NOBU MENU

NOBU HOTEL
IBIZA BAY

SHUKO

Edamame	9
Spicy Edamame	11
Padron Peppers Den Miso	14
Umami Chicken Wings	28

NOBU TACOS

Two pieces per order

Tuna	18
Salmon	15
Lobster	25
Chicken	16
Japanese Wagyu Beef · 6pcs	105

VEGETABLES

COLD

Shiitake Mushroom Salad	25
Avocado Tartare	20
Crispy Rice with Avocado	25

HOT

Nasu Miso	16
Warm Mushroom Salad	25
Grilled Asparagus Shiso Salsa	16
Broccolini Spicy Garlic	19
Roasted Cauliflower Jalapeño	18

NOBU COLD DISHES

CLASSIC

Toro Tartare with Caviar	48
Salmon Tartare with Caviar	35
Yellowtail Tartare with Caviar	38
Yellowtail Jalapeno	32
Oysters with Nobu Sauces	32
Tiradito	32
New Style Sashimi	32
Seafood Ceviche	29
Tuna Tataki with Tosazu	33
Sashimi Salad with Matsuhisa Dressing	36
Lobster Salad with Spicy Lemon Dressing	45
Field Greens with Matsuhisa Dressing	19
Salmon and Pomegranate Ceviche	29

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

NOBU COLD DISHES

NOW

Vegetable Hand Roll with Sesame Sauce	19
Crispy Rice with Spicy Tuna, Spicy Salmon, or Spicy Yellowtail	35
Whitefish Sashimi Dry Miso	32
Seared Toro Yuzu Miso and Jalapeno Salsa	45
Seared Salmon Karashi Sumiso	32
Baby Spinach Salad Dry Miso	29
Baby Spinach Salad Dry Miso with Shrimp	47
Tomato and Avocado Salad with Matsuhisa Dressing	29
Beef Tartare with Nori Chips	38

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NOBU HOT DISHES

CLASSIC

Black Cod Miso	55
Black Cod Butter Lettuce	35
Rock Shrimp Tempura with Creamy Spicy Sauce or Ponzu	38
Squid 'Pasta' with Light Garlic Sauce	28
Lobster Wasabi Pepper	62
Seafood Toban Yaki	38
Beef Toban Yaki	42
Grilled Salmon with Anticucho or Wasabi Pepper Sauce	45
Beef Tenderloin with Anticucho or Wasabi Pepper Sauce	52
Chilean Wagyu Rib Eye Steak with Anticucho Sauce	98
Umami Chilean Sea Bass	52

NOW

Wagyu Dumpling with Spicy Ponzu *(5pcs)*	42
Lobster Tempura with Tamari Honey Sauce	56
Red Mullet Dashi Ponzu	32
Grilled Octopus with Anticucho Miso	34
Carabinero Shiso Salsa	50
King Crab Tempura Amazu Ponzu	54
Mashed Potato Wasabizuke with Caviar	31
Roasted Josper Kin Medai with Jalapeño Dressing	32
Local Seabass with Coriander Dressing	32

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KUSHIYAKI

Two skewers per order · Served with Anticucho or Teriyaki Sauce

Salmon	22
Shrimp	24
Chicken	20
Beef	26
Shiitake	14

TEMPURA

Two pieces per order

Shrimp	16	Broccoli	7
Corn Kakiage	15	Shiitake Mushroom	7
Shojin Vegetable Selection	20	Zucchini	7
Asparagus	7	Onion	7
Sweet Potato	7	Aubergine	7

SOUP AND RICE

Miso Soup	10
Spicy Seafood Soup	25
Steamed Rice	6

SUSHI SELECTION

Chef Choice

Cup Sushi (8pcs)	52
Sushi (12pcs)	71
Sashimi (10pcs)	71

Bluefin Tuna is an environmentally threatened species, please ask your server for an alternative.

NIGIRI & SASHIMI

Price per piece

Tuna	10
Toro	13
O-Toro	16
Yellowtail	9
Salmon	9
Seabass	9
Kin Medai	7
Red Mullet	9
King Crab	15
Salmon Egg	9
Smelt Egg	6
Scallop	7
Octopus	7
Shrimp	8
Fresh Water Eel	7
Tamago	5
Japanese Wagyu Beef	18

SUSHI MAKI

Hand | Cut Roll

Tuna	23 / 24
Spicy Tuna	24 / 25
Tuna & Asparagus	24 / 25
Salmon	18 / 19
Salmon & Avocado	21 / 22
Toro & Scallion	23 / 24
Yellowtail & Scallion	19 / 20
Yellowtail Jalapeño	20 / 21
Scallop & Smelt Egg	21 / 22
Eel & Cucumber	19 / 20
California	23 / 26
Shrimp Tempura	19 / 22
Soft Shell Crab Roll	n/a / 25
House Special	n/a / 24
Vegetable	14 / 16
Cucumber	8 / 9
Avocado	14 / 15

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OMAKASE

THE TASTE OF IBIZA

6 Course Menu 140 €

JAPANESE WAGYU BEEF

GRADE - A5

105 € / per 75 grams

Choice of Preparations

New Style | Tataki | Hot Stone | Steak

Toban | Toban Yaki | Taco *(6pcs)*

KIDS SELECTION

Happy Bento 29

DESSERT

Bento Box Chocolate, matcha	18
Whisky Cappuccino Coffee, milk, whisky foam	18
Santandagi Pistachio, chocolate, almond	16
Sub-Zero Yogurt Yogurt, blueberry coulis and mix berries	18
Strawberry Cheese Cake Vanilla, strawberry	18
Macana Mango, pistachio, white chocolate, kalamansi	18
Churritos Sugar, cinamon, dulce de leche, yuzu caramel	16
Flan Vanilla, caramelised banana, soy caramel, raspberry ginger	18
Exotic Fruit Selection	15
Mochi Ice Cream	12
Selection of Ice Cream and Sorbet	5

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DESSERT COCKTAILS

Eivissa Espresso Martini 19
A traditional espresso martini with a touch of local hierbas

La Perla 19
Creamy Chambord liquor with Frangelico shaken, straight up

JAPANESE DIGESTIVE & WHISKY

Ume Shu (Hokusetsu) Plum Sake	14
Takara Plum Wine	12
Nikka Miyagikyo No Age Statement	39
Nikka Taketsuru	30
Suntory Yamazaki 12yrs	47
Suntory Yamazaki 18yrs	94

TEA AND COFFEE

Espresso	4
Double Espresso, Cappuccino, Caffè Latte, Americano	5
Green Tea, Camomille	5
Matcha tea	13

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