

NOBU

ATLANTIS, THE PALM

DUBAI



ATLANTIS, THE PALM • PALM JUMEIRAH • DUBAI

A KISMET MENU • ATLANTIS, THE PALM

HOW TO READ THIS MENU

Every mark and figure below appears beside a dish only when it applies.

DIETARY MARKS

 Vegetarian

THE LINE BENEATH A DISH

Baby Spinach Salad Dry Miso *(D)(SO)*

with shrimp or lobster

Codes in claret are allergens the kitchen's own ingredients name. This is not a complete allergen declaration — tell your host before you order, not after.

THE ALLERGENS THIS MENU DECLARES

(A) Alcohol

(C) Celery

(D) Dairy

(E) Egg

(F) Fish

(G) Gluten

(L) Lupin

(MU) Mustard

(N) Nuts

(R) Raw

(S) Shellfish

(SE) Sesame

(SO) Soybean

(SU) Sulphites

OF THE ALLERGENS

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OF THE PRICES

All prices are in AED inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT where applicable.

OF THE RAW

Consumption of raw or undercooked animal, seafood, or poultry products such as eggs may increase your risk of food-borne illness.

À LA CARTE

NOBU COLD DISHES

Miso Chips with Tuna or Salmon <i>(F)(G)(R)(S)(SE)(SO)</i>	145
Crispy Rice with choice of Spicy Tuna, Salmon or Yellowtail <i>(D)(F)(G)(R)(S)(SO)</i>	120
Salmon or Yellowtail Tartare Caviar <i>(E)(F)(G)(R)(S)(SO)</i>	
— Salmon • 125	
— Yellowtail • 135	
Toro Tartare Caviar <i>(E)(F)(G)(R)(S)(SO)</i>	155
Caviar Potato Wasabi <i>(D)(E)(F)(G)</i>	320
Grilled Langoustine Shiso Salsa <i>(F)(G)(S)(SO)</i>	225
price per piece	
Matsuhisa Shrimp <i>(E)(F)(G)(S)(SE)</i>	145
Yellowtail Jalapeño <i>(F)(G)(R)(S)(SO)</i>	165
Tiradito <i>(F)(G)(R)(S)(SO)</i>	110
New Style Sashimi <i>(F)(G)(R)(SE)(SO)</i>	115
Tuna Tataki Tosazu <i>(F)(G)(R)(S)(SO)</i>	145
Oyster with a Choice of Sauces (3pcs) <i>(F)(G)(R)(S)(SO)</i>	105
Tai Sashimi Dry Miso <i>(F)(R)(S)(SO)</i>	145
Salmon Tataki Karashi Su Miso <i>(F)(G)(MU)(R)(SO)</i>	115
Chu Toro Jalapeño <i>(F)(G)(R)(SO)</i>	195
Chu Toro Tataki Kinome Miso <i>(E)(F)(R)(S)(SO)</i>	275
O Toro Loin Dry Miso <i>(D)(F)(R)(S)(SO)</i>	255

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NOBU COLD DISHES • CONTINUED

Salmon Nashi Pear <i>(F)(R)(S)(SO)</i>	120
Salmon Kelp Roll <i>(F)(G)(R)(SO)</i>	105
Seafood Ceviche <i>(F)(G)(R)(S)(SO)</i>	130
Salmon or Tuna Sashimi Salad with Matsuhisa Dressing <i>(F)(G)(MU)(R)(SE)(SO)</i>	
— Salmon • 135	
— Tuna • 155	
Lobster Salad with Spicy Lemon Dressing <i>(G)(S)(SE)(SO)</i>	265
Crispy Shiitake Salad Goma Dressing <i>(F)(G)(S)(SE)(SO)</i>	95
■ Baby Spinach Salad Dry Miso <i>(D)(SO)</i>	105
Baby Spinach Salad Dry Miso with Shrimp or Lobster <i>(D)(F)(S)(SO)</i>	
— with Shrimp • 160	
— with Lobster • 265	
Nobu Style Caesar Salad <i>(D)(N)(SE)(SO)</i>	95
Nobu Style Greek Salad <i>(D)</i>	95
■ Field Greens with Matsuhisa Dressing <i>(G)(MU)(SE)(SO)</i>	80
Vegetable Hand Roll with Sesame Sauce <i>(F)(S)(SE)(SO)(MU)</i>	35

NOBU HOT DISHES

Black Cod Miso <i>(F)(SO)</i>	265
Black Cod Butter Lettuce (4pcs) <i>(F)(G)(SO)</i>	165
Umami Chilean Sea Bass <i>(F)(G)(SO)</i>	255
Chilean Sea Bass Jalapeño Miso <i>(F)(G)(SE)(SO)</i>	245

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Mediterranean Sea Bass Umami <i>(F)(G)(SO)</i>	525
Dover Sole with Shiso Salsa <i>(D)(F)(G)(SO)</i>	575
Steamed Salmon Dry Miso <i>(F)(G)(SO)</i>	155
Kinmedai Yuzu Sesame Soy <i>(D)(F)(G)(SE)(SO)</i>	495
Turbot Dashi Ponzu <i>(D)(F)(G)(SE)(SO)</i>	255
Seafood Toban Yaki <i>(D)(F)(G)(S)(SO)</i>	165
Rock Shrimp Tempura with Three Sauces <i>(D)(E)(F)(G)(S)(SE)(SO)</i>	155
Soft Shell Crab Tempura Amazu Ponzu <i>(F)(G)(S)(SE)(SO)</i>	150
King Crab Tempura Amazu Ponzu <i>(E)(F)(G)(S)(SE)(SO)</i>	330
Lobster Tempura with Tamari Honey Sauce <i>(E)(F)(G)(S)(SO)</i>	395
Seafood Kakiage <i>(E)(G)(S)(SO)</i>	165
Creamy Spicy Crab <i>(E)(F)(G)(S)(SE)(SO)</i>	195
Squid 'Pasta' with Light Garlic Sauce <i>(D)(G)(S)(SE)(SO)</i>	185
Lobster Wasabi Pepper <i>(D)(F)(G)(S)(SO)</i>	365
King Crab Leg Yuzu Butter/Shiso Salsa <i>(D)(F)(S)(SE)(SO)</i>	330
Scallop and Foie Gras Vanilla Den Miso <i>(F)(S)(SO)</i>	255
Nobu Style Wagyu Sliders (2pcs) <i>(D)(E)(F)(G)(S)(SO)</i>	130
Wagyu Dumpling with Spicy Ponzu <i>(D)(F)(G)(SE)(SO)</i>	185
Short Rib Wasabi Salsa (5pcs) <i>(F)(G)(S)(SO)</i>	295

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NOBU HOT DISHES • CONTINUED

Beef Tenderloin Toban Yaki (D)(G)(S)(SO)	230
Anticucho Peruvian Style Rib Eye Steak (F)(G)(SE)(SO)(S)	295
Beef Tenderloin Truffle Amazu Ponzu (D)(F)(G)(S)(SE)(SO)	295
Wagyu A9 Yakimono (350g) (D)(F)(G)(SE)(SO)	695
Lamb Rosemary Miso (F)(G)(SO)	255
Umami Baby Chicken (F)(S)(SO)	170
Duck Breast Orange Miso (F)(S)(SO)	165

SHUKO

Edamame (F)(G)(S)(SE)(SO) — Salted — Spicy	40
Padron Peppers Den Miso (F)(S)(SE)(SO)	135
Umami Chicken Wings (6pcs) (F)(S)(SO)	90
Baby Corn Honey Truffle (G)(SE)(SO)	45
Shokupan (D)(E)(F)(G)(R)(S)(SE) — Tuna — Salmon — King Crab	75

NOBU TACOS

Minimum Order of 2

Tuna Dry Miso (D)(F)(R)(SO)(S)	50
Salmon Spicy Miso (F)(R)(S)	40

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NOBU TACOS • CONTINUED

Lobster Ceviche <i>(F)(G)(S)(SO)</i>	60
Japanese Wagyu Beef (6pcs) <i>(F)(G)(S)(SO)</i>	450
Nori Avocado Caviar <i>(E)(G)(F)(R)(S)</i>	140
Chicken Anticucho <i>(D)(F)(G)(S)(SE)(SO)</i>	40
Wagyu Beef Spicy Ponzu <i>(F)(G)(S)(SO)</i>	60

PLANT BASED

Shiitake Mushroom Salad <i>(G)(SE)(SO)</i>	95
Tomato Ceviche <i>(G)(SO)</i>	110
Kelp Salad Goma Dressing <i>(F)(G)(SE)(SO)</i>	105
■ Courgette Tataki Ponzu <i>(G)(SO)</i>	70
■ Crispy Tofu Spicy Avocado <i>(D)(F)(G)(S)(SO)</i>	95
■ Roasted Cauliflower Jalapeno <i>(D)</i>	95
■ Baby Spinach Salad with Avocado <i>(D)(SO)</i>	120
■ Broccolini Chili Garlic <i>(F)(G)(SE)(SO)</i>	60
Nasu Miso <i>(F)(S)(SE)(SO)</i>	110
Warm Mushroom Salad <i>(F)(G)(SO)</i>	95
■ Mushroom Toban Yaki <i>(D)(G)(SO)</i>	125
■ Tofu Mascarpone Miso <i>(D)(F)(SO)</i>	85
Sugar Snap Peas Tempura	55

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PLANT BASED • CONTINUED

Aji Aioli (E)(G)(SO)

NIGIRI & SASHIMI

Price Per Piece

Tuna (F)(R)(S)	40
O-Toro (F)(R)(S)	65
Chu Toro (F)(R)(S)	55
Yellowtail (F)(R)(S)	45
Salmon (F)(R)(S)	35
Sea Bass (F)(R)(S)	35
Mackerel (F)(R)(S)	45
Shima Aji (F)(R)(S)	40
Japanese Tai (F)(R)(S)	40
King Crab (F)(S)	75
Scallop (Only in Season) (F)(R)(S)	35
Shrimp (F)(S)	30
Octopus (F)(S)	30
Squid (F)(S)	40
Fresh Water Eel (F)(G)(S)(SO)	45
Tamago (E)(F)(S)	20
Sea Urchin (F)(R)(S)	150

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NIGIRI & SASHIMI • CONTINUED

Japanese Beef <i>(F)(G)(R)(S)(SO)</i>	90
Botan Ebi <i>(F)(MU)(S)</i>	65
Nodoguro <i>(F)(G)(MU)(R)(S)(SO)</i>	70
Salmon Jime <i>(F)(R)(S)</i>	40
Obsi Blue Shrimp <i>(F)(S)</i>	40
Salmon Egg <i>(E)(F)(R)(S)</i>	40
Tobiko <i>(E)(F)(R)(S)</i>	25
Caviar <i>(E)(F)(S)</i>	199

SUSHI SELECTION

Chef's Choice

Sushi Cup (10pcs) <i>(E)(F)(R)(S)</i>	395
Sushi (14pcs) <i>(E)(F)(R)(S)</i>	275
Sashimi (14pcs) <i>(E)(F)(R)(S)</i>	275
Vegetable (5pcs) <i>(F)(G)(S)(SE)(SO)</i>	95
Fresh Wasabi	40
Pickle Shin Shoga <i>(S)(F)</i>	50

SOUP

Miso Soup <i>(F)(SO)</i>	35
Mushroom Soup <i>(F)(G)(SO)</i>	55

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À LA CARTE

SOUP • CONTINUED

Spicy Seafood Soup *(F)(G)(S)(SE)(SO)* 115

■ Steamed Rice 30

SUSHI MAKI

Hand or Cut roll, priced per roll

Tuna *(F)(R)(S)*

— Hand • 55

— Cut • 70

Spicy Tuna *(F)(G)(R)(S)(SE)*

— Hand • 65

— Cut • 80

Tuna Asparagus *(F)(R)(S)*

— Hand • 60

— Cut • 75

Salmon *(F)(R)(S)*

— Hand • 50

— Cut • 55

Spicy Salmon *(F)(G)(R)(S)(SE)*

— Hand • 60

— Cut • 65

Salmon & Avocado *(F)(G)(R)(S)(SE)*

— Hand • 60

— Cut • 70

Toro & Scallion *(F)(R)(S)*

— Hand • 65

— Cut • 75

Yellowtail Jalapeño *(F)(G)(R)(S)(SE)(SO)*

— Hand • 65

— Cut • 70

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SUSHI MAKI • CONTINUED

Scallop & Tobiko *(E)(F)(R)(S)(SE)*

- Hand • 65
- Cut • 75

Eel & Cucumber *(F)(G)(S)(SE)(SO)*

- Hand • 70
- Cut • 75

California *(F)(S)(SE)*

- Hand • 95
- Cut • 125

Shrimp Tempura *(E)(F)(G)(S)(SE)*

- Hand • 70
- Cut • 80

Cucumber *(F)(S)(SE)*

- Hand • 30
- Cut • 35

Avocado *(F)(S)(SE)*

- Hand • 30
- Cut • 35

Ume Shiso Cucumber *(F)(R)(S)(SE)*

- Hand • 35
- Cut • 40

Sea Urchin *(F)(R)(S)*

- Hand • 150

Vegetable *(F)(S)(SE)*

- Cut • 40

Soft Shell Crab *(E)(F)(G)(S)*

- Cut • 85

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SUSHI MAKI • CONTINUED

House Special *(E)(F)(G)(R)(S)*

— Cut • 80

Tuna Yuzu Kosho *(F)(G)(MU)(R)(S)*

— Hand • 60

— Cut • 75

Tai Caviar Tiradito *(E)(F)(G)(R)(S)(SE)(SO)*

— Cut • 260

Salmon New Style *(D)(F)(G)(R)(S)(SE)(SO)*

— Cut • 110

Unagi Foie Gras *(F)(G)(S)(SE)(SO)*

— Cut • 195

TEMPURA

2pcs Per Order

Shrimp *(E)(F)(G)(S)(SO)* 65

Asparagus *(E)(F)(G)(S)(SO)* 35

Avocado *(E)(F)(G)(S)(SO)* 35

Broccoli *(E)(F)(G)(S)(SO)* 30

Shiitake Mushroom *(E)(F)(G)(S)(SO)* 30

Zucchini *(E)(F)(G)(S)(SO)* 30

Uni Tempura *(E)(F)(G)(S)(SO)* 295

Shojin (7pcs) *(E)(F)(G)(S)(SO)* 75

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OMAKASE

Multi Course

NOBU TASTING MENU

Nobu Tasting Menu *(D)(F)(G)(R)(S)(SE)(SO)*

SIGNATURE

595

DUBAI

795

Last order for Tasting Menu will be at 10:00pm. Discounts are not applicable for Tasting Menu.

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JAPANESE WAGYU BEEF

Grade A5

PER 75 GRAMS

450

PER 150 GRAMS

885

CHOICE OF PREPARATIONS

New Style *(D)(F)(G)(R)(S)(SE)(SO)*

- Tataki
- Toban Yaki
- Steak
- Tacos (6 pcs)
- Hot Stone Ishiyaki

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DESSERT

DESSERTS

Chocolate Bento Box <i>(D)(E)(SE)</i> Chocolate Fondant, Matcha Ice Cream	75
Nobu Cheesecake <i>(D)(E)(G)(SE)</i> Oat Cookie, Mango, Thai Sorbet	75
Miso Cappuccino <i>(D)(E)(N)</i> Miso Custard, Pecan Crumble, Vanilla Ice Cream & Coffee Foam	70
Assorted Homemade Mochi <i>(D)(N)</i> Chef's Selection (3 pcs)	105
Lucuma Soufflé <i>(D)(E)</i> Warm Lucuma Soufflé, Passionfruit Shichimi Sorbet	75
Chocolate Matcha Mille Feuille <i>(D)(E)(G)(N)</i> Caramelized Matcha Puff Pastry, Chocolate Cremeaux, Matcha Cream, Pistachio Ice Cream	80
Mochi Doughnut <i>(D)(E)(G)(N)</i> Crispy Mochi Dough, Lotus Praline, Hojicha Ice Cream	90
☐ Coffee and Kinako Mont Blanc <i>(N)</i> Vegan Coffee Meringue, Chestnut Mousse, Coffee Jelly, Kinako Cake, Yuzu Sorbet	75
☐ Seasonal Exotic Fruit Selection	135
☐ Selection of Ice Cream and Sorbet <i>(D)(E)(N)</i>	60

DESSERT & FORTIFIED WINES

Donnafugata Kabir <i>(c. 2020)</i> Passito de Pantelleria, Italy	175
Spínola PX Muy Viejo Solera <i>(c. 1918)</i> Xerez, Spain	280

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DESSERT & FORTIFIED WINES • CONTINUED

Dow's Vintage Port <i>(c. 2011)</i> Porto, Portugal	350
Château d'Yquem <i>(c. 2005)</i> Sauternes, France	2350

SAKE INFUSIONS 120

Banana & Butter <i>(D)</i> Melted butter warmth with ripe banana sweetness. Rich and smooth
Strawberry & Miso <i>(SO)</i> Ripe strawberries soaked in umami miso. Sweet, tangy and utterly addictive
Pineapple & Pandan Sharp pineapple sparkled with fragrant pandan leaf for a burst of tropical chaos
Passion Fruit & Paprika Zingy passion fruit set ablaze with smoky paprika spice
Wakamomo & Honeybush Chocolate Tea Young peach coolness with a warm swirl of chocolate tea. Soft, sultry, layered
Mandarin & Coffee Crisp mandarin brightness is jolted awake by roasted coffee notes

AVANTCHA TEA 39

Organic Japanese Sencha
Matcha Iri Genmaicha
Chamomile
Organic English Breakfast
Organic Ginger Breeze

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DESSERT

COFFEE

Espresso	36
— Filter Coffee	
Double Espresso	41
Cappuccino	38
— Latte	

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