

"... heaven on earth and sex on a plate."
Kate Winslet

EXPERIENCE MENUS PRIVATE EVENTS LOUIS XIII EXPERIENCE CONTACT & HOURS GALLERY

DINNER
DRINKS
LOUNGE MENU

DINNER

Share
Print

**SUNNAKU****NOBU BITES**

Vegetable Hand Roll with Sesame Dressing 80

Grilled Langoustine Martini (2pcs) 320

Pumpkin with Foie Gras & Mustard Miso Salt (4pcs) 320

Grilled Chicken Wings with Miso Salt (4pcs) 90

Nobu Wagyu Slider (2pcs) 360

EDAMAME

Salted 100

Spicy 100

CRISPY RICE

Spicy Tuna 150

Spicy Salmon 150

Spicy Yellowtail 150

HOT MISO CHIPS (4pcs)

Tuna 120

Salmon 120

Scallop 240

NOBU TACOS

Shimeji Spicy Lemon (2pcs) 80

Tuna/Salmon Spicy Miso (2pcs) 90

Lobster Wasabi (2pcs) 150

Chicken Anticucho (4pcs) 150

Pork Anticucho (4pcs) 150

Wagyu Spicy Ponzu (4pcs) 340

NOBU SPECIAL COLD DISH**SPECIALITY DISHES**

Salmon Kelp Roll 150

Salmon Karashi Su Miso 240

Tuna Tataki with Ponzu 235

Yellowtail Sashimi with Jalapeno 210

Beef Tataki 160

Oysters with Choice of Dressings (6pcs) 210

DRY MISO

Whitefish Sashimi with Yuzu 200

Beef Tenderloin with Chives 180

Salmon New Style 180

Springbok New Style 210

CEVICHE

Lobster 165

Tomato 85

Seafood 130

NEW STYLE SASHIMI

Beef 205

Springbok 210

Salmon 205

Tuna 205

Whitefish 180

Tofu and Tomato 110

Scallop 480

Oyster (6pcs) 210

TARTAR WITH CAVIAR

Tuna 225

Salmon 225

Yellowtail 210

TIRADITO

Whitefish 200

Scallop 480

Octopus 200

NOBU SALADS

SALADS

Fields Greens with Matsuhisa
Dressing 135Shitake Salad with Spicy Lemon
Dressing 150

Kohlrabi Salad with Scallop 600

Tuna Sashimi Salad 250

Lobster Salad 300

SPINACH SALADS

Dried Miso 190

Shrimp 265

Lobster 385

SEAWEED SALAD

Amazu Ponzu 220

WARM SALADS

Mushroom Salad with Yuzu Dressing
170

Shrimp and Mushroom Salad 280

SUSHI & SASHIMI
(price per piece)

Tuna 36

Lobster 65

Smelt Egg 65

Yellowtail 36

Scallop 100

Sardine 36

Smoked Salmon 42

Shrimp 36

Tomago 34

Seabass 36

Fresh Water Eel 115

Wagyu Tataki 100

Octopus 36

Salmon Egg 100

Foie Gras 150

HAND ROLL / CUT ROLL

Yellowtail Jalapeno Inside Out 80 /
95

Salmon Skin 95 / 110

California with Lobster and Avocado
Inside Out 150 / 180

Spicy Yellowtail 80 / 95

Salmon and Avocado Inside Out 120
/ 150

Scallop and Smelt egg 210 / 240

Tuna 75 / 100

Eel and Cucumber Inside Out 250 /
300

Vegetable 75 / 80

Spicy Tuna 80 / 105

Shrimp and Asparagus Inside Out
150 / 180

Cucumber 60 / 65

Asparagus Tuna 75 / 100

Avocado 60 / 70

Fresh Salmon 80 / 100

SPECIAL CUT ROLL

Salmon New Style 240

House Special 150

Soft Shell Crab 210

Beef New Style with Foie Gras 400

SET DINNERS

Sushi Dinner 350

Sashimi Dinner 425

"Nobu Style Sushi (8pcs) 495

HOT DISHES

YAKIMONO

Choice of Anticucho, Teriyaki or Wasabi Pepper Sauce.

Chicken 345
Salmon 350Beef Tenderloin 355
Lamb Loin 400

KUSHIYAKI

2 pcs Per Order, Choice of Anticucho or Teriyaki Sauce.

Beef 170
Chicken 150
Asparagus 155Shitake 155
Salmon 170
Shrimp 200Scallop 480
Langoustine 320

TOBAN YAKI

Beef Fillet 320
Chicken 300Mushroom 180
Tofu 180Seafood 300
Vegetable 100

TEMPURA

TRADITIONAL TEMPURA
2 pcs Per Order.Avocado 40
Asparagus 65
Egg Plant 26
Sweet Potato 26Zucchini 26
Tofu 34
Langoustine 320
Shrimp 85Lobster 300
Whitefish 70
Scallop 130
Tempura Dinner 260

NOBU STYLE TEMPURA

Whitefish with Amazu Ponzu 240
Lobster with Florida Ponzu 400
Soft Shell Crab Tempura Amazu 385Rock Shrimp with Creamy Spicy and
Butter Ponzu 300
Crispy Scallop Kataifi with Tonkatsu
Sauce (4pcs) 480Crispy Calamari Aji Ailoi Sauce 215
Tofu Tempura with Creamy Spicy
180

SOUP AND RICE

Miso Soup 78
Spicy Seafood Soup 100Clear Soup 78
Steamed Rice 65

Truffle Rice 175

NOBU SPECIAL HOT DISHES

Nasu Miso 100
Steamed Broccoli with Chilli Salsa
110
Asparagus Dry Miso 250
Sauteed Spicy Vegetables 95
"Fish & Chips" Nobu Style 200Chilean Sea Bass with Jalapeno
Dressing 575
Chilean Sea Bass with Dashi Ponzu
700
Black Cod 760
Black Cod Butter Lettuce (8pcs) 760
Lobster with Wasabi Pepper Sauce
420Scallop with Spicy Garlic or Wasabi
Pepper Sauce 720
Scallop and Foie Gras 720
Wagyu Beef Gyoza with Foie Gras
(4pcs) 320
Springbok with Chimichurri Salsa
300

CRISPY CHILLI GARLIC RICE

Beef 300
Chicken 285Shrimp 320
Vegetable 180

WOOD OVEN DISHES

Roasted Cauliflower with Jalapeno
110
Roasted Vegetables 210Whole Roasted Whitefish with Mint
Dressing 375
Lobster Hobayaki 400Tiger Giant Prawn with Spicy Sour
540
Roasted Poussin with Truffle 460

Roasted Smoked Duck Breast with
Chilli Miso 355

Crispy Pork Belly with Spicy Miso
295

Roasted Duck Breast with Orange
Miso 355

Beef Miso Anticucho on Hoba Leaf
355

OMAKASE

'From the Heart"
Experience the essence of
Chef Matsuhisa's Cuisine with the
multi-course tasting menu.
*Available until 21H30

"Classic" 5 Course 1100

"Platinum" 8 Course 1900

"Signature" 7 Course 1500

"Vegetarian" 7 Course 900

CANADIAN LOBSTER

140g Per person, choice of presentations:

Kohlrabi Salad 900

Quinoa with Truffle Dressing 995

Hobayaki 995

WAGYU BEEF

150g Per portion, choice of styles:

Toban Yaki 1195

Ishiyaki 1195

Steak with Teriyaki and Anticucho
1195

Flambe 1195

Service Charge is not included. All prices are in ZAR and inclusive of VAT at 14%.
If you have any dietary requirements or food allergies, please inform your waiter.
Please note: Our menu and prices are subject to change.

DESSERT

Chocolate Bento Box 75
*Chocolate Fondant with Green Tea Ice
Cream*

Passion fruit Brulee 70
*Sake Jelly, Coconut Sorbet & Coconut
Tuile*

Fruit Niwa 60
*Berry Soup with Seasonal Fruit &
Sorbet*

Suntory Whiskey Cappuccino 60
Milk Ice Cream & Coffee Brulee

Malva Pudding 70
*Served with Calpis & Pineapple Ice
Cream with Vanilla Anglaise*

Dessert Omakase 175
Selection of Nobu Classics

Chocolate Santandagi 75
*Served with Almond Ice Cream &
Caramelized Pistachio*

Nobu Chocolate Tart 90
*Served with Vanilla Ice Cream & Hot
Chocolate Sauce*

Homemade Icecream & Sorbets 20
(Per Scoop)

Fruit Shochu 95
A delicious fruit flavored Shochu

Homemade Mochi 90

PLEASE INFORM US OF ANY DIETARY REQUIREMENTS OR FOOD ALLERGIES.

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