

## FOOD KNOWLEDGE MANUAL



## HIGHLIGHT DISHES

---

## HIGHLIGHT DISHES



### Toro Tartare with Caviar • 5-7 min | Nobu Classic

Tuna finely minced with garlic and onion set in a wasabi soy sauce, topped with caviar and spring onion. Use your demitasse spoon to get a little of each element. On the side is a Momoko-chan meant to refresh the palate after the course.

**Main ingredients:** Toro and Caviar.

**Sauce:** Wasabi Soy.

**Allergies:** Fish, gluten, garlic, onion, mustard, soy.

**Alternatives:** Salmon or yellowtail tartare



### Yellowtail Jalapeño • 2-5 Min | Nobu Classic

Yellowtail sashimi set in Yuzu Soy sauce with sliced Jalapeño and garlic puree.

The chef recommends a piece of coriander from the center with each bite to compliment the flavor.

**Main ingredients:** 6 yellowtail pieces.

**Sauce:** Yuzu Soy.

**Allergies:** Fish, garlic, gluten, soy.



### New Style Sashimi • 10-12 min | Nobu Classic

Thinly sliced sashimi set in yuzu soy sauce with garlic puree, sliced ginger, chives, sesame seeds and a tomato, then lightly seared with a blend of hot sesame (10%) and olive (90%) oils.

**Main ingredients:** 9 salmon pieces, chives, ginger and sesame seeds.

**Sauce:** Yuzu soy, sesame oil and olive oil.

**Allergies:** Gluten, fish, garlic, sesame, soy, onion.

**Alternatives (Nobu Barcelona):** Tofu, scallops.



### Tiradito • 5-7 Min | Nobu Classic

Thinly sliced white fish set in a blend of yuzu and lemon juices. Each piece has a dot of rocoto and soy salt. Chef recommends a piece of coriander from the center with each bite.

**Main ingredients:** 9 white fish pieces.

**Sauce:** Tiradito.

**Allergies:** Fish, gluten, soy.

## HIGHLIGHT DISHES



### Sashimi salad • 5-7 min | Nobu Classic

Seared tuna sashimi placed around mixed greens with Matsuhisa dressing, topped shredded daikon and paper-thin vegetables.

**Main ingredients:** 7 seared tuna pieces and mixed greens.

**Sauce:** Matsuhisa.

**Allergies:** Fish, gluten, onion, soy, mustard, sesame.



### Rock Shrimp Tempura Creamy Spicy • 6-9 min

Rock shrimp tempura tossed with creamy spicy sauce, sautéé shiitake mushrooms with butter and yuzu juice. Served over a bed of field greens salad with yuzu dressing and finished with chopped chives.

**Main ingredients:** Rock shrimp, field greens, shiitake mushrooms and chives.

**Sauce:** Creamy spicy and Yuzu dressing.

**Allergies:** Gluten, crustacean, dairy, garlic, onion, egg, soy, mushroom.



### Rock Shrimp Tempura Butter Ponzu • 6-9 min

Rock shrimp tempura tossed with Butter Ponzu sauce, served on a bed of mixed field greens salad with yuzu dressing and finished with chopped chives.

**Main ingredients:** Rock shrimp, field greens and chives.

**Sauce:** Butter Ponzu and Yuzu dressing.

**Allergies:** Gluten, crustacean, dairy, garlic, onion, egg, soy, sesame (shichimi).



### Rock Shrimp Tempura Creamy Jalapeño • 6-9 min | Nobu Classic

Rock shrimp tempura tossed with creamy jalapeño sauce and yuzu juice. Served over a bed of field greens salad with jalapeño dressing and finished with chopped chives.

**Main ingredients:** Rock shrimp, chives.

**Sauce:** Creamy Jalapeño and jalapeño dressing

**Allergies:** Gluten, shellfish, garlic, egg, onion, soy.

## HIGHLIGHT DISHES



### Squid Pasta • 7-10 min

Squid, slice to resemble pasta, sauteed with sliced garlic and butter, blanched and mixed vegetables (shiitake mushrooms and asparagus) finished with sake and dusted with shichimi.

**Main ingredients:** Squids, shitake, asparagus and shichimi.

**Sauce:** Light garlic sauce.

**Allergies:** Gluten, soy, sesame, garlic, mollusks, dairy, mushroom.



### Black cod Miso • 10-12 min

Alaskan black cod filet marinated in sweet den miso sauce and glazed with yuzu miso then broiled, finished with a hajikami, yuzu-miso dots, lemon wedge and dry apricot to refresh the palate after the course.

**Main ingredient:** Alaskan black cod

**Sauce:** Den miso, yuzu miso.

**Allergies:** Soy, fish.



### Beef Toban Yaki • 7-10 min (medium rare)

Grilled beef tenderloin served over sautéed onion with butter and asparagus, broccoli, enoki, shiitake and shimeji mushrooms placed in a hot ceramic dish with clarified butter, flamed with sake and finished with yuzu soy sauce.

**Notes:** The meat is pre-cut so that it can be eaten with chopsticks.

**Main ingredients:** Beef tenderloin, shiitake, shimeji and enoki mushrooms, asparagus and white onion.

**Sauce:** Yuzu soy, sake.

**Allergies:** Gluten, soy, onion, dairy, mushroom.



## SUSHI BAR

---

## SUSHI BAR



### **Yellowtail Jalapeño • 2-5 Min | Nobu Classic**

Yellowtail sashimi set in Yuzu Soy sauce with sliced Jalapeño and garlic puree.

The chef recommends a piece of coriander from the center with each bite to compliment the flavor.

**Main ingredients:** 6 yellowtail pieces.

**Sauce:** Yuzu soy.

**Allergies:** Fish, garlic, gluten, soy.



### **Tiradito • 5-7 Min | Nobu Classic**

Thinly sliced white fish set in a blend of yuzu and lemon juices. Each piece has a dot of rocoto and soy salt. Chef recommends a piece of coriander from the center with each bite.

**Main ingredients:** 9 white fish pieces, coriander, rocoto (Peruvian chili paste), soy salt.

**Sauce:** Tiradito (yuzu and lemon juice).

**Allergies:** Fish, gluten, soy, (Shellfish when present)

**Alternative:** Scallop, octopus



### **Sashimi salad • 5-7 min | Nobu Classic**

Seared tuna sashimi placed around mixed greens with Matsuhisa dressing, topped shredded daikon and paper-thin vegetables.

**Main ingredients:** 7 seared tuna pieces and mixed greens, shredded daikon and paper-thin vegetables.

**Sauce:** Matsuhisa dressing.

**Allergies:** Fish, gluten, onion, soy, mustard, sesame.



### **Tuna Tataki with Tosazu • 5-7min| Nobu Classic**

Lightly seared tuna sashimi set in Tosazu sauce. Each piece is accompanied with a thin slice of garlic, grated ginger, momiji oroshi (daikon and chili) and spring onion.

**Main ingredients:** 7 tuna pieces.

**Sauce:** Tosazu

**Allergies:** Fish, gluten, garlic, onion, soy

## SUSHI BAR



### Oysters with Nobu sauces • 5-7 min | Nobu Classic

Seasonal oysters with 3 sauces; (from left to right)

Mahui onion salsa with coriander.

Tiradito style with yuzu and lemon juice, coriander, rocoto and soy salt.

Ponzu sauce with momiji oroshi (Daikon and spicy chili) and spring onion.

On the side there's a Momoko-chan meant to refresh the palate.

**Main ingredients:** 3 oysters, Wakamomo (momokochan).

**Sauce:** Maui Onion Salsa, Ponzu, Tiradito.

**Allergies:** Mollusks, onion, garlic, gluten, soy.



### Toro Tartare with Caviar • 5-7 min | Nobu Classic

Tuna finely minced with garlic and onion set in a wasabi soy sauce, topped with caviar and spring onion. Use your demitasse spoon to get a little of each element. On the side is a Momoko-chan meant to refresh the palate after the course.

**Main ingredients:** Toro and Caviar.

**Sauce:** Wasabi soy.

**Allergies:** Fish, gluten, garlic, onion, mustard, soy.

**Alternatives:** Salmon or yellowtail tartare



### Wagyu beef Tataki • 7-10min | Nobu now

75gr of Japanese wagyu beef tataki set in tosazu sauce served with sliced garlic, spring onion, Momiji oroshi and grated ginger.

Chef recommends add a small amount of each condiment to enhance the flavor.

**Main ingredients:** 75gr Japanese Wagyu beef (A5)

**Garnish:** Momiji oroshi, spring onion, fresh garlic and Shiso leaf.

**Sauce:** Ponzu.

**Halal:** No

**Allergies:** Gluten, garlic, soy, onion.



### White fish Dry Miso • 5-7 min | Nobu Now

White fish sashimi with yuzu juice and extra virgin olive oil, finished with dry miso, chopped chives and garlic chips. Chef recommends a garlic chip with each bite for additional texture and flavor.

**Main ingredients:** 9 white fish pieces, dry miso, chives and garlic chips.

**Sauce:** Yuzu juice and olive oil.

**Allergies:** Fish, garlic, onion, soy.

## Sushi bar



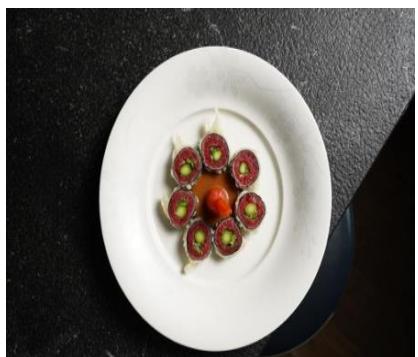
### Chuko Inaniwa • 7-10 min | Nobu Now

Inaniwa noodles with a julienne of king crab, betrot, daikon, cucumber, carrot, spring onion, shiso leaves, sakura mix with Inaniwa noodles with a juliane cut of king crab, betrot, daikon, cucumber, spring onion, shiso leaves, sakura mix with inaniwa cold broth japanese and served with mustard on the side.

**Ingredients:** Inaniwa noodles, King crab

**Sauces:** Inaniwa cold broth

**Allergies:** Soy, gluten, fish, shellfish, mustard, onions



### Tuna Tempura Roll • 12-15 min

Tempura rolls cut in 7 pcs with Akami (finely mince), asparagus, scallions served with yuzu miso and tomato cheery on the center.

**Ingredients:** Akami, asparagus

**Sauces:** Yuzu miso

**Garnish:** Tomate cherry

**Allergies:** fish, onion, gluten, soy, eggs



### Vegetable Hand Roll with Sesame Miso Sauce • 7-10 min | Nobu Now

Butter lettuce, carrot, cucumber, avocado and Kaiware (daikon sprouts) julienned and wrapped in Nori seaweed with Karashi Su Miso and goma sauce.

**Main ingredients:** Julienned vegetables.

**Sauce:** Goma paste and karashi su miso.

**Allergies:** Soy, sesame, mustard.



### Seared salmon Karashi Sumiso • 5-7 min | Nobu Now

Seared salmon tataki set on karashi sumiso (sweet mustard miso sauce), finished with paper-thin vegetables and balsamic vinegar.

**Main ingredients:** 6 salmon tataki pieces.

**Sauce:** Karashi su miso.

**Allergies:** Fish, soy, mustard.



---

## SALADS

---

## SALADS



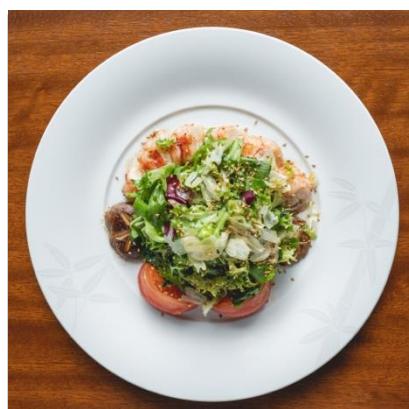
### Field Green salad • 3-5 min | Nobu Now

Green salad with Matsuhsia sauce.

**Main ingredients:** green Salad.

**Sauce:** Matsuhsia

**Allergies:** Onion, gluten, soy, sesame, mustard.



### Lobster Salad with spicy lemon dressing • 8 - 10 min | Nobu Classic

Blanched body lobster with mixed field greens, grilled shiitake mushrooms and tomato, all dressed in a spicy lemon dressing. Finished with sesame seeds and garlic chips

**Main ingredients:** Lobster and green salad.

**Sauce:** Spicy lemon dressing.

**Allergies:** Crustacean, soy, garlic, sesame, gluten, mushroom.



### Crispy Shiitake Salad Goma Dressing

Green salad with fried Shiitake mushrooms and a sesame tuille, with goma dressing and sesame seeds on top.

**Main ingredients:** Fried Shiitake mushrooms, sesame tuille (sesame seeds, sugar, salt).

**Sauce:** Goma dressing.

**Allergies:** Sesame, soy, gluten, fish, mushroom.

## SALADS



### Shrimp and Lobster Spicy Lemon • 10-12 min | Nobu Classic

Shrimp & lobster sautéed with mushrooms and in a spicy lemon dressing, over lollo rosso lettuce and topped with chives.

**Main ingredients:** ½ lobster, 5 shrimp, mushrooms and lollo rosso lettuce.

**Garnish:** Chives.

**Sauce:** Spicy lemon dressing.

**Allergies:** Gluten, soy, shellfish, dairy, garlic, mushroom.



### Baby Spinach salad with Dry Miso • 8-10 min | Nobu Now

Baby spinach salad mixed with yuzu juice, truffle olive oil, extra virgin olive oil with dried miso, grated parmesan cheese and crispy Yuba.

**Main ingredients:** Spinach, dry miso and parmesan cheese.

**Sauce:** Yuzu juice, truffle oil, extra virgin olive oil.

**Allergies:** Dairy, soy, mushroom.



### Baby Spinach Salad Dry Miso with Shrimp • 8-10 min | Nobu Now

Baby spinach salad mixed with yuzu juice, truffle olive oil, extra virgin olive oil with dried miso, grated parmesan cheese and crispy Yuba (Yuba is made from the soya milk) with shrimps.

**Main ingredients:** 3 shrimps, spinach, dry miso and parmesan cheese.

**Sauce:** Yuzu juice, truffle oil, extra virgin olive oil.

**Allergies:** Dairy, soy, crustacean, mushroom.

## SALADS



### **Seafood Ceviche • 3-5 min | Nobu Classic**

Assorted seafood that has been tossed in ceviche sauce with tomatoes, red onion, cucumber and coriander, finished with chives.

**Main ingredients:** fish and shellfish selection (shrimp, white fish, scallop, tuna and salmon), red onion, tomato, coriander and cucumber.

**Sauce:** Ceviche

**Allergies:** Seafood, garlic, onion, gluten, soy, fish.



## TACOS

---

## TACOS



### Salmon Spicy miso tacos • 7-10 Min

**Ingredients:** Salmon, corn taco shell (2)

**Sauce:** Spicy miso

**Garnish:** Dry blue flower

**Allergies:** Fish, soy, garlic, gluten



### Tuna with Tomato Salsa • 7-10 Min

**Ingredients:** Tuna, corn taco shell (2)

**Sauce:** Tomato Salsa

(Tomato, white onion, garlic, green chili verde, coriander, salt)

**Garnish:** Coriander, Maldon salt, white onion.

**Allergies:** Garlic, onion, gluten, fish



### Scallop with mustard ponzu • 7-10 Min.

**Ingredients:** Scallop is blanched and diced rolled with Mustard Ponzu and placed inside a corn taco shell.

**Sauce:** Mustard Ponzu

**Garnish:** Blueberry flowers

**Allergies:** Gluten, soy, crustacean, mustard



### Caviar and Avocado Nori taco • 10- 12 min | Shuko Snacks

Very finely chop avocado then seasoned lightly with sea salt and olive oil and placed inside a nori taco shell (contains squid ink) and topped with caviar.

**Ingredients:** Avocado, 7 gr caviar

**Allergies:** Gluten, fish, shellfish.



### **Wagyu Tacos • 10 - 12Min**

**Ingredients:** Japanese Wagyu is diced and sautéed in butter with salt and pepper, Shichimi is added with spicy ponzu, then the corn taco shells (6) are filled and topped with garlic chips

**Sauce :** Spicy Ponzu (Soy, rice vinegar, lemon juice, onion, chili)

**Garnish:** Garlic laminated

**Allergies:** Soy, gluten, garlic, sesame, onion



---

## SOUP SECTION

---

## SOUP SECTION

### DASHI

(base for all soups and some sauces): water, dried kombu (kelp), and bonito (fish) shavings. Dashi is not vegetarian or vegan.



#### Miso soup • 2-3 min

**Ingredients:** Tofu, Wakame (seaweed) and spring onion.

**Soup:** White miso and organic Dashi;  
(water, seaweed kombu, bonito flakes)

**Note:** This soup has to be sipped.

**Garnish:** Yuba with Nobu brand.

**Allergies:** Soy, fish, onion.



#### Spicy seafood soup • 5-7 min

**Ingredients:** shrimps, scallop, squid, Chilean seabass, spring onion and seasonal mushrooms, edamame and chili garlic paste.

**Sopa:** Dashi, soy sauce, sake, salt.

**Allergies:** Gluten, soy, sea food, garlic, onion, fish, mushroom.



## TEMPURA

---

## TEMPURA

**Tempura** refers to classic Japanese deep-fried seafood and vegetables.

The batter is made of ice-cold water (which is an important key to make the tempura crispy), tempura & starch flour and egg yolks. The dry bite-sized pieces of food are dipped in flour, then in batter, and then deep fried (2-3 minutes.)

The tempura is served with tempura dipping sauce (soy, dashi, mirin), grated daikon and ginger. These are the shape of raw vegetables and fish for tempura.

All to be served with Shiso Tempura.

Asparagus



Avocado



Pepper



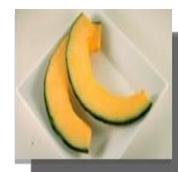
Broccoli



Carrot



Pumpkin



Shiitakemushrooms



Sweet potato



Eggplant



Zucchini



Enoki mushrooms



Peas



Onion



Tofu



## TEMPURA



### Rock Shrimp Tempura Creamy Spicy • 6-9 min

Rock shrimp tempura tossed with creamy spicy sauce, sautéé shiitake mushrooms with butter and yuzu juice. Served over a bed of field greens salad with yuzu dressing and finished with chopped chives.

**Main ingredients:** Rock shrimp, field greens, Shiitake mushrooms and chives.

**Sauce:** Creamy spicy, Yuzu dressing

**Allergies:** Gluten, crustacean, dairy, garlic, onion, egg, soy, mushroom.



### Rock Shrimp Tempura Butter Ponzu • 6-9 min

Rock shrimp tempura tossed with Butter Ponzu sauce, served on a bed of mixed field greens salad with yuzu dressing and finished with chopped chives.

**Main ingredients:** Rock shrimp, field greens and chives.

**Sauce:** Ponzu and Yuzu dressing

**Allergies:** Gluten, crustacean, dairy, garlic, onion, egg, soy.



### Rock Shrimp Tempura Creamy Jalapeño • 6-9 min | Nobu Classic

Rock shrimp tempura tossed with creamy jalapeño sauce and yuzu juice. Served over a bed of field greens salad with jalapeño dressing and finished with chopped chives.

**Main ingredients:** Rock shrimp, chives.

**Sauce:** Creamy Jalapeño and jalapeño dressing

**Allergies:** Gluten, shellfish, garlic, egg, onion, soy.



### King Crab Tempura with Amazu Ponzu • 6-9 min

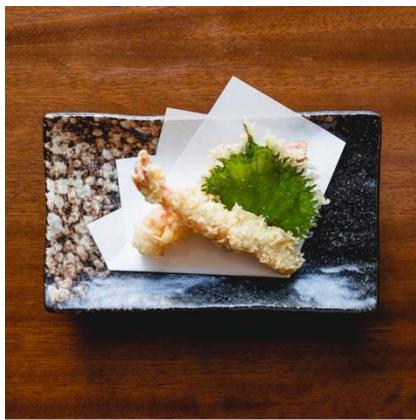
King crab leg tempura served over fresh watermelon cubes and sesame seeds topped with red sliced onion, jalapeño peppers and coriander

Note: Recommended to mix all the ingredients to enhance the flavors.  
**Main ingredients:** King Crab leg, red onion, jalapeños, watermelon and coriander.

**Sauce:** Amazu Ponzu.

**Allergies:** Gluten, soy, crustacean, onion, egg, sesame.

## TEMPURA



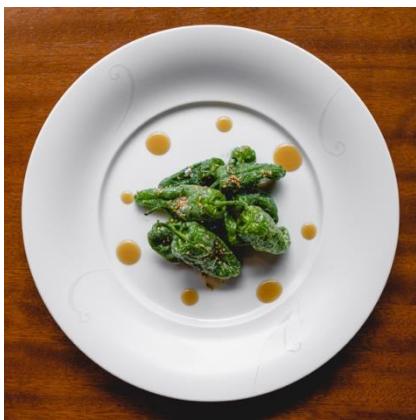
### Shrimp Tempura • 7-10 min

Shrimp tempura served with tempura sauce with ginger and daikon oroshi. Garnished with Shiso tempura.

**Main ingredients:** 2 shrimp, Shiso tempura.

**Sauce:** Tempura Sauce with daikon and ginger oroshi.

**Allergies:** Gluten, egg, crustacean.



### Shishito peppers • 2-5 min | Shuko Snacks

Flash fried Shishito peppers rolled in den miso sauce with sea salt and sesame seeds, served with lemon slice.

**Main ingredients:** Shishito peppers, lemon juice, sesame seeds.

**Sauce:** Den miso, sesame seeds and Maldon salt

**Allergies:** Soy, sesame, gluten (cross contamination)



### Lobster Tempura with Tamari Honey Sauce • 10 min

Whole lobster tempura mixed with hijiki and tamari honey sauce with truffle oil and served with field greens with yuzu dressing and crispy inaniwa noodle

**Main ingredient:** Whole lobster.

**Garnish:** Green salad, Hijiki and Crispy noodles.

**Sauce:** Tamari honey, Yuzu dressing.

**Allergies:** Gluten, soy, crustacean, fish, garlic, onion, egg, sesame, mushroom.



### Corn Kakiage • 10-12 min

Corn mixed with tempura batter and made into a disc shape. The corn is then flash-fried and served with tempura sauce, ginger, daikon oroshi and Maldon Sea salt

**Main ingredients:** Corn

**Sauce:** Tempura Sauce.

**Allergies:** Gluten, egg.

## TEMPURA



### Black cod Croquettes • 5-7 min | Nobu Now

Black cod croquette (Bechamelle, gelatin (pork), black cod, den miso sauce) served with den miso on the bottom and shiso salsa on top.

**Main ingredients:** 4 Black cod croquettes

**Sauce:** Den miso, shiso salsa.

**Allergies:** Onion, gluten, fish, dairy, soy.



### Nobu Crispy Rice • 7-10min | Nobu Now

Tuna sashimi minced with creamy spicy and masago topped with spring onion. Served with 6 cubes of crispy rice on skewers and soy sauce with clarified butter. To enjoy this dish, dip the rice skewer in the soy sauce and use the demitasse spoon to add the tuna to the crispy rice.

**Main ingredients:** tuna, spring onion, creamy spicy, 6 crispy rice pieces.

**Sauce:** Clarified butter with soy sauce.

**Allergies:** Fish, gluten, onion, garlic, dairy, egg, soy.

**Alternatives:** Salmon or Yellowtail.



### Eggplant Miso (Nasu Miso) • 5-7 min | Vegetables

The eggplant is fried, glazed with Den Miso and finally cooked in the Salamander. Sesame seeds and Hajikami are added.

**Main ingredients:** Eggplant.

**Dressing:** Hajikami and sesame seeds.

**Sauce:** Den miso

**Allergies:** Soy, sesame.



### Soft shell crab Kara-age con Ponzu • 6-9 Min.

2 softshell crabs coated in katakuriko (potato starch) and deep fried served with Shiitake, Shiso and shishito tempura. Finished with ponzu sauce and served with mixed greens with yuzu dressing.

**Main ingredients:** Soft Shell crab, shishito pepper, Shiitake mushrooms and Shiso leaf.

**Sauce:** Ponzu with momiji oroshi and spring onion.

**Allergies:** Crustacean, soy, onion, gluten, mushroom.



SAUTÉE

## SAUTÉ



### Edamame • 2-5 min

Steamed soybeans with sea salt.

Note: The extra bowl is for the empty shells.

**Main ingredients:** 110 grams Edamame and Maldon salt.

**Allergies:** Soy.



### Spicy Edamame

Sautéed soybeans with peanuts in a chili garlic sauce, sugar and sake soy, finished with a touch of sesame oil.

Note: The extra bowl is for the empty shells.

**Main ingredients:** 110 grams Edamame, peanuts

**Sauce:** Chili, garlic, sake and soy, sesame oil.

**Allergies:** Soy, garlic, peanuts, gluten.



### Wagyu Beef Dumplings with Butter Ponzu • 15-20min | Nobu Classic

Pan seared wagyu beef dumplings filled with chopped onion, mushrooms, and foie gras, all mixed with yuzu soy inside. Lays on a pumpkin puree, topped with togarashi (dried chili), chive and hajikami, served with butter ponzo sauce on the side.

**Main ingredients:** five Wagyu dumplings, foie gras.

**Sauce:** Butter ponzo.

**Allergies:** Gluten, garlic, egg, dairy, onion, sesame, soy, mushroom.



### Lobster Wasabi pepper • 8-10 min | Nobu Classic

Whole lobster sautéed in butter with mixed baby vegetables with sliced garlic. Deglazed with sake soy and served with wasabi pepper sauce. Finished with fresh ground black pepper and topped with crispy yuba.

**Main ingredients:** Lobster and vegetables (Shiitake mushrooms, asparagus and garlic slices).

**Sauce:** Wasabi and pepper.

**Allergies:** Gluten, garlic, dairy, mustard, crustacean, soy, fish, mushroom.

## SAUTÉ



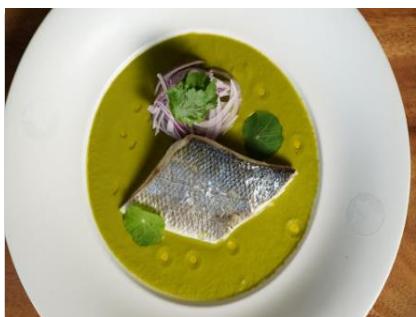
### Squid Pasta • 8-10 min

Squid, sliced to resemble pasta, sautéed with sliced garlic blanched and mixed vegetables (shiitake mushrooms, and asparagus) finished with sake and dusted with shichimi.

**Main ingredients:** 9 squids, shitake mushroom, asparagus and Shichimi.

**Sauce:** Light garlic sauce.

**Allergies:** Gluten, soy, sesame, garlic, mollusks, mushroom.



### Chilean Sea bass with Aguachile Dressing • 12-15 min | Nobu Classic

160 gr Slow cooked seabass on a vacuum bag with AOVE and salt 12 minutes at 65 ° C. Set on aguachile dressing, topped with red onion, coriander and capuchina leaf.

**Main ingredients:** 160 gr Mediterranean seabass

**Sauce:** Aguachile dressing

**Garnish:** red onion, coriander, capuchina leaf

**Allergies:** fish, garlic, onion



### Tofu Mascarpone • 12-15 min

Fried tofu served with melt mascarpone miso in a hot tobani finish with peeled edamame on top.

**Ingredients:** Fried tofu

**Sauces:** Mascarpone Miso: 500g Mascarpone & 80g Den Miso

**Garnish:** Peeled edamame

**Allergies:** soy, gluten



### Broccolini with Shiso Salsa • 10-12 min

Steamed broccolini with shiso salsa and finish with shiso leaf and maldon salt.

**Main ingredients:** 125 gr Broccolini

**Sauce:** Shiso salsa

**Garnish:** Shiso leaf and maldon salt

**Allergies:** Onion, soy, gluten

## SAUTÉ

### Nobu Sliders• 12- 15 min |

Shuko

2 Wagyu Patties are pan seared then broiled, placed into a fried Tofu Bun with Crispy onion and sautéed mushrooms with butter. Finished with a Burger sauce. Guests should enjoy with their hands and be careful of the skewer in the middle.

**Main ingredients:** 2 Wagyu patties and tofu bun.

**Sauce:** Burger.

**Garnish:** Pickled Gherkins

**Allergies:** Onion, soy, gluten, egg, mustard, dairy, mushroom, celery.



## SAUTÉ



### Seafood Toban Yaki • 8-10 min

Sea bass, scallop, shrimp, salmon and squid are placed on a base of onion compote, topped with broccoli, snow peas, enoki and shiitake mushroom roasted in a hot ceramic dish, flamed with sake and deglazed with yuzu soy sauce.

**Main ingredients:** Salmon, scallop, shrimps, sea bass, onion, peas, broccoli, Enoki and Shiitake mushrooms, squid.

**Sauce:** Yuzu soy, sake.

**Allergies:** Gluten, soy, seafood, fish, onion, dairy, mushroom.



### Beef Toban Yaki • 7-10 min (medium rare)

Grilled beef tenderloin served over sautéed onion with butter and shimeji with asparagus, broccoli, enoki and shiitake mushrooms placed in a hot ceramic dish with clarified butter, flamed with sake and finished with yuzu soy sauce.

**Notes:** The meat is pre-cut so that it can be eaten with chopsticks.

**Main ingredients:** Beef tenderloin, Shiitake and Enoki mushrooms, asparagus and white onion.

**Sauce:** Yuzu soy, sake.

**Allergies:** Gluten, soy, onion, dairy, mushroom.



### Toro toban Yaki • 8 - 10 min

6 slices tuna belly grilled, topped with broccoli, mushrooms roasted in a hot ceramic dish and deglazed with sake and yuzu soy sauce.

**Main ingredients:** 6 slices tuna belly

**Sauce:** Yuzu soy sauce, sake, clarified butter.

**Allergies:** Gluten / Fish / Dairy / Mushroom / Onion.



GRILL

---

## GRILL



### Black cod Miso • 5-7 min

Alaskan black cod filet marinated in sweet den miso sauce and glazed with yuzu miso then broiled, finished with a hajikami to refresh the palate after the course and yuzu-miso dots

**Main ingredient:** Alaskan black cod

**Sauce:** Den miso.

**Allergies:** Soy, fish



### Black cod Butter lettuce

Black cod marinated in den miso then glazed with yuzu miso, served on butter lettuce topped with pickled ginger and kataifi (shredded phyllo dough). Please use your hands and pick it up by the lettuce to enjoy this dish.

**Main ingredients:** 4 pieces Black cod miso, butter lettuce.

**Sauce:** Den miso.

**Allergies:** Gluten, soy, fish.



### Umami Chilean Sea bass • 15-20 min | Nobu Classic

Broiled umami marinated Chilean sea bass accompanied with a red onion and coriander salad with yellow anticucho sauce with a splash of yuzu juice served on the side.

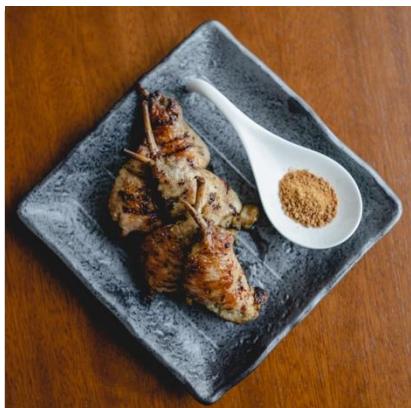
Note: Recommended to enjoy the salad with each bite for additional flavor.

**Main ingredients:** Chilean Sea bass.

**Sauce:** Umami paste, olive oil.

**Allergies:** Garlic, onion, gluten (soy salt in the marinade), mushroom.

*\*(Seaweed in extreme cases of shellfish allergy)*



### Umami chicken wings • 10-17 min | Nobu Now

Grilled Umami marinated chicken wings, served with dry miso and a slice lemon.

**Main ingredients:** 4 chicken wings

**Sauce:** Dry Miso

**Allergies:** Soy, garlic, onion, mushroom.

*\*(Seaweed in extreme cases of shellfish allergy)*

## GRILL



### Kushiyaki Anticucho

Skewered and grilled chicken, beef or salmon lays on pumpkin puree, served with anticucho sauce, topped with chives accompanied by Local seasonal vegetables, Hijiki.

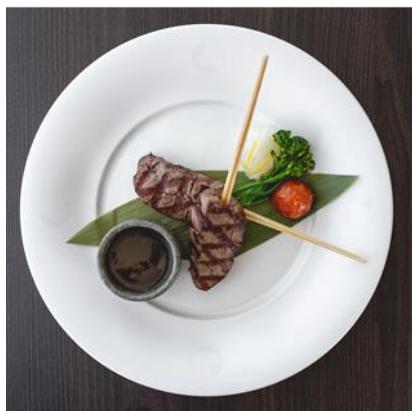
**Options:** chicken, beef, salmon or prawns.

\*Hijiki Salad: Hijiki, dashi, sesame oil, soy sauce, sugar, sake, mirin.

**Main ingredients:** 2 skewers.

**Sauce:** Anticucho and chopped chives.

**Allergies:** Gluten, soy, onion, garlic, fish, shellfish, sesame.



### Kushiyaki Teriyaki

Skewered and grilled chicken, beef or salmon lays on pumpkin puree, served with anticucho sauce, topped with chives accompanied by Local seasonal vegetables, Hijiki.

**Options:** chicken, beef, salmon or prawns.

\*Hijiki Salad: Hijiki, dashi, sesame oil, soy sauce, sugar, sake, mirin.

**Main ingredients:** 2 skewers.

**Sauce:** Teriyaki.

**Allergies:** Gluten, soy, onion, garlic, fish, shellfish, celery, sesame.



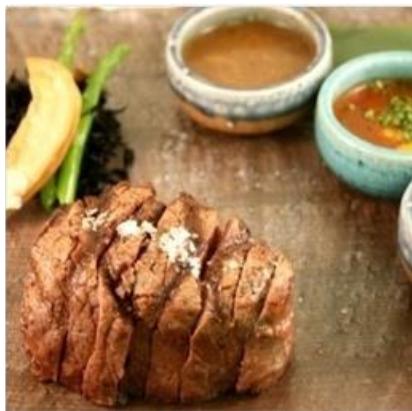
### Anticucho Rib Eye | Nobu Classic

200g of Grilled Prime ribeye (Chilean Wagyu) sliced served with anticucho sauce, finished with chopped chives, local seasonal vegetables and Hijiki. Lime to garnish.

**Main ingredients:** Rib Eye steak.

**Sauce:** Anticucho (Ají Amarillo and Ají Panka)

**Allergies:** Soy, gluten, garlic, onion.



### Beef tenderloin with Teriyaki, Anticucho or Wasabi and pepper • 15-25

min | Nobu Classic

180g of Beef tenderloin (Rubia Gallega) with pickles and choice of sauces

**Main ingredients:** Beef tenderloin.

**Sauce:** Teriyaki, Anticucho or Wasabi and pepper.

**Allergies:** Sesame (Hijiki), soy (Hijiki), gluten, (Hijiki).

\*Other allergies depending on sauce choice.

## GRILL



### Cauliflower jalapeño

Baked cauliflower with jalapeño dressing.

**Main ingredients:** 200gr cauliflower (yellow, purple, white and Romanesca)

**Dressing:** Jalapeño dressing and jalapeño salsa.

**Allergies:** Garlic, onion.



### Grilled Monkfish with Nori Miso • 15-18 min

180 gr Grilled monkfish seasoned with salt and pepper set on nori miso finish with hajikami on top.

**Ingridients:** Grilled monfish

**Sauces:** Nori miso

**Garnish:** Hajikami

**Allergies:** Fish, gluten, soy

**CC:** Shellfish, egg, dairy, onion



### Roasted Leek with White Aioli • 15-18 min

Steam and grilled leek with white miso aioli topped with dry miso and ito togarashi.

**Ingridients:** Leek

**Sauces:** White miso aioli

**Garnish:** Dry miso, ito togarashi

**Allergies:** gluten, soy, onion, garlic



### Grilled Lamb with Anticuho Miso • 15-25 min

5 pcs grilled lamb and finish with anticucho miso sauce, finished with chopped chives, pickled daikon, pickled cherry tomato, pickled cucumber, pickled cauliflower, pickled carrots and 1/2 lime.

**Main ingredients:** Grilled lamb

**Sauce:** Anticucho miso

**Allergies:** Sesame, soy, gluten, garlic, onion, sulphites(alcohol).



SUSHI

---

## SUSHI



Tuna  
(Akami)



Mackerel  
(Saba)  
Onion



Medium fatty Tuna  
(Toro)



Squid  
(Ika)



Tuna Belly  
(O Toro)



Crab  
(Kani)



Yellowtail  
(Hamachi)



Salmon egg  
(Ikura)



Salmon  
(Sake)



Smelt egg  
(Masago)  
Gluten, soy



White fish / Seabass  
(Shiromi / Suzuki)



Scallop  
(Hotate Gai)

## Sushi



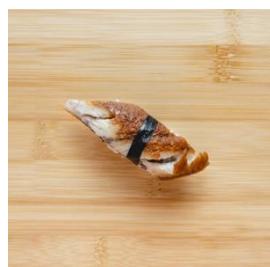
**Octopus**  
(Tako)



**Shrimp**  
(Ebi)



**Sweet shrimp**  
(Ama Ebi)



**Fresh water eel**  
(Unagi)  
Gluten, soy



**Omelette**  
(Tamago)  
Soy (tamari), egg, crustacean, fish



**Japanese beef**  
(Wagyu)  
Onion

## Sushi

### House special

Tuna, salmon, yellowtail, white fish and snow crab, smelt egg, spring onion, avocado and paper-thin daikon

**Allergies:** onion, fish, crustacean, gluten.



### Vegetable

Asparagus, spring onion, Shiso, Yama gobo, avocado, kaiware, cucumber, okra, sesame and paper-thin daikon.

**Allergies:** onion, sesame,



### Soft Shell Crab

Crispy soft-shell crab, spring onion, avocado, smelt egg and Paper-thin daikon.

**Allergies:** Shellfish, fish, onion, gluten.



### Spicy tuna

Tuna, spring onion and creamy spicy.

**Allergies:** Onion, garlic, fish and egg.



### Eel and cucumber

Fresh-water eel, cucumber, eel sauce and sesame seeds.

Inside out roll.

**Allergies:** Fish, sesame, gluten, soy.



## Sushi

### California

King crab, avocado, cucumber and sesame seeds.

Inside out roll.

**Allergies:** crustacean, sesame.



### Shrimp tempura

Shrimp tempura, asparagus, creamy spicy sauce, sesame seeds

Inside out roll.

**Allergies:** crustacean, garlic, egg, gluten, sesame.



### Tuna Asparagus

Tuna, asparagus.

**Alergia:** Fish.



### Toro and spring onion

Toro and spring onion.

**Alergia:** Fish, onion.



### Tuna

Tuna.

**Allergies:** Fish.



### Salmon

Salmon.

**Alergia:** Fish.



## Sushi

### **Yellowtail jalapeño**

Yellowtail, coriander, jalapeño and Yuzu soy sauce on the side  
**Allergies:** Fish, gluten, soy.



### **Salmon avocado**

Salmon, avocado and sesame seeds.  
Inside out roll  
**Allergies:** Fish, sesame.



### **Scallop and smelt egg**

Scallop, smelt egg, Creamy spicy sauce and spring onion.  
**Allergies:** Shellfish, fish, egg, garlic, gluten, onion.



### **Yellowtail scallion**

Yellowtail, spring onion.  
**Allergies:** Onion, fish.

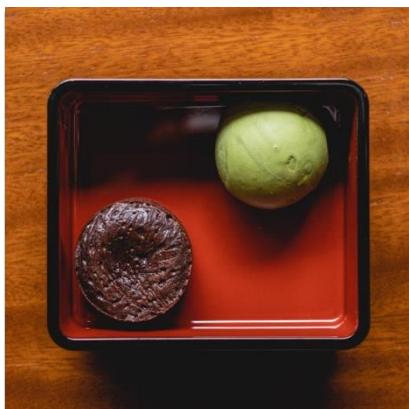




## DESSERTS

---

## DESSERTS



### Bento Box • 10-12 min

Dark chocolate fondant served with matcha Ice cream

**Main ingredients:** Chocolate, eggs, sugar, butter, rice flour.

**Decoración:** Nobu Chocolate

**Allergies:** Dairy, eggs, sesame (disc under ice cream).



### Red Berry cheesecake • 7-10 min

Baked creamy cheesecake on a cookie base, served with pecan nut crumble with forest fruit sorbet and red berry sauce.

**Allergies:** Dairy, nuts, gluten, egg



### Citrus Tarte • 7-10 min

Thin layer of Italian meringue filled with yuzu curd and yuzu sorbet, orange marmalade and lime streusel. Topped with lime and lemon zest and lemon powder.

It is meant to be broken with a spoon.

**Allergies:** Dairy, nuts, gluten, egg



### Dulcey Cremeux • 7-10 min

White chocolate caramelized topped with Maldon salt. Served with a cremeux of dark chocolate and rocoto, vanilla and coconut sorbet and crunchy rice. The guest will have to mix all the ingredients to balance the saltiness, spiciness and sweetness of this dessert.

**Allergies:** Dairy, egg.

## POSTRES



### Sake Baba con sorbete de piña • 7-9 min

Baba dipped in sake syrup, pineapple sorbet, white chocolate ganache, almond streusel.

**Allergies:** Gluten, dairy, nuts



### Ice cream and sorbet selection • 2-3 min

Homemade fresh fruit sorbet and ice cream.

**Allergies:** Dairy, nuts, egg, sesame



### Mochi Ice cream • 2-3 min

Ice cream coated with Japanese rice dough.

**Main ingredients:** Ice cream and rice dough.

**Allergies:** dairy, (nuts, sesame)



### Miso Capuccino• 5-7 min

White chocolate and miso brûlée. Caramelized pecan nuts, vanilla ice cream, coffee foam.

**Allergies:** Dairy, nuts, egg.

## POSTRES



### Peanut and strawberry Millefeuille • 5-7 min

Caramelized pastry puff, filled with peanut butter bream and strawberry and mint gel. Served with a vanilla Chantilly, raspberry sorbet and peanut sauce to be poured on a corner of the dish.

**Allergies:** Dairy. Nuts, gluten.

kozara



KOZARA

---



**Edamame • 2-5 min**

Steamed soybeans with sea salt.

Note: The extra bowl is for the empty shells.

**Main ingredients:** Edamame and Maldon salt.

**Allergies:** Soy.



**Shishito peppers • 2-5 min | Shuko Snacks**

Flash fried Shishito peppers rolled in den miso sauce with sea salt and sesame seeds, served with lemon slice.

**Main ingredients:** Shishito peppers, lemon juice, sesame seeds.

**Sauce:** Den miso, sesame seeds and Maldon salt

**Allergies:** Soy, sesame seeds.



**Black cod Croquettes • X min | Nobu Now**

Black cod croquette (Bechamel, gelatin (pork), black cod, den miso sauce) served with den miso on the bottom and shiso salsa on top.

**Main ingredients:** 4 Black cod croquettes

**Sauce:** Den miso, shiso salsa.

**Allergies:** Onion, gluten, fish, dairy, soy.



**Umami chicken wings • 10-17 min | Nobu Now**

Grilled Umami marinated chicken wings, served with dry miso, and a slice of lemon.

**Main ingredients:** 4 chicken wings

**Sauce:** Dry Miso

**Allergies:** Soy, garlic, onion, mushroom.

*\*(Seaweed in extreme cases of shellfish allergy)*

**Salmon tartar with Hijiki and Tamari** • 8-10 min | Nobu Now

Salmon tartar, hijiki and tamari honey (contains truffle) and topped with chives.

**Allergies:** Fish, sesame, gluten, soy, onion, mushrooms

**Truffled Ham with Payoyo Cheese “Bikini”** • 8-10 min | Nobu Now

Bikini with trametzini bread filled with payoyo cheese, ham, truffle oil and yuzu miso

**Allergies:** Gluten, dairy, mushroom, soy

## KOZARA



Baby spinach salad mixed with yuzu juice, truffle olive oil, extra virgin olive oil with dried miso, grated parmesan cheese and crispy Yuba.

**Main ingredients:** Spinach, dry miso and parmesan cheese.

**Sauce:** Yuzu juice, truffle oil, extra virgin olive oil.

**Allergies:** Dairy, soy, mushroom.



### Baby Spinach Salad Dry Miso with Shrimp • 8-10 min | Nobu Now

Baby spinach salad mixed with yuzu juice, truffle olive oil, extra virgin olive oil with dried miso, grated parmesan cheese and crispy Yuba (Yuba is made from the soya milk) with shrimps or lobster.

**Main ingredients:** 3 shrimp, spinach, dry miso and parmesan cheese.

**Sauce:** Yuzu juice, truffle oil, extra virgin olive oil.

**Allergies:** dairy, soy, crustacean, mushroom.



### Chicken Donburi • X min | Nobu Now

Grilled, sliced chicken breast and thigh with a choice of Teriyaki, Anticucho or Wasabi pepper sauce (already tossed or on the side) served on bed of rice, sesame seeds, kizami-nori and sauté vegetables.

**Main ingredients:** Chicken breast, rice and vegetables.

**Sauce:** Choice of Teriyaki, Anticucho or Wasabi and pepper.

**Allergies:** Gluten, dairy, garlic, alcohol, sesame, fish, celery. Other allergies depending on sauce choice

*\*(Seaweed in extreme cases of shellfish allergy)*



### Josper Beef Tenderloin Donburi • X min | Nobu Now

Grilled, sliced tenderloin of beef with a choice of Teriyaki, Anticucho or Wasabi pepper sauce (already tossed or on the side) served on bed of rice, sesame seeds, kizami-nori and sauté vegetables

**Main ingredients:** beef tenderloin, rice and vegetables.

**Sauce:** Choice of Teriyaki, Anticucho or Wasabi and pepper.

**Allergies:** Gluten, dairy, garlic, alcohol, sesame, fish, celery. Other allergies depending on sauce choice

*\*(Seaweed in extreme cases of shellfish allergy)*

# KOZARA



## Salmon Donburi • X min | Nobu Now

Grilled salmon with a choice of Teriyaki, Anticucho or Wasabi pepper sauce (already tossed or on the side) served on bed of rice, sesame seeds, kizami-nori and sauté vegetables.

**Main ingredients:** Salmon, rice and vegetables.

**Sauce:** Choice of Teriyaki, Anticucho o Wasabi and pepper.

**Allergies:** Gluten, dairy, garlic, alcohol, sesame, fish, celery. Other allergies depending on sauce choice

*\*(Seaweed in extreme cases of shellfish allergy)*



## Roasted seasonal vegetables Donburi • X min | Nobu Now

Vegetable mix with a light garlic sauce on a bed of rice.

**Main ingredients:** Sautéed vegetables (asparagus, sweet potato, pepper, broccoli, Shiitake mushrooms, zucchini) with garlic paste, chili and sake soy.

**Garnish:** Sesame seeds and crispy leek.

**Sauce:** Choice of Teriyaki, Anticucho o Wasabi and pepper.

**Allergies:** Gluten, dairy, garlic, chili, alcohol, onion, sesame, fish, celery. Other allergies depending on sauce choice

*\*(Seaweed in extreme cases of shellfish allergy)*



## Smashed Avocado on Toast with dry Miso • Classic

The sourdough bread is drizzled with olive oil then toasted, Avocado is mixed with lime, Shiso and salt then mashed together. Pour the avocado on top of the toast then the eggs are poached and placed on top and garnished with dry miso.

**Main ingredients:** 2 avocados and sourdough bread.

**Allergies:** Gluten, soy, egg.



## "Pà amb tomàquet" with Ibérico ham • X min | Nobu Now

Slices Sarrasin bread with grated tomatoes, extra virgin olive oil and Ibérico ham on top.

**Main ingredients:** Ibérico ham, sarrasin bread, tomatoes and AOVE.

**Allergies:** Gluten

## KOZARA



### Nobu Burger • 15 Min |

Beef Burger in a brioche bun, sautéed Shiitake (mirin, sake soy and butter), crispy onion and Burger sauce. Garnished with a pickle on top. Served with 9pc of french fries.

**Main ingredients:** beef burger, crispy onion, Shiitake.

**Sauce:** Burger

**Garnish:** Pickle.

**Allergies:** Gluten, dairy, mustard, egg, mushroom, celery.



### Nobu Club • X min | Nobu Now

Shokupan bread, sliced grilled chicken, spinach, dry miso, parmesan, yuzu oil, truffle oil, den miso, quail eggs and blueberry flowers.

**Main ingredients:** Chicken, spinach, dry miso, parmesan cheese, quail eggs, shukopan.

**Sauce:** Yuzu and truffle oil, den Miso.

**Allergies:** Gluten, soy, dairy, egg.



### Hot dog Catalan style • X min | Nobu Now

Butifarra sausages, den miso anticucho, hot dog brioche bread and crispy calçots.

**Main ingredients:** Butifarra, hot dog brioches, crispy calçots.

**Allergies:** Onion, soya, gluten, garlic

**SIDE DISHES:** Steamed rice, French fries, Green salad, Miso soup

# KOZARA



## Bento Box Set menu • X min | Nobu Now

### (Chiken, Salmon or Vegetables)

Sauce to choose between Teriyaki, Anticuho or Wasabi Pepper. It is served on a bowl of white rice and topped with sesame seeds, kizaminori and sautéed vegetables.

**Allergies:** Gluten / Dairy / Garlic, Alcohol / Sesame / Fish. Other allergies depending on the sauce. (\*Seaweed in extreme cases of shellfish allergy)

### Spinach Salad

Dressed with yuzu juice, white truffle and olive oil. Mixed with dry miso, o parmesan cheese and topped with crispy yuba.

**Main Ingredients:** Spinach, dry miso, parmesan cheese.

**Sauce:** Yuzu juice and truffle oil.

**Allergies:** Dairy / Soy / Mushrooms.

### Black Cod Croquettes

Inside: Bechamel, onion, pork gelatin, black cod and miso. Served on top of Den Miso Sauce and topped with Shiso Salsa.

**Main Ingredients:** 4 black cod croquettes.

**Sauce:** Den miso.

**Allergies:** Soy / Gluten / Dairy / Fish / Onion

### Miso soup

Soup made out of white miso paste and organic dashi. It is meant to be drunk directly from the cup without a spoon.

**Main ingredients:** tofu, wakame (seaweed) and scallion.

**Allergies:** Soy / Fish / Onion.

## KOZARA



### Seasonal Exotic Fruit Selection

Assorted fresh fruit



### Selection of Ice Cream and Sorbet • 2-3 min

Homemade fresh fruit sorbet and ice cream

**Allergies:** Dairy, nuts, egg, sesame



### Red Berry cheesecake • 7-10 min

Baked creamy cheesecake on a cookie base, served with pecan nut crumble with forest fruit sorbet and red berry sauce.

**Allergies:** Dairy, nuts, gluten, egg

### Sesame Panacotta • 7-10 min

Sesame paste based panacotta served with redberries jam.

**Allergies:** Egg, dairy, sesame

### Mango Rice Pudding • 7-10 min

Rice made in milk and cream, with lime zest and topped with mango gel.

**Allergies:** Dairy.

ird



IRD

---

ird

## IRD breakfast



### Two eggs with Bacon or Sausages • Classics

3 bacon pieces or 3 sausages cooked under Salamander and 2 fried eggs that can be:

Sunny side up: The egg is fried with the yolk up.

Over easy: Egg is flipped, and the yolk is still runny.

Over Medium: Egg is flipped and yolk only slightly runny.

Over well: The egg is flipped, and yolk is cooked until hard.

**Main ingredients:** 2 eggs, 3 bacon pieces or 3 sausages.

**Allergies:** Egg, pork



### Scrambled egg donburi

Salmon is grilled under the salamander, eggs are mixed with tomato juices and cooked till soft with olive oil. Rice is placed into the bowl and soy sauce sprayed on top, Nori and sesame seeds are sprinkled over the rice, flake salmon over the rice, pour Eggs over top and garnished with Ikura and chives.

**Main ingredients:** Salmon, eggs, rice.

**Allergies:** Soy, egg, gluten, fish, onion, chili, sesame seeds



### "Pà amb tomàquet" with Ibérico ham • X min | Nobu Now

Slices Sarrasin bread with grated tomatoes, extra virgin olive oil and Ibérico ham on top.

**Main ingredients:** Ibérico ham, sarrasin bread, tomatoes and AOVE.

**Allergies:** Gluten



### Shiro Tomago • Nobu Favoritos

Egg whites are seasoned and cooked in a pan. Spinach is sautéed in oil. Once the eggs are cooked the spinach is placed on one wise and the omelet is folded twice, drizzled with olive oil and dry miso. Served with herbs, roasted tomato and feta with pepper on top.

**Main ingredients:** Egg whites and spinach.

**Allergies:** Egg, dairy, onion, chili, soy, fish

**Smashed Avocado on Toast with dry Miso • Classic**

The sourdough bread is drizzled with olive oil then toasted, Avocado is mixed with lime, Shiso and salt then mashed together. Pour the avocado on top of the toast then the eggs are poached and placed on top and garnished with dry miso.

**Main ingredients:** 2 avocados and sourdough bread.

**Allergies:** Gluten, soy, egg.

**Bircher Muesli • Sano and Sabroso**

Bircher Muesli (soaked in almond milk and coconut yogurt) is placed into the bowl. Nuts and fruits are added on top. Served with Milk or Yogurt

**Main ingredients:** Bircher Muesli

**Allergies:** Gluten, nuts, dairy

**Mango Chía • Sano and Sabroso**

A mango gel is set in glass overnight, then the Chia mixture is added then finished with diced mango and coconut chips.

**Ingrediente principal:** Chia seeds, mango.

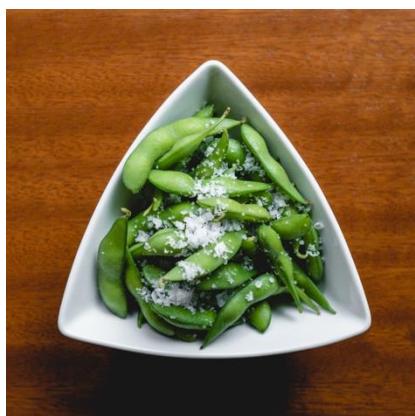
**Allergies:** none

## Sides:

- Avocado
- Butifarra
- Toasted Bread
- Bacon Rashers
- Pastry Basket
- Sliced Seasonal Fruit

# IRD

## IRD breakfast



### Edamame • 2-5 min

Steamed soybeans with sea salt.

Note: The extra bowl is for the empty shells.

**Main ingredients:** Edamame and Maldon salt.

**Allergies:** Soy.



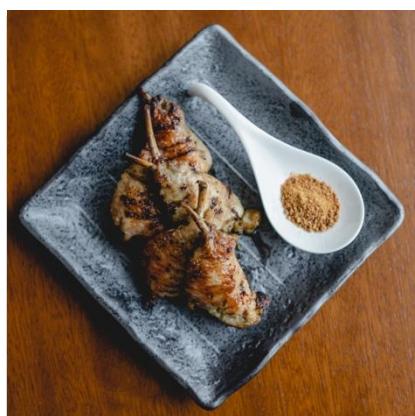
### Shishito peppers • 2-5 min | Shuko Snacks

Flash fried Shishito peppers rolled in den miso sauce with sea salt and sesame seeds, served with lemon slice.

**Main ingredients:** Shishito peppers, lemon juice, sesame seeds.

**Sauce:** Den miso, sesame seeds and Maldon salt

**Allergies:** Soy, sesame seeds.



### Umami chicken wings • 10-17 min | Nobu Now

Grilled Umami marinated chicken wings, served with dry miso and a slice of lemon.

**Main ingredients:** 4 chicken wings

**Sauce:** Dry Miso

**Allergies:** Soy, garlic, onion, mushroom.

*\*(Seaweed in extreme cases of shellfish allergy)*



### Black cod Croquettes • X min | Nobu Now

Black cod croquette (Bechamel, gelatin (pork), black cod, den miso sauce) served with den miso on the bottom and shiso salsa on top.

**Main ingredients:** 4 Black cod croquettes

**Sauce:** Den miso, shiso salsa.

**Allergies:** Onion, gluten, fish, dairy, soy.

**Chicken Donburi • X min | Nobu Now**

Anticucho or Wasabi pepper sauce (already tossed or on the side) served on bed of rice, sesame seeds, kizami-nori and sauté vegetables.

**Main ingredients:** Chicken breast, rice and vegetables.

**Sauce:** Choice of Teriyaki, Anticucho or Wasabi and pepper.

Grilled, sliced chicken breast and thigh with a choice of Teriyaki,

**Allergies:** Gluten, dairy, garlic, alcohol, sesame, fish, celery. Other allergies depending on sauce choice

*\*(Seaweed in extreme cases of shellfish allergy)*

**Josper Beef Tenderloin Donburi • X min | Nobu Now**

Grilled, sliced tenderloin of beef with a choice of Teriyaki, Anticucho or Wasabi pepper sauce (already tossed or on the side) served on bed of rice, sesame seeds, kizami-nori and sauté vegetables

**Main ingredients:** beef tenderloin, rice and vegetables.

**Sauce:** Choice of Teriyaki, Anticucho or Wasabi and pepper.

**Allergies:** Gluten, dairy, garlic, alcohol, sesame, fish, celery. Other allergies depending on sauce choice

*\*(Seaweed in extreme cases of shellfish allergy)*

**Salmon Donburi • X min | Nobu Now**

Grilled salmon with a choice of Teriyaki, Anticucho or Wasabi pepper sauce (already tossed or on the side) served on bed of rice, sesame seeds, kizami-nori and sauté vegetables.

**Main ingredients:** Salmon, rice and vegetables.

**Sauce:** Choice of Teriyaki, Anticucho o Wasabi and pepper.

**Allergies:** Gluten, dairy, garlic, alcohol, sesame, fish, celery. Other allergies depending on sauce choice

*\*(Seaweed in extreme cases of shellfish allergy)*

**Roasted seasonal vegetables Donburi • X min | Nobu Now**

Vegetable mix with a light garlic sauce on a bed of rice.

**Main ingredients:** Sautéed vegetables (asparagus, sweet potato, pepper, broccoli, Shiitake mushrooms, zucchini) with garlic paste, chili and sake soy.

**Garnish:** Sesame seeds and crispy leek.

**Sauce:** Choice of Teriyaki, Anticucho o Wasabi and pepper.

**Allergies:** Gluten, dairy, garlic, chili, alcohol, onion, sesame, fish, celery.

Other allergies depending on sauce choice

*\*(Seaweed in extreme cases of shellfish allergy)*

**Nobu Burger • 15 Min |**

Beef Burger in a brioche bun, sautéed Shiitake (mirin, sake soy and butter), crispy onion and Burger sauce. Garnished with a pickle on top. Served with 9pc of french fries.

**Main ingredients:** beef burger, crispy onion, Shiitake.

**Sauce:** Burger

**Garnish:** Pickle.

**Allergies:** Gluten, dairy, mustard, egg, mushroom, celery.

**Chicken Burger • 15 min |**

Slow cooked chicken with Rosemary oil and pepper, breaded in panko (flour and egg) in a brioche bun. Served with lettuce, tomato and crispy onion inside. Served with 9 pc of french fries.

**Main ingredients:** Chicken Burger, lettuce, tomato.

**Sauce:** Trufa teriyaki (Teriyaki, truffle paste, truffle oil)

**Garnish:** Chives

**Allergies:** Sesame, gluten, soy, dairy, onion, mushroom, celery.

**Field Green Salad • 3-5 min | Nobu Now**

Green salad with Matsuhisa sauce.

**Main ingredients:** green Salad.

**Sauce:** Matsuhisa

**Allergies:** Onion, gluten, soy, sesame, garlic, mustard.

**Baby Spinach salad with Dry Miso • 8-10 min | Nobu Now**

Baby spinach salad mixed with yuzu juice, truffle olive oil, extra virgin olive oil with dried miso, grated parmesan cheese and crispy Yuba.

**Main ingredients:** Spinach, dry miso and parmesan cheese.

**Sauce:** Yuzu juice, truffle oil, extra virgin olive oil.

**Allergies:** dairy, soy, mushroom.



**Tarrina Vinci's • 2-3 min**

Vanilla, chocolate and pistachio ice creams.

**Allergies:** Dairy, nuts, egg, sesame



**Red Berry cheesecake • 7-10 min**

Baked creamy cheesecake on a cookie base, served with pecan nut crumble with forest fruit sorbet and red berry sauce.

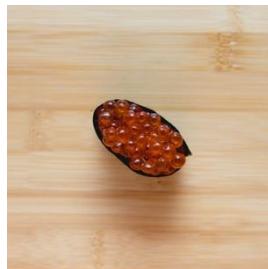
**Allergies:** Dairy, nuts, gluten, egg

## IRD

### Nigiri and Sashimi



Tuna  
(Akami)



Salmon egg  
(Ikura)



Medium fatty tuna  
(Toro)



Smelt egg  
(Masago)  
Gluten, soy



Tuna belly  
(O Toro)



Scallop  
(Hotate Gai)



Yellowtail  
(Yellowtail)



Fresh water eel  
(Unagi)  
Gluten, soy



Salmon  
(Sake)



Omelette  
(Tamago)  
Egg, soy (tamari),  
crustacean, fish

### Tuna

Tuna.



### Spicy Tuna

Tuna, spring onion and creamy spicy.

**Allergies:** Onion, garlic, fish and egg.



### Tuna and asparagus

Tuna, asparagus and sesame seeds.

**Alergia:** Fish, sesame



### Toro scallion

Toro and spring onion.

**Alergia:** Fish, onion



### Yellowtail scallion

Yellowtail and spring onion.

**Allergies:** Onion



### **Yellowtail jalapeño**

Yellowtail, coriander, jalapeño and Yuzu soy sauce on the side

**Allergies:** Fish, gluten, chili, coriander.



### **Salmon con aguacate**

Salmon, avocado and sesame seeds.

Inside out roll

**Allergies:** Fish, sesame



### **Scallop and smelt egg**

Scallop, smelt egg, creamy spicy.

**Allergies:** Shellfish, fish, egg, garlic.



### **Eel and cucumber**

Fresh-water eel, cucumber, eel sauce and sesame seeds.

Inside out roll

**Allergies:** Fish, sesame, gluten.



### **California**

King crab, avocado, cucumber and sesame seeds.

Inside out roll.

**Allergies:** crustacean, sesame.



### **Shrimp tempura**

Shrimp tempura, asparagus, creamy spicy sauce, sesame seeds  
Inside out roll.

**Allergies:** crustacean, garlic, egg, gluten, sesame.





---

rooftop

---



### **Edamame**

- 2-5 min | Shuko Snacks

Steamed soybeans with sea salt.

The extra bowl is for your empty shells.

Main Ingredients: Edamame, Maldon Sea Salt.

Allergies: Soybean.



### **Spicy Edamame**

- 2-5 min | Shuko Snacks

Sautéed soybeans in a chili garlic sauce, sugar and sake soy, finished with a touch of sesame oil and shichimi. Topped with peanuts.

The extra bowl is for your empty shells.

Main Ingredients: Edamame and Peanuts.

Sauce: Chili garlic, sesame oil, clarified butter

Allergies: Soybean / Garlic / Sesame / Peanuts / Dairy.



### **Shishito Peppers**

- 5-7 min | Shuko Snacks

Flash fried Shishito peppers rolled in den miso sauce with sea salt and sesame seeds , served with lemon slice.

Main Ingredients: Shishito Pepper.

Sauce: Den miso with sesame seeds, Maldon salt.

Allergies: Soybean / Sesame.

\*(can be grilled to accommodate other allergies)



### **Black Cod Croquette**

- X min | Nobu Now

Black cod croquette (Bechamel, gelatin, black cod, den miso sauce) served with den miso on the bottom and shiso salsa on top.

Main Ingredients: 4pcs black cod croquettes.

Sauce: Den Miso, Shiso Salsa

Allergies: soybean/ gluten /dairy / fish



### **Fried Chicken Wings**

- 10 min | Nobu Now

Fried Umami marinated chicken wings, served with micro coriander, slices of red chili, shichimi and crunchy garlic alioli. The wings are coated into a batter (katakuriko) before frying.

Main Ingredients: 4 pcs Chicken Wings.

Sauce: Crunchy garlic alioli.

Allergies: Soybean / Gluten / Garlic / Onion / Dairy / Sesame.



### **Field Greens with Matsuhisa Dressing**

• 7-10 min | Nobu Classic

Mixed field greens mixed with Matsuhisa dressing, finished with shiso, cherry tomatoes and topped with shredded daikon and paper-thin vegetables.

Main Ingredients: Mixed field greens.

Dressing: Matsuhisa dressing.

Allergies: Gluten / Onion / Mustard / Sesame / Soybean



### **Nobu ceasar salad**

• 7-10 min | Nobu Classic

Baby gem dressed with tofu alioli, parmesan cheese, olive and truffle oil, yuzu juice, chives and dry miso. Topped with small cubes of crispy rice, caramelized pecan and parmesan shichimi crust.

Main ingredients: Baby gem, parmesan cheese, crispy rice, caramelized pecan nuts, dry miso, chives.

Dressing: olive and truffle oil, yuzu juice, tofu alioli dressing (tofu, olive oil, truffle oil, yuzu, water).

Allergies: dairy, soy, sesame, nuts, mushroom.



### **Baby Spinach avocado Salad Dry Miso**

• 8-10 min | Nobu Now

Baby spinach salad mixed with yuzu juice, truffle olive oil, extra virgin olive oil with dried miso, grated parmesan cheese and crispy yuba.

Main ingredients: Baby Spinach, 1pc of Avocado, Parmesan Cheese and Crispy Yuba.

Dressing: Yuzu juice, truffle oil, extra virgin olive oil.

Allergies: Dairy / Soybean / Mushroom.



### **Crispy shiitake salad**

Nobu Classic • 7 - 10 min

Mixed Field Greens Tossed With Goma (Sesame) Dressing And Topped With Crispy Shiitake Mushrooms, Garnished With Sesame Seeds.

Main Ingredients: fried shiitake, Mixed Greens, sesame tuile (sesame seeds, sugar, salt salted in a pan).

Dressing: Goma dressing (goma past, amazu ponzu, truffle oil, dashi, vanilla syrup).

Allergies: Sesame / soybean / gluten / mushrooms / fish



### Nobu fries

- X min | Nobu Now

Batonette cut fries deep fried. Sprinkled with nori sesame salt and served with truffle honey alioli and Burger sauce.

Main ingredients: Nobu fries.

Sauce: Truffle honey alioli and Burger Sauce.

Allergies: Gluten, sesame, egg, mushrooms, Celery

\*(Seaweed in extreme cases of seafood allergy).



### Baby corn honey truffle

- X min | Nobu Now

Fried baby corn and mixed with honey, tartufatta, truffle oil and shichimi. Topped with chives and served in a closed bamboo leave.

Main ingredients: Baby corn.

Sauce: Honey truffle.

Allergies: Mushroom, sesame, onion.

\*(Seaweed in extreme cases of seafood allergy).



### Salt and pepper squid

- X min | Nobu Now

125g of squid tempura. Then tossed with salt, pepper and shichimi.

Main ingredients: Squid tempura

Garnish: Lime, chilli and micro coriander.

Allergies: Gluten, sesame, molluscs, Egg



### Seabass Coconut

- 10-15 min | Nobu Now

Diced seabass dressed in coconut ceviche. Served with roasted sweet potato, choclo, cucumber, red onion, red chili and jalapeño and coriander. Topped with crispy corn (cancha) and blue flower.

Main ingredients: Seabass.

Sauce: Coconut ceviche (ceviche dressing, coconut pure, white onion, garlic, jalapeño, salt), lime juice.

Allergies: fish, gluten, soy, onion, garlic.



### Pan Tomaquet with Iberico Ham

- X min | Nobu Now

Slices Sarrasin bread with grated tomatoes, extra virgin olive oil and iberico ham on top.

Main Ingredients: Covap Ham, Sarrasin bread, Tomatoes, Extra Virgin Olive Oil

Allergies: Gluten



### **Butifarra de perol Miso Anticucho**

• X min | Nobu Now

Butifarra sausages, den miso anticucho, hot dog brioche bread and crispy calçots.

Main ingredients: Butifarra, hot dog brioches, crispy calçots.

Sauce: Den miso anticucho

Allergies: Onion, soy, gluten, garlic.



### **Wagyu Katsu Sando**

Butter seared shokupan (milk bread) filled with fried panko breaded karubi. The bread is spread with dijon mustard and tonkatsu alioli.

Served with shichimi topped pickled daikon and Nobu fries.

Served with Burger Sauce and tonkatsu alioli on the side.

Main ingredients: Wagyu tenderloin, shokupan.

Sauce: Dijon Mustard and Tonkatsu alioli (inside), truffle alioli and Burger sauce (outside).

Allergies: Gluten, mustard, dairy, sesame, egg, mushrooms.

\*(Seaweed in extreme cases of seafood allergy).



### **Nasu Katsu Sando**

Butter seared shokupan (milk bread) filled with panko breaded eggplant. The bread is spread with den miso and tonkatsu alioli. It has sesame and negi inside.

Served with shichimi topped pickled daikon and Nobu fries. Served with Burger Sauce and tonkatsu alioli on the side.

Main ingredients: Nasu, shokupan.

Sauce: Den miso and Tonkatsu alioli (inside), truffle alioli and Burger sauce (outside).

Allergies: Gluten, soy, onion, dairy, sesame, egg, mushrooms.

\*(Seaweed in extreme cases of seafood allergy).



### **NOBU BURGERS**

#### **Chicken Burber**

Brioche bun filled with tomato, boston lettuce, breaded chicken, burger sauce and cornichons (pickles). Served with french fries.

Main Ingredients: Breaded chicken

Sauce: Burger sauce (Mayo, honey, yuzu, truffle oil, truffle, ketchup, dijon, tabasco)

Allergies: Gluten, egg, mushroom, mustard.

### **Beef Burger**

Brioche bun filled with wagyu patties (ask for doneness of the meat), sliced shiitake mushrooms, crispy onion, burger sauce and cornichons (pickles). Served with french fries.

Sauce: Burger sauce (Mayo, honey, yuzu, truffle oil, truffle, ketchup, dijon, tabasco)

Allergies: Mushroom, onion, egg, mustard.



### **Nobu Club**

• X min | Nobu Now

Shokupan bread, sliced grilled chicken, spinach, dry miso, parmesan, yuzu oil truffle oil den miso quail eggs and blueberry flowers.

Main ingredients: Chicken, spinach, dry miso, parmesan, quail eggs, shukopan.

Sauce: Yuzu truffle oil, den miso.

Allergies: Gluten, soybean, mushrooms, dairy, eggs.



### **Nobu Sliders**

• 12- 15 min | Shuko

2 40g Wagyu Patties are pan seared then broiled, placed into a Tofu Bun with Crispy onion and sautéed mushrooms (mirin, sake soy).

Finished with Burger sauce. Served with Nobu fries.

Main Ingredients: 2 Wagyu Patties and Tofu Bun.

Sauce: Burger Sauce / Truffle Mayo (Sliders)

Truffle Honey alioli and Burger Sauce (fries)

Garnish: Pickled Gherkins.

Allergies: Onion / Soybean / Mushroom / Dairy / Gluten / Egg / Garlic / Sesame.

\*(Seaweed in extreme cases of seafood allergy).



### **Green Tea Strawberry Nobu Ice cream**

Green tea ice-cream with strawberry jam dipped in chocolate with green tea. Garnished with strawberry gel, lime meringue, fresh strawberry.

Allergies: dairy, egg.



### **Vanilla Caramel White Chocolate Roasted almond Nobu Ice cream**

Vanilla ice-cream with caramel cream. Dipped in vanilla white chocolate and chopped almond. Garnished with caramel cream.

Garnish: honeycomb, caramelized almond.

Allergies: Dairy, egg, soybean, nuts.



### **Sesame Peanut Milk Chocolate Nobu Ice cream**

Black goma ice cream with peanut sesame praline, dipped in black goma milk chocolate and chopped peanut. Garnished with chocolate ganache, caramel popcorn, sesame tuille, gold leaf, peanut praline.

Allergies: Dairy, egg, nut, peanut, sesame.



### **Seasonal Exotic Fruit Selection**

Assorted fresh fruits



### **Mochi Ice Cream**

Ice cream or sorbet wrapped with mochi. All have different garnishes.

Allergies: Dairy (if ice cream), nut (depending on the flavor).



---

## SAUCES

## SAUCES

### DRESSINGS

#### Matsuhisa

Grapeseed oil, sesame oil, soy sauce, rice vinegar, minced onion, black pepper, Japanese mustard, sugar, water, salt.

#### Yuzu dressing

Grapeseed oil, soy sauce, Yuzu juice, garlic purée, black pepper. Y

#### Spicy lemon dressing

Grapeseed oil, soy sauce, lemon juice, cayenne pepper, garlic purée, black pepper, salt.

#### Jalapeño dressing

Grapeseed oil, rice vinegar, jalapeño, garlic purée, salt.

#### Ceviche

Ají amarillo, lemon juice, soy sauce, salt, garlic purée, black pepper, ginger and Yuzu juice.

#### Goma dressing

Sesame paste, sugar, salt, rice vinegar, lemon juice, soy sauce (Amazu Ponzu), kombu, bonito, water (dashi), truffle oil, vanilla syrup.

### SALSAS

#### Nobu salsa

White onion, parsley, garlic purée, ginger purée, soy, salt, chili garlic, rice vinegar, grapeseed oil, chili oil.

#### Maui onion Salsa

Maui Onion, chopped tomato, orange juice, Ponzu and ají panka.

#### Wasabi Salsa

Wasabi, grapeseed oil, garlic, onion, soy sauce, lemon juice, rice vinegar.

#### Shiso Salsa

Tabasco, red chili, Shiso vinegar, grape oil, lime juice, onion, Shiso leaf.

#### Jalapeño salsa

Serrano chili, red onion, Jalapeño dressing

### MISO BASE SAUCES

#### Den miso

Sugar, white Miso, sake, mirin.

#### Karashi su miso

Den miso, yellow mustard, rice vinegar.

#### Spicy miso

Den miso dashi (water, kombu, bonito flakes), chili, garlic.

#### Yuzu Miso

Den miso, yuzu juice, sake, mirin.

#### Den Miso Vainilla

Den Miso, orange, ginger, vanilla.

### EGG BASE SAUCES

#### Creamy spicy

Chili, garlic, mayonnaise.

#### Creamy Jalapeño

Jalapeño, gluten free soy sauce, mirin, salt, garlic, egg base sauce & rice vinegar

#### Burger

Mayo, honey, yuzu, truffle oil, chopped truffle, ketchup, Dijon, tabasco.

#### Crunchy garlic alioli

Creamy spicy, rapeseed oil, fried garlic, sesame oil, chili, fried onion, fermented soy, sugar, salt, paprika, sesame seeds, onion powder, soy sauce, wheat, MSG:

### VEGETABLE BASE SAUCES

#### Umami marinated

Sea bass: garlic, ginger, green chili, kombu, salt, soy salt, broccoli, asparagus, carrot, leek, Shiitake and cauliflower.

Chicken wings: garlic, ginger, green chili, kombu, salt, dry miso, broccoli, asparagus, carrot, leek, Shiitake and cauliflower.

## SAUCES

### WITH SOY SAUCE

#### **Wasabi and soy**

Wasabi powder, water, soy sauce, dashi.

#### **Yuzu soy**

Yuzu juice, soy sauce.

#### **Tosazu**

Rice vinegar, soy sauce, bonito flakes.

#### **Ponzu**

Rice vinegar, lemon juice, soy sauce.

#### **Amazu Ponzu**

Sugar, salt, rice vinegar, lemon juice, soy sauce.

#### **Butter ponzu**

Clarified butter, Shichimi, Ponzu.

#### **Spicy ponzu**

Sake soy, White onion, chili, ponzu

#### **Tempura sauce**

Dashi, mirin, soy sauce.

#### **Light garlic sauce**

Garlic, Shichimi, sake, soy sauce, butter

#### **Spicy garlic sauce**

Chili, garlic, sake, soy sauce, butter.

#### **New Style**

Yuzu juice, soy sauce, sesame seed oil and olive oil

#### **Wasabi and pepper**

Butter, black pepper, Wasabi, soy sauce, water, dashi, garlic, sake.

### OTHER SAUCES

#### **Black bean sauce**

Black bean miso paste (Contains soy and wheat), sake, garlic purée.

#### **Eel sauce**

Soy sauce, sugar, sake, mirin, eel bones.

#### **Anticucho**

Yellow: Ají amarillo, rice vinegar, soy sauce, lemon juice, grapeseed oil, yuzu juice.

Red: Ají panca, red vinegar, garlic purée, salt, black pepper, oregano, cumin, grapeseed oil, sake.

#### **Tamari honey sauce**

Soy Tamari sauce black truffle, honey, sugar.

#### **Teriyaki**

Chicken broth (cooked chicken bones, boiled with water, carrot, onion and celery), soy sauce, sugar, mirin, sake, honey.

#### **Yuzu truffle**

Grapeseed oil, soy sauce, rice vinegar, Yuzu juice, water, truffle oil, pepper, salt, tartufata.

#### **Tiradito**

Yuzu juice and lemon juice.

#### **Sesame (Hand Roll)**

Karashi su miso, sesame oil, sesame paste, sesame seeds.

#### **Yakiniku sauce**

Red chili, green apple, leek, onion, garlic, ginger, soy, mirin, sake, rocoto, sesame seeds, katakuriko, shiragiku, lemon juice, sesame oil, pear puree.

## KEY WORDS

<b>Aji panka/ Amarillo</b>	Red/yellow Peruvian Chili Paste
<b>Akadashi</b>	Red, Richer, Smokier Miso Stock
<b>Ankimo</b>	Monkfish Pate
<b>Anticucho</b>	Marinade made from Peruvian Chili Paste
<b>Ao Nori</b>	Green Seaweed that is Dried and Powdered
<b>Arare</b>	Baked Rice Cracker
<b>Ceviche</b>	South American Citrus Marinated Salad with Raw Fish
<b>Chinpi</b>	Dried Yuzu Peel
<b>Chingensai</b>	Pak Choy
<b>Char sui</b>	Asian Style Barbecue Pork
<b>Concassee</b>	Tomato that has been peeled, seeded and cut into cubes
<b>Doubanjiang</b>	Spicy Bean Paste
<b>Dashi</b>	Japanese base stock made with Vegetables, Fish or Chicken Stock
<b>Daikon</b>	White Radish
<b>Donburi</b>	Traditional Japanese Rice Bowl with Toppings
<b>Edamame</b>	Soybeans with the Shell
<b>Enoki</b>	Long Stemmed White Mushrooms
<b>Ensui</b>	Sea Salt, Water, Eggshells
<b>Futo-maki</b>	Large Sushi Rolls
<b>Furikake</b>	Dry bonito, Nori, Chili Flakes, Soy, Sugar and Sesame
<b>Gyo Fun</b>	Fish Powder
<b>Gohan</b>	Cooked Rice / Meal
<b>Goma</b>	Sesame Seeds
<b>Hajikami</b>	Pickled Ginger Stem
<b>Hiratake</b>	Oyster mushrooms
<b>Hijiki</b>	Black Seaweed
<b>Imo</b>	Potato
<b>Inari sushi</b>	Fried Tofu, Stuffed with Rice
<b>Itogarashi</b>	Chili threads
<b>Kabayaki</b>	To cook with Soy, Sake, Mirin and Sugar
<b>Kaware</b>	Daikon Sprouts
<b>Kanten</b>	Agar-agar Gelatin derived from Seaweed
<b>Kanpyo</b>	Dried Gourd Strips
<b>Karashi</b>	Yellow Japanese Mustard Powder
<b>Kizami yuzu</b>	Julienne Yuzu Peel
<b>Kome</b>	Raw Rice
<b>Konbu</b>	Dry Seaweed
<b>Kosho</b>	Black Pepper
<b>Kushiyaki</b>	Kushi = Skewered, Yaki = Grilled
<b>Kuzu</b>	Japanese Starch
<b>Kyuri</b>	Japanese Cucumber, Small, no Seeds
<b>Maitake</b>	Type of Japanese Mushroom
<b>Matsutake</b>	Pine Mushrooms, Small with intense Flavors

## Key words

<b>Makimono</b>	Sushi Rolls
<b>Mirin</b>	Sweet Cooking Sake
<b>Miso</b>	Fermented Soybean Paste
<b>Mitsuba</b>	Japanese Chervil
<b>Moriawase</b>	Combination Platter
<b>Myoga</b>	Japanese Ginger, only the Flower buds and Shoots are used
<b>Nameko</b>	Brown Japanese Mushroom
<b>Nasu</b>	Japanese Eggplant
<b>Negi</b>	Spring Onion or Scallion
<b>Niboshi</b>	Dried Baby Sardine
<b>Nitsuke</b>	To boil with Spices and add Flavor
<b>Nigiri</b>	Fish over Rice with Wasabi (sushi)
<b>Nori</b>	Dried Toasted Sea Kelp used for Sushi
<b>Omakase</b>	Literally means “from the heart”
<b>Onigiri</b>	Rice Ball with various fillings, Wrapped in Nori
<b>Oroshi</b>	Grated
<b>Oshizushi</b>	Pressed or Boxed Sushi
<b>Osciетra</b>	Type of Caviar
<b>Papardelle</b>	Is a large very broad flat Pasta Noodle Style cut.
<b>Ponzu</b>	Soy Sauce, Lemon Juice, Rice Wine Vinegar
<b>Phyllo / filo</b>	Very thin Unleavened dough used for making Pastries
<b>Rayu</b>	Chili Infused Oil
<b>Rakkyo</b>	Pickled Shallot
<b>Saba Bushi</b>	Mackerel Shavings
<b>Saikyo Miso</b>	Sweetened White Miso
<b>Sake</b>	Japanese Rice Wine
<b>Sansho</b>	Japanese Pepper from the Prickly Ash Tree
<b>Sashimi</b>	Sliced Raw Fish (no rice)
<b>Shichimi</b>	Japanese Seven Spice: Red Chili, Black and White Sesame Seeds, Ginger, Orange Peel, Sansho, Seaweed
<b>Shimeji</b>	Japanese Oyster Mushroom
<b>Shiso</b>	Perilla, Red and Green, Tastes like Mint/Basil
<b>Shisonome</b>	Shiso Flower
<b>Shiitake</b>	Large Flat, Richly Flavored Japanese Mushroom
<b>Sunomono</b>	Japanese Rice Vinegar Seafood Salad
<b>Takuan</b>	Pickled Daikon, Colored Yellow with Turmeric
<b>Takenoko</b>	Bamboo Sprouts
<b>Tamago</b>	Type of Japanese Omelet
<b>Tamari</b>	Soy Sauce Made with Little or without Wheat

## Key words

<b>Tataki</b>	Lightly Seared
<b>Temaki</b>	Cone Shaped Hand Roll
<b>Toban Yaki</b>	“Little Oven” Ceramic Domed Sizzling Pot
<b>Tsukemen</b>	Japanese Noodle Dish Consisting of Ramen
<b>Tobiko</b>	Flying Fish Roe
<b>Unagi Tsume</b>	Eel Sauce
<b>Umami</b>	Translated to “pleasant savory taste” it’s one of the 5 Basic Tastes
<b>Ume</b>	Japanese Plum
<b>Usukuchi Soy</b>	Light Flavored Soy Sauce
<b>Ume Boshi</b>	Pickled Japanese Plum, Colored with Red Shiso
<b>Wasabi</b>	Japanese Horseradish Root
<b>Wakame</b>	Lobe Leaf Seaweed
<b>Wakamomo</b>	Japanese Babe Peach
<b>Yamagobo</b>	Pickled Burdock Root
<b>Yuba</b>	Tofu Skin. It is made from Soybeans
<b>Yuzu Kosho</b>	Japanese Seasoning made with Chili Peppers, Yuzu Peel and Salt