



# NOBU MENU

*NOBU HOTEL*  
IBIZA BAY

# GOLDEN HOUR TAPAS

Available from 7pm to 22:00 pm

Edamame	8
Sesame Chilli Edamame	10
Padron Peppers Den Miso	12
Crispy Rice with Spicy Tuna, Salmon or Yellowtail	29
Oyster with Matsuhisa Dressing	9.50
Sweet shrimps tempurra donburi	18
Dashi fries 80grs portion	14
Vegetable Hand Roll with Sesame Sauce	16
Crispy Pork Belly with Spicy Miso	19
Wagyu Sliders, Tofu Bun (2pcs)	42
Cup Sushi Selection (5pcs)	30
Salmon Tartar Tamari sauce	23
Black Cod Croquetas (5pcs)	21
The Nobu "Club"	22
Umami Chicken Wings	20

## SHUKO | SNACKS

Edamame	9
Sesame Chilli Edamame	11
Padron Peppers Den Miso	12
Umami Chicken Wings	27

## NOBU TACOS

Minimum order of 2

Tuna	16
Salmon	14
Lobster	23
Chicken	15
Japanese Wagyu Beef · 6pcs	105

## VEGETABLES

### COLD

Kelp Salad	14
Shiitake Mushroom Salad	19
Avocado Tartare	18
Crispy Rice with Avocado	23
New Style Tofu	15

### HOT

Nasu Miso	15
Warm Mushroom Salad	21
Roasted Cauliflower Jalapeño	19
Broccolini Spicy Garlic	19

## KUSHIYAKI

2 skewers per order · Served with Anticucho or Teriyaki Sauce

Salmon	22
Shrimp	24
Scallop	28
Chicken	20
Beef	26
Asparagus	13

## NIGIRI & SASHIMI

Tuna	9	Salmon Egg	9
Toro	12	Smelt Egg	5
O-Toro	15	Octopus	7
Yellowtail	9	Shrimp	8
Salmon	9	Sweet Shrimp	7
Sea Bass	9	Freshwater Eel	8
King Crab	13	Tamago	4
Sushi & Sashimi Selection	142	Japanese Wagyu	18

sashimi 6pc · nigiri 6pc · maki 12pc

## TEMPURA

Shrimp	15	Broccoli	7
Corn Kakiage	14	Shiitake Mushroom	7
Shojin Vegetable Selection	19	Zucchini	7
Asparagus	7	Onion	7
Sweet Potato	7	Aubergine	7

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

## SOUP AND RICE

Miso Soup	9
Spicy Seafood Soup	25
Steamed Rice	6

## SUSHI MAKI

### *Hand / Cut Roll*

Tuna	23 / 23	California	23 / 26
Spicy Tuna	23 / 23	Shrimp Tempura	18 / 22
Tuna & Asparagus	23 / 23	Soft Shell Crab Roll	n/a / 24
Salmon	18 / 18	House Special	n/a / 24
Toro & Scallion	21 / 21	Vegetable	14 / 16
Yellowtail & Scallion	20 / 20	Kappa	9 / 9
Salmon & Avocado	19 / 22	Avocado	15 / 15
Eel & Cucumber	17 / 20		

## NIÑOS SELECTION

Bento Feliz	29
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## 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	28
Tiradito	28
New Style Sashimi	32
Seafood Ceviche	28
Tuna Tataki with Tosazu	33
Sashimi Salad with Matsuhisa Dressing	36
Lobster Salad with Spicy Lemon Dressing	38
Field Greens with Matsuhisa Dressing	16

### OMAKASE

#### Multi Course Tasting Menu

CLASSIC · 5 courses 105 € | IBIZA · 7 courses 150 €

*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	16
Crispy Rice with Spicy Tuna, Spicy Salmon, or Spicy Yellowtail	32
Whitefish Sashimi Dry Miso	32
Seared Toro Yuzu Miso and Jalapeno Salsa	44
Baby Spinach Salad Dry Miso*	25
<i>*add Grilled Shrimp +19, Lobster +23, Avocado +7</i>	
Tomato and Avocado Salad with Matsuhisa Dressing	22

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## NOBU HOT DISHES

### CLASSIC

Black Cod Miso	52
Black Cod Butter Lettuce	35
Rock Shrimp Tempura with Creamy Spicy Sauce or Ponzu	38
Squid 'Pasta' with Light Garlic Sauce	27
Creamy Spicy King Crab	48
Shrimp and Lobster with Spicy Lemon Dressing	46
Lobster Wasabi Pepper	62
Seafood Toban Yaki	38
Beef Toban Yaki	38
Grilled Salmon with Anticucho or Wasabi Pepper Sauce	38
Beef Tenderloin with Anticucho or Wasabi Pepper Sauce	48
Anticucho Peruvian Style Chilean Wagyu Rib Eye Steak	92

**JAPANESE WAGYU BEEF** · GRADE- A5 105 € / 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 <i>(5pcs)</i>	42
Umami Chilean Sea Bass	48
King Crab Tempura Amazu Ponzu	52
Lobster Tempura with Tamari Honey Sauce	56
Masu Salmon with Shiso Salsa	40
Grilled Octopus with Anticucho Miso	38
Carabinero Shiso Salsa	48
Muslo de Pollo Payés with Anticucho or Wasabi Pepper Sauce	36

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## DESSERT

### Chocolate Bento Box 15

Valrhona Dark Chocolate Fondant with Imperial Matcha Gelato Cream | *Coulant de Chocolate Negro Valrhona con Helado de Té Verde Imperial*

### Miso Cappuccino 15

Miso Cream, Candied Pecans, Vanilla Cream, Espresso Foam  
*Crema de Miso, Pecanas Caramelizadas, Helado de Vainilla, Espuma de Espresso*

### Lychee Apple Pavlova 17

Meringue, Lychee curd, white chocolate cream, Yuzu sorbet  
*Merengue, Cuajada de Lychee, Crema de chocolate blanco con Sorbete de Yuzu*

### Lemon Panna Cotta 15

Coconut Sablè, Orange and Mint Marmalade with Yuzu Ice  
*Sablè de Coco, mermelade de Naranja y menta con Helado de Yuzu*

### Melon Kakigori 16

Shaved Melon Ice, Coconut Ice Cream, Coconut Crumble  
*Láminas de Hielo sabor a Melón, Helado y Crujiente de Coco*

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## DESSERT

Peach Melba 16

Vanilla Parfait, Poached Peach topped with Almond Ice cream  
Raspberry sauce and Yuzu Jelly, served with White Peach sauce  
*Parfait de vainilla, melocotón escalfado cubierto con helado de  
Almendras. Salsa de Frambuesa y Jalea de Yuzu con salsa de  
Melocotón Blanco.*

Nobu Cheesecake 16

Pecan Nut Crumble, Mix Berries Sauce, Raspberry  
and Wasabi Sorbet | *Cramble de Nueces Pecan,  
Salsa de fruto Rojo, Sorbete de frambuesa y Wasabi Wasabi*

Assorted Mochi Ice Cream 12

*Helado Recubierto de Pasta de Arroz*

House Made Gelato or Sorbet (3 scoops) 15

*Helado o sorbete casero*

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## COFFEE

Espresso	4	Macchiato	4
Double Espresso	5	Green Tea	5
Cappuccino	5	Camomile	5
Caffè Latte	5	Matcha tea	13
Americano	5		

## JAPANESE DIGESTIVE

Nikka Miyagikyo No Age Statement	39
Nikka Taketsuru	30
Suntory Hakushu 12yrs	34
Suntory Hibiki 17 yrs	83
Suntory Hibiki Harmony	40
Suntory Yamazaki 12yrs	47
Suntory Yamazaki 18yrs	94
Remy Martin Louis XIII <i>(per Cl)</i>	60

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