Experience the essence of
Chef Matsuhisa's cuisine with the
multi-course tasting menu.

*A V	Edamame, Salted or Spicy	100		"Classic" 5 Course	1100
*V	Vegetable Hand Roll with Sesame Dressing	80		"Signature" 7 Course	1500
	Crispy Rice with:			"Platinum" 8 Course	1900
	Spicy Tuna / Spicy Salmon / Spicy Yellowtail	150		"Vegetarian" 7 Course	900
	Hot Miso Chips: Tuna or Salmon (4pcs)	120			
*S	Hot Miso Chips: Scallop (4 pcs)	240		*Available until 21H30	
*S G	Grilled Langoustine Martini (2pcs)	320			
	Pumpkin with Foie Gras & Mustard Miso (4pcs)	320			
*G	Grilled Chicken Wings with Miso Salt (4pcs)	90			
*A	Nobu Wagyu Slider (2pcs)	360			
	NOBU TACOS			WOODVIEW PLATINUM GRADE	
*V	Shimeji Spicy Lemon (2pcs)	80		WAGYU BEEF	
	Tuna/Salmon Spicy Miso (2pcs)	90		Per 150g	
*S	Lobster Wasabi (2pcs)	150		Choice of Styles	
	Chicken Anticucho (4pcs)	150	*A	Tobanyaki	1195
*P	Pork Anticucho (4pcs)	150	*A	Flambé	1195
_	Wagyu Spicy Ponzu (4pcs)	340	* <b>A</b>	Ishiyaki	1195
			* <b>A</b>	Steak	1195
	CANADIAN LOBSTER			NOBU & REMY MARTIN	
	140g per portion			LOUIS XIII EXPERIENCE	
				Partnered with the prestigious LOUIS XIII,	
	Choice of presentations:			Nobu has created five sensory canapé experiences	
*S	With Kohlrabi Salad	900		that perfectly compliment the key elements of this	
*S	With Quinoa	995		exceptional spirit.	
3	Willi Quilloa	330		ελυεμιιστιαι δριπι.	

995

Hobayaki

Enjoy pairings of scallops, foie gras, langoustines, caviar, black cod, Chilean sea bass & Wagyu beef. Order a glass for LOUIS XIII and enjoy the journey.

4500