



# NOBU MENU

*NOBU HOTEL*  
IBIZA BAY

## SHUKO | SNACKS

Edamame

Sesame Chilli Edamame

Padron Peppers Den Miso

Umami Chicken Wings

## NOBU TACOS

Minimum order of 2

Tuna

Salmon

Lobster

Chicken

Japanese Wagyu Beef · 6pcs

## VEGETABLES

### COLD

Kelp Salad

Shiitake Mushroom Salad

Avocado Tartare

Crispy Rice with Avocado

New Style Tofu

### HOT

Nasu Miso

Warm Mushroom Salad

Vegetable Spicy Garlic

Roasted Cauliflower Jalapeño

Broccolini Spicy Garlic

# KUSHIYAKI

2 skewers per order · Served with Anticucho or Teriyaki Sauce

Salmon  
Shrimp  
Scallop  
Chicken  
Beef  
Asparagus

# NIGIRI & SASHIMI

Tuna	Salmon Egg
Toro	Smelt Egg
O-Toro	Scallop
Yellowtail	Octopus
Salmon	Shrimp
Sea Bass	Sweet Shrimp
Mackerel	Freshwater Eel
Squid	Tamago
King Crab	Japanese Wagyu

Cup Sushi Selection (8pcs)

Sushi & Sashimi Selection

sashimi 6pc · nigiri 6pc · maki 12pc

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

## SOUP AND RICE

Miso Soup  
Spicy Seafood Soup  
Steamed Rice

## SUSHI MAKI

*Hand / Cut Roll*

Tuna	California
Spicy Tuna	Shrimp Tempura
Tuna & Asparagus	Soft Shell Crab Roll
Salmon	House Special
Toro & Scallion	Salmon Skin
Yellowtail & Scallion	Vegetable
Yellowtail & Jalapeno	Kappa
Salmon & Avocado	Avocado
Scallop & Smelt Egg	Oshinko
Eel & Cucumber	

## NIÑOS SELECTION

Bento Feliz

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# NOBU COLD DISHES

## CLASSIC

Toro Tartare with Caviar  
Salmon Tartare with Caviar  
Yellowtail Tartare with Caviar  
Yellowtail Jalapeno  
Oysters with Nobu Sauces  
Tiradito  
New Style Sashimi  
Seafood Ceviche  
Tuna Tataki with Tosazu  
Sashimi Salad  
with Matsuhisa Dressing  
Lobster Salad  
with Spicy Lemon Dressing  
Field Greens  
with Matsuhisa Dressing  
Salmon Skin Salad

## OMAKASE

### Multi Course Tasting Menu

CLASSIC · 5 courses | IBIZA · 7 courses

*For last orders of Omakase please speak to your server*

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

## NOBU COLD DISHES

### NOW

Vegetable Hand Roll with Sesame Sauce

Crispy Rice with Spicy Tuna, Spicy Salmon or Spicy Yellowtail

Whitefish Sashimi Dry Miso

Seared Toro Yuzu Miso and Jalapeno Salsa

Seared Salmon Karashi Sumiso

Baby Spinach Salad Dry Miso

*add Grilled Shrimp +, Lobster +, Avocado +*

Tomato and Avocado Salad with Matsuhisa Dressing

Octopus Carpaccio

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## NOBU WARM DISHES

### CLASSIC

Black Cod Miso

Black Cod Butter Lettuce

Rock Shrimp Tempura with Creamy Spicy Sauce or Ponzu

Squid 'Pasta' with Light Garlic Sauce

Creamy Spicy King Crab

Shrimp and Lobster with Spicy Lemon Dressing

Lobster Wasabi Pepper

Seafood Toban Yaki

Beef Toban Yaki

Grilled Salmon with Anticucho or Wasabi Pepper Sauce

Beef Tenderloin with Anticucho or Wasabi Pepper Sauce

Anticucho Peruvian Style Chilean Wagyu Rib Eye Steak

JAPANESE WAGYU BEEF · GRADE- A5 / per 75 grams

Choice of Preparations: NEW STYLE | TATAKI | SUKIYAKI

HOT STONE STEAK | TOBAN | TACO (6pcs)

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## NOBU WARM DISHES

### NOW

Wagyu Dumpling with Spicy Ponzu *(5pcs)*

Umami Chilean Sea Bass

King Crab Tempura Amazu Ponzu

Lobster Tempura with Tamari Honey Sauce

Arctic Char Shiso Salsa

Grilled Octopus with Anticucho Miso

Carabinero Shiso Salsa

Muslo de Pollo Payés with Anticucho or Wasabi Pepper Sauce

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