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📷 IBIZABAY

SHUKO

Edamame	9
Spicy Edamame	11
Umami Chicken Wings (6 pcs)	32
Baby Corn Honey Truffle	19
Padron Peppers Yuzu Miso	14

NOBU TACOS

(minimum order of 2)

Tuna Dry Miso	18
Salmon Spicy Miso	16
Lobster Wasabi Cream or Ceviche	25
Japanese Wagyu (6 pcs)	105
Nori Avocado Caviar (1 pc)	28

PLANT BASED

Shiitake Mushroom Salad	25
Tomato Ceviche	16
Courgette Tataki Ponzu	14
Crispy Tofu Spicy Avocado	25
Kelp Salad Goma Dressing	19
Roasted Cauliflower Jalapeño	19
Nasu Miso	18
Warm Mushroom Salad	25
Mushroom Toban Yaki	27
Tofu Mascarpone Miso	16
Broccolini Chili Garlic or Shiso Salsa	19
Fried Okra with Ponzu	14
Sugar Snap Peas Tempura Aji Aioli	12
Vegetables Spicy Garlic	18

NIGIRI & SASHIMI

(price per piece)

Tuna	11
Toro	13
O-Toro	16
Yellowtail	10
Salmon	10
Salmon Egg	9
Seabass	9
Mackerel	8
King Crab	16
Scallop	9
Shrimp	8
Octopus	7
Fresh Water Eel	8
Japanese Wagyu	20
Red Mullet	10
Red Shrimp	13

SUSHI SELECTION

Sushi (14pcs)	90
Sashimi (12pcs)	90

SOUP

Miso Soup	10
Mushroom Soup	16
Spicy Seafood Soup	25

SUSHI MAKI

	Hand	Cut
Tuna	24	25
Spicy Tuna	24	25
Tuna Asparagus	24	25
Salmon	18	19
Salmon & Avocado	22	23
Toro & Scallion	24	25
Yellowtail & Scallion	20	21
Yellowtail & Jalapeño	21	22
Scallop & Smelt Egg	21	22
Eel & Cucumber	19	20
California	23	26
Shrimp Tempura	20	23
Soft Shell Crab	-	25
House Special	-	24
Vegetable	14	16
Black Cod Roll	-	30

TEMPURA

Shrimp	17
Asparagus	8
Avocado	8
Broccoli	8
Shiitake Mushroom	8
Zucchini	8
Shojin – Vegetable Selection	21

NOBU COLD DISHES

Miso Chips with Tuna or Salmon	22
Crispy Rice with Spicy Tuna, Salmon or Yellowtail	36
Toro Tartare with Caviar	48
Salmon Tartare with Caviar	36
Yellowtail Tartare with Caviar	39
Yellowtail Jalapeño	33
Tiradito	32
New Style Sashimi	33
Tuna Tataki with Tosazu	33
Whitefish Sashimi Dry Miso	35
Salmon Tataki Karashi Sumiso	32
Matsuhisa Shrimp	29
Seafood Ceviche	32
Sashimi Salad with Matsuhisa Dressing	37
Lobster Salad with Spicy Lemon Dressing	47
Baby Spinach Salad Dry Miso	29
Baby Spinach Salad Dry Miso with Shrimp or Lobster	52
Crispy Shiitake Salad Goma Truffle	25
Nobu Style Greek Salad	24
Field Greens with Matsuhisa Dressing	19
Vegetable Hand Roll with Sesame Sauce	19

OMAKASE

Multi Course Tasting Menu

Signature
125

Ibiza
160

NOBU HOT DISHES

Black Cod Miso	56
Black Cod Butter Lettuce	35
Umami Chilean Sea Bass	56
Dover Sole Shiso Salsa	42
Chilean Seabass Jalapeño Miso	56
Steamed Salmon Dry Miso	45
Seafood Toban Yaki	38
Rock Shrimp Tempura with Three Sauces	39
King Crab Tempura Amazu Ponzu	55
Lobster Tempura with Tamari Honey Sauce	57
Squid ‘Pasta’ with Light Garlic Sauce	30
Shrimp and Lobster with Spicy Lemon Sauce	42
Lobster Wasabi Pepper	62
Creamy Spicy Crab	55
Inaniwa Chuka with Scampi	32
Wagyu Dumpling with Spicy Ponzu	44
Nobu Style Wagyu Sliders	35
Beef Tenderloin Toban Yaki	43
Anticucho Peruvian Style Rib Eye Steak	98
Beef Short Ribs with Jalapeño Salsa and Hierbas Teriyaki	50
Beef Tenderloin Teriyaki, Anticucho or Wasabi Pepper	52
Umami Baby Chicken	32
Lamb Chop Rosemary Miso	35

JAPANESE WAGYU
GRADE - A5

105 € per 75 grams
Choice of Preparations

New Style Tataki Toban Yaki Steak Hot stone

DESSERT

Bento Box	18
<i>Chocolate Fondant, Matcha Ice Cream</i>	
<i>Fondant de Chocolate, Helado de Matcha</i>	
Miso Cappuccino	17
<i>Caramelised Pecan, Coffee Foam, Vanilla Ice Cream, Miso Cream Brulee</i>	
<i>Nuez Pecana caramelizada, Crema de Café, Helado de Vainilla, Brulee Miso</i>	
Mango Cheesecake	18
<i>Oat Cookie, Mango, Thai Sorbet</i>	
<i>Galleta de avena, Mango, Sorbete Thai</i>	
Sozo	18
<i>Tofu flan, Blueberry, Spelt Crumble, Peach Sorbet</i>	
<i>Flan de Tofu, Arándanos, Crumble de Espelta, Sorbete de Melocotón</i>	
Selection of Ice Cream and Sorbet	5
<i>Selección de Helados y Sorbetes.</i>	

Prices are in Euros and inclusive of VAT
If you have any dietary requirements or food allergies please inform your server

SWEET WINES

75ml

Sauternes Chateau Laribotte 2020 <i>Bordeaux, France</i>	15
Royal Tokaji Aszu 5 Puttonyos 2013 <i>Tokaj, Hungary</i>	39

JAPANESE DIGESTIVE & WHISKY

Ume Shu (Hokusetsu) Plum Sake <i>Sado Island</i>	14
Nikka Days <i>Saitama</i>	19
Nikka Miyagikyo No Age Statement <i>Saitama</i>	42
Nikka Yoichi <i>Saitama</i>	44
Nikka Taketsuru Pure Malt <i>Saitama</i>	36
Suntory Toki <i>Kyoto</i>	19
Suntory Hakushu Distiller's Reserve <i>Yamanashi</i>	47
Suntory Hakushu 12yrs <i>Yamanashi</i>	58
Suntory Hakushu 18yrs <i>Yamanashi</i>	189
Suntory Hibiki Harmony <i>Osaka</i>	49
Suntory Yamazaki 12yrs <i>Osaka</i>	54
Suntory Yamazaki 18yrs <i>Osaka</i>	115

SHERRY

Tio Pepe Fino <i>Andalucia, Spain</i>	9
Lustau Rare Amontillado Escuadrilla <i>Andalucia, Spain</i>	11
Solear Barbadillo Manzanilla Andalucia Spain <i>Andalucia, Spain</i>	13

TEA AND COFFEE

Espresso	4
Double Espresso, Cappuccino, Caffè Latte, Americano	5
Green Tea, Camomile, Genmaicha, Jasmine	5
Matcha Tea	13

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