



Level 1, Pool Deck, Nobu Hotel

Breakfast

Mondays to Saturdays from 6:00 AM to 10:30 AM

Sundays from 6:00 AM to 10:00 AM

Brunch

Sundays at 11:30 AM to 3:00 PM

Dinner

Mondays to Thursdays from 6:00 PM to 10:00 PM

Fridays to Sundays from 6:00 PM to 11:00 PM

Bar

Mondays to Thursdays from 5:00 PM to 10:00 PM

Fridays to Sundays from 5:00 PM to 11:00 PM



NOBU COLD DISHES

Oyster with Nobu Sauce <i>3 piece minimum order</i>	336/pc
Bigeye Tuna Tataki with Cilantro Dressing	820
Bigeye Tuna Tataki with Ponzu	820
Yellowtail Sashimi with Jalapeño	880
Toro Tartar with Caviar	1,680
White Fish with Dry Miso	820
Yellowtail or Salmon Tartar with Caviar	990
Nobu Crispy Rice with Spicy Bigeye Tuna	690
Salmon Tataki with Karashi Su Miso	840

TIRADITO

White Fish	820	Scallop	1,280	Octopus	820
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CEVICHE

Mixed Seafood	560	Heirloom Tomato	290
Lobster	800	King Crab	780

NOBU STYLE TACO

price per piece / 2 piece minimum order

Pork	230	King Crab	320	Bigeye Tuna	240
Imported Wagyu	460	Lobster	375	Salmon and Avocado	220

NEW STYLE SASHIMI

White Fish	820	Tofu	240	Scallop	1,280
Salmon	840			Oyster	1,340

NOBU SALAD

Edamame	120	Sashimi Salad	980
Spicy Edamame	140	Lobster Shiitake Salad	2,980
Shishito Peppers	420	Shiitake Salad	250
Field Greens	190	Warm Mushroom Salad	560
Salmon Skin Salad	490	Kelp Salad	380



NOBU HOT DISHES

Exclusive Japanese A5 Kobe Beef			
M/P 50g minimum			
Tataki	-	New Style	-
Tobanyaki	-	Yakimono	-
Flambé			

Premium Japanese A5 Wagyu			
5,500 per 100g			
Tataki	50g minimum	Tobanyaki	100g minimum
New Style	50g minimum	Yakimono	100g minimum
Flambé		100g minimum	

Black Cod Miso	1,770
Creamy Spicy Crab	990
King Crab Tempura Amazu Ponzu	1,620
Rock Shrimp Tempura with Creamy Spicy, Creamy Jalapeño or Butter Ponzu	1,140
Squid 'Pasta' with Light Garlic Sauce	990
Shrimp with Wasabi Pepper or Spicy Garlic Sauce	780
Scallop with Jalapeño Salsa, Spicy Garlic or Wasabi Pepper	1,690
Shrimp and Lobster with Spicy Lemon Dressing	2,040
Tasmanian Ocean Trout with Crispy Spinach and Yuzu Soy	1,560
Chilean Sea Bass with Dry Miso, Black Bean or Balsamic Teriyaki	3,170
Lobster with Wasabi Pepper or Uni Butter	3,900
Nasu Miso	320
Black Cod Butter Lettuce	280/pc
Wagyu Gyoza	1,280

SPECIALTY TEMPURA

Shojin Vegetables	420	Seafood Kakiage	580
Shrimp	740	Shrimp and Vegetables	980
Sea Urchin	800		

a la carte vegetables available upon request

OMAKASE			
Experience the Essence of Chef Matsuhisa's Cuisine			
Multi-Course Omakase Menu			
Nobu Signature	4,480	Seasonal Specials	5,400

Prices are in Philippine Pesos, inclusive of VAT and subject to local tax and service charge



SUSHI & SASHIMI

price per piece / 2 piece minimum order

LOCAL

Bigeye Tuna	200	Horse Mackerel	150	Belt Fish	150
Lapu Lapu	175	Aori Squid	150	Tamago	150
		Shrimp	200		

IMPORTED

Bluefin Oh Toro	680	Mackerel	270	Fresh Water Eel	270
Bluefin Chu Toro	480	Alaskan Snow Crab	290	Sea Eel	270
Yellowtail	270	Scallop	270	Salmon Egg	340
Salmon	260	Octopus	200	Smeit Egg	190
A5 Wagyu	500	Sea Urchin	680		

SUSHI ROLL

	HAND	CUT
Bigeye Tuna	270	380
Spicy Bigeye Tuna	280	390
Toro Scallion	680	780
Yellowtail Scallion	270	380
Salmon Avocado	290	400
Spicy Scallop	380	490
Eel Avocado	290	400
California	360	570
Shrimp Tempura	270	380
Salmon Skin	240	350
Vegetable	230	340
House Special	-	580
Soft Shell Crab	-	600

ASSORTED PLATTER

Sushi Ocean 8	<i>Chef's selection - 8 pieces of sushi with miso soup</i>	1,550
Sushi Ocean 10	<i>Chef's selection - 10 pieces of sushi with miso soup</i>	1,690
Sashimi Ocean 12	<i>Chef's selection - 12 pieces of sashimi, bowl of rice & miso soup</i>	1,920
Nobu Pacific Rim	<i>Chef's selection - 8 pieces of sashimi, 5 pieces of sushi, bowl of rice & miso soup</i>	2,700



TOBANYAKI

Beef Tenderloin	2,140	Mushroom	780
Mixed Seafood	1,240	Tofu	460

NOBU YAKIMONO

Choice of Teriyaki, Wasabi-Pepper or Anticucho Sauce

King Prawns	950
Free Range Chicken	1,080
Tasmanian Ocean Trout	1,460
US Prime Tenderloin 180g	2,800
US Prime Dry Age Ribeye 454g	5,990

BRICK OVEN DISHES

Seasonal Vegetables with Jalapeño Salsa	485
Umami Marinated Whole Chicken	990
Pork Belly with Spicy Miso	1,200
Hamachi Kama	1,400
Nobu Paella	1,600

KUSHIYAKI

Choice of Teriyaki or Anticucho Sauce

Beef	740	Shrimp	580
Chicken	630	Vegetable	480

SOUP & NOODLES

Miso Soup	200	Spicy Seafood Soup	580
Akadashi Soup	280	Chilled Soba Noodles	640
Mushroom Soup	340	Yaki Udon	590
Clear Soup	500		



NOBU DESSERT MENU

BENTO BOX	440
Molten Chocolate Cake & Green Tea Ice Cream	
TOBAN	320
Snickerdoodle Blondie, Candied Almonds, Ginger Meringue, Ginger Syrup Poached Plums & Toasted Brown Rice Ice Cream	
NOBU 'HALO HALO'	420
Fiji® Water Snow, Yuzu Gelée, Green Tea Crisps, Adzuki Bean, Coconut Sesame Mochi, Sweet Condensed Milk & Ube Ice Cream	
CITRUS PARFAIT	350
Caramel Cream, Soba Sugar Cookie, Calamansi & Orange Coulis	
NOBU CHEESECAKE	440
Pecan Crumble, Passion Fruit Sauce & Mixed Berry Sorbet	
GREEN TEA CHOCOLATE ROYALE	450
Matcha Almond Jaconde, White Chocolate Green Tea Mousse, Passion Fruit Glaze & Strawberry Ice Cream	
MISO CAPPUCCINO	385
Candied Pecans, Coffee Cream, Miso Foam & Milk Ice Cream	
SELECTION OF FRESH FRUIT	420
ICE CREAM OR SORBET	300

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