



WWW.NOBURESTAURANTS.COM  
@NOBUMILANO

Cover Charge 5,00  
The prices are in Euro and are inclusive of taxes

## NOBU COLD DISHES

### CLASSIC

Toro Tartare with Caviar	35
Salmon or Yellowtail Tartare with Caviar	26
Yellowtail Jalapeño	30
Oysters with Nobu Sauces	36
Tiradito	26
New Style Sashimi Tuna	30
Seafood Ceviche	26
Tuna Tataki with Tosazu	28
Tuna Tempura Roll	20
Sashimi Salad with Matsuhisa Dressing	30
Lobster Salad with Spicy Lemon Dressing	50
Field Greens with Matsuhisa Dressing	10
Lobster Ceviche with Quinoa	40

### OMAKASE

Multi Course Tasting Menu

Omakase Seasonal 130

Nobu Milano 160

Signature 150

Plant Based 80

Available for the whole table only until 9:30pm

### NOW

Himeji Zuke, Cauliflower	35
Salmon, Goma-Tosatzu Spinach and Miso Black Garlic	27
Blue Lobster, Kombujime	48
Atlantic Bonito Ajo-Blanco, Ume	20
Vegetable Hand Roll with Sesame Sauce	11
Crispy Rice with Choice of Spicy Tuna, Spicy Salmon, Yellowtail Jalapeño	27
White Fish Sashimi Dry Miso	30
Seared Salmon Karashi Sumiso	18
Baby Spinach Salad Dry Miso	18
Artichoke Salad with Dry Miso and Truffle Oil	18
Baby Lettuce Salad with Dry Miso and Truffle Oil	14
Sansho Pepper Wagyu Bresaola, Puffed Tortilla with Cauliflower Foam and Black Truffle	32
New Style Squills Sashimi with Dry Miso and Lime Soy	32

## NOBU HOT DISHES

### CLASSIC

Black Cod* Miso	55
Black Cod* Butter Lettuce	27
Rock Shrimp* Tempura with Creamy Spicy Sauce or Ponzu	29
Rock Shrimp* Tempura all 3 Sauces on the Side	31
Cream Spicy Crab	50
Squid 'Pasta' with Light Garlic Sauce	26
Shrimp and Lobster with Spicy Lemon Sauce	53
Lobster Wasabi Pepper	53
Beef Toban Yaki	40
Beef Rib-eye Steak Angus Dry Aged with Anti-Cucho Peruvian Style Sauce Gr 340	48

### JAPANESE WAGYU BEEF

GRADE - A5

85 per 100 grams  
Choice of Preparations

New Style    Tataki    Toban Yaki    Steak    Tacos (6pcs)

### NOW

Scallop, Chorizo, Exotic Fruit	26
Anago, Azuki, Apple	20
Chilean sea bass Miso Datterini, Nasu Miso	55
Soft Shell Crab* Kara-Age with Ponzu	22
King Crab* Tempura Amazu Ponzu	45
Ravioli With Wagyu Beef and Caramelized Onion, Nashi Pear Sauce and Truffled Butter	27
Yellowtail Shabu Shabu, vegetables from the garden	20
Scorpion Fish, Goma Ramen, Black Truffle	38
Guinea fowl, Chamomile, Pak Choi	25

\*Product may be frozen depending on seasonal availability

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

Fish served raw or not fully cooked is preserved and processed when fresh according with EC 853/ 2004 regulation