NOBU SINGAPORE

FOUR SEASONS HOTEL SINGAPORE

MENU

Lunch Sunday to Friday 12:00 noon – 2:30 pm · Dinner 6:00 pm – 10:30 pm

DINNER

OMAKASE

Experience the essence of Chef Nobu Matsuhisa's Japanese-Peruvian cuisine with these six-course tasting menus.
Available 6:00 pm to 9:00 pm

Signature 195

SEASONAL 245

NOBU COLD DISHES

À LA CARTE

Miso Chips (4) 24
Tuna, Scallops

Crispy Rice
— with Spicy Tuna, Salmon or Yellowtail | SGD 36
— with Spicy Toro | SGD 45

Toro Tartare 56
with Caviar

Salmon or Yellowtail Tartare 34
with Caviar

Yellowtail Jalapeño 31

Tiradito 32

New-Style Sashimi 26

Tuna Tataki 32
with Tosazu

Tai Sashimi 39
with Dry Miso

Salmon Sashimi 32
with Karashi Sumiso

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This experience is limited to one booking per day (two to six people).
Minimum of 24-hour booking notice is required.

DINNER

NOBU COLD DISHES · CONTINUED

Tuna Sashimi with Water Chestnut	34
Chutoro Carpaccio with Jalapeño	84
Seafood Ceviche	44
Sashimi Salad with Matsuhisa Dressing	39
Lobster Salad with Spicy Lemon Dressing	118
Baby Spinach Salad with Dry Miso — Add prawns for SGD 48 — Add Lobster for SGD 118	25
Vegetable Hand Roll	16
Salmon Sashimi with Nashi Pear Dry Miso	32
Matsuhisa Shrimp	58

NOBU HOT DISHES

Black Cod Miso	68
Black Cod Butter Lettuce	36
Umami Chilean Sea Bass	39
Seafood Toban Yaki	48

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DINNER

NOBU HOT DISHES · CONTINUED

Rock Prawn Tempura
Ponzu, Jalapeño or Creamy Spicy Sauce
— One Sauce — SGD 41
— Three Sauces — SGD 46

King Crab Tempura Amazu Ponzu	65
Lobster Tempura with Tamari Honey Sauce	128
Squid Pasta with Light Garlic Sauce	38
Prawn and Lobster with Spicy Lemon Sauce	88
Wasabi Pepper Lobster	128
Creamy and Spicy King Crab	65
Pan-fried Scallops (2) with Yuzu Truffle	36
Josper Charcoal–Grilled Yellowtail Collar	26
Beef Tenderloin Toban Yaki (100 g)	54
Anticucho Peruvian-Style F1 Japanese Rib Eye Steak (320 g)	128
Wagyu Dumplings (5) with Spicy Ponzu	48
Spring Chicken Toban Yaki	30
Pan-Fried Dover Sole with Shiso Salsa	158

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DINNER

NOBU HOT DISHES · CONTINUED

Chilean Sea Bass Tempura 39
with Jalapeño Dressing

Nobu-Style Wagyu Sliders 58
Served Well Done

Crispy Pork Belly 48
with Apple Wasabi Salsa

Eggplant Special 46

JAPANESE A5 WAGYU BEEF

Preparation styles: New Style, Toban Yaki, Steak, Tataki, Flambé or Tacos (6) SGD 96 per 75 g

SHUKO

Edamame 8

Spicy Edamame 12

Shishito Peppers 15
with Den Miso

Umami Chicken Wings 16

TACOS

Minimum order of two

Tuna 9
with Dry Miso

Salmon 7
with Spicy Miso

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DINNER

TACOS · CONTINUED

Scallop with Tomato Salsa	11
Lobster with Wasabi Sour Cream	13
Spicy Chicken (6)	28
Japanese Wagyu Beef (6)	96

PLANT BASED

Shiitake Mushroom Salad	19
Tomato Ceviche	16
Kelp Salad	20
Field Greens with Matsuhisa Dressing	14
Crispy Shiitake Salad	19
Sugar Snap Peas Tempura with Aji Aioli	14
Cauliflower Jalapeño	18
Steamed Broccoli with Shiso Salsa	18
Fried Okra with Ponzu Sauce	18
Nasu Miso	19

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DINNER

PLANT BASED · CONTINUED

Vegetables with Spicy Garlic	18
Grilled Asparagus with Dry Miso	25
Warm Mushroom Salad	19
Mushroom Toban Yaki	21
Tofu with Mascarpone Miso	28
Tofu Steak Anticucho	28

KUSHIYAKI

Served with Anticucho or Teriyaki Sauce Two skewers per order

Salmon	26
Prawns	20
Scallop	32
Chicken	18
F1 Japanese Beef (100 g)	44

NIGIRI AND SASHIMI

Priced per piece

Tuna	14
Chu-Toro	28
O-Toro	34

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DINNER

NIGIRI AND SASHIMI · CONTINUED

Yellowtail	11
Amberjack	15
Salmon	9
Japanese Red Snapper	16
Hirame	16
Golden Eye Snapper	20
Sea Perch	28
Mackerel	10
Squid	10
Octopus	10
Abalone	36
Scallop	18
Japanese Sea Urchin	36
Prawns	10
Jumbo Sweet Prawn	22
Freshwater Eel	18
Anago	18
Salmon Roe	14
Smelt Roe	10

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DINNER

NIGIRI AND SASHIMI · CONTINUED

Tamago	10

SUSHI SELECTION

Cup Sushi	135
Sushi	125
Sashimi	125

MAKI

Tuna	20
Spicy Tuna	22
Tuna and Asparagus	24
Salmon	16
Salmon and Avocado	21
Toro and Spring Onion	30
Yellowtail and Jalapeño	20
Spicy Scallop and Smelt Roe	25
Eel and Cucumber	25
California	30
Prawn Tempura	24
Softshell Crab	34

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DINNER

MAKI · CONTINUED

Salmon Skin	14
House Special	34
Vegetable	14

TEMPURA

Prawn	16
Corn Kakiage	14
Asparagus	12
Avocado	10
Shiitake Mushroom	8
Sweet Potato	8
Pumpkin	8
Uni	38
Shojin Vegetable Selection	28

SOUP

Miso	8
Mushroom	10
Clear	10
Spicy Seafood	22

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DINNER

DESSERT

Chocolate Bento Box Chocolate Fondant, Matcha Ice Cream	26
Nobu Cheesecake Oat Cookie, Mango, Thai Sorbet	23
Miso Cappuccino Pecan Crumble, Miso Crème Brûlée, Vanilla Ice Cream, Coffee Foam	19
Japanese Strawberry Cake Vanilla Sponge, Strawberry Jam, Almond Dip, Strawberry Ice Cream	24
Coffee Chocolate Coffee Ice Cream, Chocolate Cardamom Mousse, Shoyu Caramel	24
Blood Orange Kakigori White Chocolate Ice Cream, Coconut Jelly, Grenadine Syrup	26
Chef's Selection of Homemade Mochi (3)	20
Seasonal Assorted Fruit	26
Selection of Homemade Ice Cream and Sorbet	24
Fresh Japanese Melon Slice	26

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LUNCH

EXECUTIVE LUNCH SET

One entrée served with chef's selection of Sashimi, Salad and Miso Soup Available Monday to Friday

Josper Charcoal–Grilled Spring Chicken	52
Pan-Fried Prawns with Spicy Garlic or Wasabi Pepper	58
Seafood Toban Yaki	72
Beef Tenderloin Toban Yaki (100 g)	76
Black Cod Miso	92
Chirashi Donburi	113
Chef's Sushi Selection	113

OMAKASE

Experience the essence of Chef Nobu Matsuhisa's Japanese-Peruvian cuisine with these multi-course tasting menus. Available 12:00 noon to 1:30 pm

Lunch	130
Signature	195

BENTO BOXES

Available Monday to Friday

Classic	65
Seasonal	65
Vegetarian	60

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LUNCH

TEMAKI EXPERIENCE

Available Monday to Friday, exclusively at the Sushi Counter. Pre-booking is required.

Classic (4)
Salmon Avocado, Spicy Tuna, Prawn Tempura, Eel Avocado
- — Served with Taco Starter and Miso Soup
- — SGD 44 per person

Signature Temaki (6)
Vegetable Hand Roll with Goma Miso, Yellowtail Jalapeño, Creamy Crab, Salmon Dry Miso, Negi Toro, White Fish New Style
- — Served with Taco Starter and Miso Soup
- — SGD 77 per person

Premium Temaki (4)
Negi Toro, Uni, Creamy Lobster, Caviar
- — Served with Yellowtail Jalapeño Spoon Starter, Miso Soup, Ice Cream or Sorbet
- — SGD 108 per person

BEVERAGE OFFERINGS

COCKTAIL OF THE MONTH 18

WINE OF THE MONTH
- — SGD 22 per glass / SGD 108 per bottle

Free-Flow Rosé Package
Château D'Esclans, Whispering Angel, Provence, France, 2025
- — SGD 48 per person

Free-Flow Sake Package
Hokusetsu Junmai Sado No Shu
- — SGD 52 per person

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LUNCH

NOBU COLD DISHES

À LA CARTE

Miso Chips (4) 24
Tuna, Scallops

Crispy Rice
— with Spicy Tuna, Salmon or Yellowtail – SGD 36
— with Spicy Toro – SGD 45

Toro Tartare 56
with Caviar

Yellowtail Jalapeño 31

Tiradito 32

New-Style Sashimi 26

Tuna Tataki 32
with Tosazu

Seafood Ceviche 44

Sashimi Salad 39
with Matsuhisa Dressing

Lobster Salad 118
with Spicy Lemon Dressing

Baby Spinach Salad 25
with Dry Miso
— Add prawns for SGD 48
— Add Lobster for SGD 118

NOBU HOT DISHES

Black Cod Miso 68

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LUNCH

NOBU HOT DISHES · CONTINUED

Black Cod Butter Lettuce	36
Seafood Toban Yaki	48
Rock Prawn Tempura Ponzu, Jalapeño or Creamy Spicy Sauce — One Sauce — SGD 41 — Three Sauces — SGD 46	
Squid Pasta with Light Garlic Sauce	38
Prawn and Lobster with Spicy Lemon Sauce	88
Wasabi Pepper Lobster	128
Creamy and Spicy King Crab	65
Beef Tenderloin Toban Yaki (100 g)	54
Anticucho Peruvian-Style F1 Japanese Rib Eye Steak (320 g)	128

JAPANESE A5 WAGYU BEEF

Preparation styles: New Style, Toban Yaki, Steak, Tataki, Flambé or Tacos (6) SGD 96 per 75 g

SHUKO

Edamame	8
Spicy Edamame	12
Shishito Peppers with Den Miso	15

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LUNCH

SHUKO · CONTINUED

Umami Chicken Wings	16

TACOS

Minimum order of two

Tuna with Dry Miso	9
Salmon with Spicy Miso	7
Scallop with Tomato Salsa	11
Lobster with Wasabi Sour Cream	13
Spicy Chicken (6)	28
Japanese Wagyu Beef (6)	96

PLANT BASED

Shiitake Mushroom Salad	19
Tomato Ceviche	16
Kelp Salad	20
Field Greens with Matsuhisa Dressing	14
Crispy Shiitake Salad	19
Sugar Snap Pea Tempura with Aji Aioli	14
Cauliflower Jalapeño	18

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LUNCH

PLANT BASED · CONTINUED

Steamed Broccoli with Shiso Salsa	18
Fried Okra with Ponzu Sauce	18
Nasu Miso	19
Vegetables with Spicy Garlic	18
Grilled Asparagus with Dry Miso	25
Warm Mushroom Salad	19
Mushroom Toban Yaki	21
Tofu with Mascarpone Miso	28
Tofu Steak Anticucho	28

NIGIRI AND SASHIMI

Priced per piece

Tuna	14
Chu-Toro	28
O-Toro	34
Yellowtail	11
Amberjack	15
Salmon	9

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LUNCH

NIGIRI AND SASHIMI · CONTINUED

Japanese Red Snapper	16
Hirame	16
Golden Eye Snapper	20
Sea Perch	28
Mackerel	10
Squid	10
Octopus	10
Abalone	36
Scallop	18
Japanese Sea Urchin	36
Prawns	10
Jumbo Sweet Prawn	22
Freshwater Eel	18
Anago	18
Salmon Roe	14
Smelt Roe	10
Tamago	10

SUSHI SELECTION

Cup Sushi	135

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LUNCH

SUSHI SELECTION · CONTINUED

Sushi	125
Sashimi	125

MAKI

Tuna	20
Spicy Tuna	22
Tuna and Asparagus	24
Salmon	16
Salmon and Avocado	21
Toro and Spring Onion	30
Yellowtail and Jalapeño	20
Spicy Scallop and Smelt Roe	25
Eel and Cucumber	25
California	30
Prawn Tempura	24
Softshell Crab	34
Salmon Skin	14
House Special	34
Vegetable	14

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LUNCH

TEMPURA

Prawn	16
Corn Kakiage	14
Asparagus	12
Avocado	10
Shiitake Mushroom	8
Sweet Potato	8
Pumpkin	8
Uni	38
Shojin Vegetable Selection	28

SOUP

Miso	8
Mushroom	10
Clear	10
Spicy Seafood	22

DESSERT

Chocolate Bento Box Chocolate Fondant, Matcha Ice Cream	26
Nobu Cheesecake Oat Cookie, Mango, Thai Sorbet	23

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LUNCH

DESSERT · CONTINUED

Miso Cappuccino 19
Pecan Crumble, Miso Crème Brûlée, Vanilla Ice Cream, Coffee Foam

Japanese Strawberry Cake 24
Vanilla Sponge, Strawberry Jam, Almond Dip, Strawberry Ice Cream

Blood Orange Kakigori 26
White Chocolate Ice Cream, Coconut Jelly, Grenadine Syrup

Seasonal Assorted Fruit 26

Selection of Homemade Ice Cream and Sorbet 24

Fresh Japanese Melon Slice 26

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BEVERAGES

SAKE SELECTION

Sake Journey
As you embark on this sake adventure specially curated by our sommelier, discover the intricate world of sake-making, from the precise milling of rice to the fermentation process. Each exclusive label is a testament to the artistry that defines the Nobu dining experience. Enjoy your journey through the wonders of sake with these extraordinary selections.

Daiginjo YK-35 Shizuku
This premium sake is made from the one of the best rice varieties in the world, Yamada Nishiki. Each rice grain is polished to 35% of its original size, and a slow drip procedure is used to produce this flavourful and delicate sake.

— Bottle (720 ml) – SGD 550

Junmai Daiginjo Koshitanrei Hikari
This rare hybrid rice grain Koshitanrei is polished to 40% of its original size and produced undiluted, or Genshu. This award-winning sake has a powerful, elegant flavour.

— Bottle (720 ml) – SGD 750

Daiginjo YK-35 Enshinbunri
This sake is made from Yamada Nishiki polished to 35%. It is extracted with a centrifuge, creating a pure, elegant flavour. This is the evolution of modern sake at its finest.

— Bottle (720 ml) – SGD 725

Daiginjo Jukusei Koshu
This is the YK-35 Shizuku, aged for three years. The ageing process has added structure to the delicate Nashi Pear flavour, becoming highly complex with a deep richness not found in young sake. This is made in extremely limited quantities.

— Bottle (1.8 L) – SGD 3,200

HOKUSETSU SAKE

Made exclusively for Nobu

SPARKLING
Light, crisp and refreshing

— BOTTLE (310 ML) – SGD 55

Honjozo Onigoroshi “Devil Killer”
The driest of our sakes, with sharp, smooth and spicy notes

— Glass – SGD 22
— Small – SGD 33
— Large – SGD 60
— Bottle (1.8 L) – SGD 295

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BEVERAGES

HOKUSETSU SAKE · CONTINUED

Honjozo Yuki No Hibiki
Medium bodied, semi-dry, dominant citrus with an overtone of pepper and spicy notes
- — Glass – SGD 25
- — Small – SGD 45
- — Large – SGD 80
- — Bottle (1.8 L) – SGD 395

Honjozo Ongakushu Koshu "Music Sake"
Aged 10 years to classical music; full-bodied and rich with earthy flavours
- — Glass – SGD 30
- — Small – SGD 50
- — Large – SGD 90
- — Bottle (1.8 L) – SGD 425

Junmai Sado No Shu
Medium-bodied and smooth with a creamy finish
- — Glass – SGD 22
- — Small – SGD 33
- — Large – SGD 60
- — Bottle (1.8 L) – SGD 295

Ginjo Nigori
Unfiltered and cloudy with a dry, creamy finish
- — Glass – SGD 24
- — Bottle (500 ml) – SGD 140

Nobu Junmai Ginjo 71
Medium-bodied with the perfect balance of umami and acidity
- — Glass – SGD 32
- — Small – SGD 55
- — Large – SGD 98
- — Bottle (720 ml) – SGD 195
- — Bottle (1.8 L) – SGD 450

Daiginjo "Black Label The Original"
Medium-bodied, light and smooth
- — Glass – SGD 32
- — Small – SGD 55
- — Large – SGD 98
- — Bottle (1.8 L) – SGD 450

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BEVERAGES

HOKUSETSU SAKE · CONTINUED

Nobu Daiginjo YK-35
Medium-bodied, rare, luxurious, silky and smooth
- — Glass – SGD 55
- — Small – SGD 95
- — Large – SGD 180
- — Bottle (720 ml) – SGD 350
- — Bottle (1.8 L) – SGD 795

Nobu Junmai Daiginjo "The Sake"
Full-bodied, clean and complex with earthy notes
- — Glass – SGD 33
- — Small – SGD 60
- — Large – SGD 110
- — Bottle (500 ml) – SGD 198
- — Bottle (1.5 L) – SGD 425

Nobu Daiginjo TK-40 "The Premium Sake"
Smooth and well-rounded with fruity and floral notes
- — Glass – SGD 33
- — Small – SGD 60
- — Large – SGD 110
- — Bottle (500 ml) – SGD 198
- — Bottle (1.5 L) – SGD 425

Sake Journey 48
Junmai Sado No Shu, Junmai Ginjo 71, Junmai Daiginjo "The Sake"

HOKUSETSU SPECIALTY SPIRITS

Nobu Special Reserve
New style of enjoying sake on the rocks by Nobu; recommended to be enjoyed with tonic or soda water
- — GLASS – SGD 32
- — BOTTLE (750 ML) – SGD 240

Nobu The Soju
Medium-bodied, dry, rich and velvety; recommended to be enjoyed with water, soda and/or lemon
- — GLASS – SGD 28
- — BOTTLE (750 ML) – SGD 190

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BEVERAGES

HOKUSETSU SPECIALTY SPIRITS · CONTINUED

Hokusetsu Umeshu
Semi-dry, intense and smooth with notes of honeydew
- — GLASS – SGD 32
- — BOTTLE (500 ML) – SGD 130

SPECIALTY COCKTAILS

Kappatini 28
Belvedere Vodka, Kyuri, Lychee, Lemon

AKASHI UME SOUR 27
Akashi Ume Whisky, Umepon Liqueur, Angostura Bitters, Lemon, Egg White

LYCHEE & ELDERFLOWER MARTINI 28
Belvedere Vodka, St. Germain, Lychee

HAKKA NIGORI 27
Hokusetsu Ginjo Nigori, Koko Kanu Coconut Rum, Coconut Water, Lemon, Mint

Samurai Mule 28
Hokusetsu Junmai Sake, Ginjo Nigori, Honey, Ginger, Ginger Beer, Hanaho

Lion City Cooler 29
El Dorado 3 Years Rum, Plantation Pineapple Rum, Campari, Demerara Sugar, Pineapple, Yuzu

Thai Mandarin Martini 28
Absolut Vanilla Vodka, Absolut Mandarin Vodka, Passion Fruit Purée, Makrut Lime Syrup

Mia Magarita 30
Codigo 1530 Blanco, Passion Fruit Purée, Lime, Honey, Shichimi

Northern Snow 28
Codigo 1530 Blanco, St Germaine Elderflower, Hokusetsu Ginjo Nigori, Shiso, Lime

Nobu Sidecar 29
Iwai Tradition Whisky, Grand Marnier, Yuzu

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BEVERAGES

SPECIALTY COCKTAILS · CONTINUED

Nobu Old-Fashioned 30
Michter's Straight Bourbon, Pierre Fernand Dry Curaçao, Angostura Bitters, Kuromitsu

Matsuhisa Martini 30
Belvedere Vodka, Hokusetsu Junmai Sake, Ginger, Japanese Cucumber

Meridian 77 26
Demonio de los Andes Pisco, Lychee, Egg White, Lime, Shiso

Spicy Margarita 30
Codigo 1530 Blanco, Triple Sec, Jalapeño Liqueur, Tabasco, Lime, Agave

Tanoshi Highball 28
Junmai Sado no Shu, Suntory Roku Infused Shiso, Lime, Soda

Ichigo 28
Roku Gin, Bianco Vermouth, Lacto-Fermented Ichigo, Lemon, Soda

Assam Sunset 31
Demonio de los Andes Pisco, Ancho Reyes Verde, Clarified Watermelon Yuzu, Asam Boi Syrup

Yuzu Peach Punch 31
Codigo 1530 Blanco, Peach Liqueur, Peach Purée, Yuzu Juice, Gari

SPECIALTY MOCKTAILS 18

Calamansi Shisho
Calamansi, Shiso, Ginger Ale

Coco Shiso
Coconut Water, Shiso, Agave, Yuzu

Sawayaka
Apple Juice, Lychee Juice, Sudachi Lime, Simple Syrup

Rhubarb Spritz
Seedlip Garden, Lyre's London Dry Spirit, Rhubarb Syrup, Grapefruit Soda

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BEVERAGES

SPECIALTY MOCKTAILS · CONTINUED

Lychee Passion
Passion Fruit Purée, Pineapple Puree, Lychee Juice

Summer 75
Watermelon Juice, Lyre's London Dry Spirit, Lychee Juice, Lemon Juice, Simple Syrup

SPARKLING WINE

SELECTIONS BY THE GLASS

Bolla Prosecco Brut
— Conegliano Valdobbiadene D.O.C.G, Italy, NV
— SGD 24

CHAMPAGNE

Taittinger, Brut Réserve NV
— Reims, France
— SGD 34

Taittinger, Brut Prestige Rosé NV
— Reims, France
— SGD 46

ROSÉ WINE

Château D'Esclans, Whispering Angel 2024
— Provence, France
— SGD 24

WHITE WINE

Matsuhisa 2023
Chardonnay
— Sonoma Coast, California, USA
— SGD 28

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BEVERAGES

WHITE WINE · CONTINUED

Luna Estate 2023
Sauvignon Blanc
— New Zealand
— SDG 23

La Manufacture 2022
Chablis 1er Cru, Vieilles Vignes, Benjamin Laroche
— Burgundy, France
— SDG 42

Gramona Gessamí 2024
Muscat Sauvignon Blanc
— Catalunya, Spain
— SGD 28

RED WINE

Luna Estate 2023
Pinot Noir
— New Zealand
— SGD 25

Matsuhisa 2022
Cabernet Sauvignon
— Napa Valley, California, USA
— SGD 30

Château Haut Caillou 2022
Lalande-de-Pomerol
— Bordeaux, France
— SGD 28

Ministry of Clouds 2023
Shiraz
— McLaren Vale, Australia
— SGD 28

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BEVERAGES

SHOOTER SETS OF 6

Tiramisù Martini 34
Espresso, Baileys, Coffee Liqueur, Belvedere Vodka

Wasabi Margarita Shot 34
Codigo 1530 Blanco, Ancho Reyes Verde, Wasabi, Lime, Agave

White Peach 35
Belvedere Vodka, Mathilde Peach Liqueur, Lime Juice, Bola Prosecco

BEER

Sapporo Draft 16

Yebisu Draft 20

Tiger 16

CHILLED JUICES 10

Apple

Mango

FRESH JUICES 12

Watermelon

Orange

Pineapple

SOFT DRINKS 12

Diet Coke

Coke

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BEVERAGES

SOFT DRINKS · CONTINUED

Sprite

Ginger Ale

Ginger Beer

Grapefruit Soda

WATER AND TEA

Acqua Panna (750 ml)	12
San Pellegrino (750 ml)	12
Nordaq	3
Green Tea	5

LAVAZZA COFFEE

Espresso	12
Double Espresso	14
Macchiato	12
Cappuccino	14
Latte	14

GRYPHON TEAS 12

GENMAI CHA
Savoury aroma of roasted rice and green tea blend

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BEVERAGES

GRYPHON TEAS · CONTINUED

HOJICHA
Earthy aroma notes with a hint of smokiness

ORCHID OOLONG
Clean flavours with grass and green leafy notes

UJI SENCHA
Single origin tea with cutgrass and umami notes

CALMING
Soothing chamomile and peppermint aromas

EARL GREY CLASSIC
Citrus, white pepper and bergamot expression

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TEPPANYAKI OMAKASE

Indulge in a seven-course omakase where seasonal perfection meets Nobu's signature flair. Artfully crafted in our exclusive teppanyaki room, each dish is a symphony of flavours, textures and elegance. SGD 235 per person / + SGD 128 per person for beverage pairing

TEPPANYAKI OMAKASE A

Nobu-Style Cold Starter Three Ways
— Hokusetsu Junmai Ginjo Sparkling Sake

Chilean Sea bass
with Anticucho Sauce
— Hokusetsu Junmai Daiginjo The Sake

Asparagus
with Dry Miso
— Matsuhisa, Chardonnay, Sonoma Coast, USA

Spicy Lobster on Hoba
Lemon, Garlic
— Hokusetsu Daiginjo Black Label

A5 Japanese Wagyu Steak
— Ministry of Clouds, Shiraz, McLaren Vale

Egg Fried Rice
Prawn, Miso Soup
— Hokusetsu Junmai Daiginjo TK 40

Chef's Dessert
— Hokusetsu, Umeshu, Niigata Prefecture

TEPPANYAKI OMAKASE B

Nobu-Style Cold Starter Three Ways
— Hokusetsu Junmai Ginjo Sparkling Sake

Baby Abalone
with Butter Soy
— Hokusetsu Junmai Daiginjo The Sake

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TEPPANYAKI OMAKASE

TEPPANYAKI OMAKASE B · CONTINUED

Asparagus
with Dry Miso
— Matsuhisa, Chardonnay, Sonoma Coast, USA

Spicy Prawn and Lobster
Lemon, Garlic
— Hokusetsu Daiginjo Black Label

A5 Japanese Wagyu Steak
— Ministry of Clouds, Shiraz, McLaren Vale

Sushi Selection
with Miso Soup
— Hokusetsu Junmai Daiginjo TK 40

Chef's Dessert
— Hokusetsu, Umeshu, Niigata Prefecture

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TASTE OF NOBU SATURDAY BRUNCH

Our Taste of Nobu Saturday Brunch provides you with an array of Nobu and Japanese-Peruvian staples. This full buffet brunch concept allows you to watch our chefs in action as they prepare a selection of sushi rolls, sashimi, cold dishes and salads, alongside a live cooking station serving Nobu's signature hot dishes, and a dessert room.

PRICES

The same beverage package applies to the entire party.

With free-flow soft drinks, coffee and green tea
- — SGD 168 per adult
- — SGD 84 per child ages 5 to 12

Zero beverage package
Non-Alcoholic Beer, Non-Alcoholic Sparkling Wine, Juice, Mocktails
- — + SGD 38 per person

Classic beverage package
Prosecco, White Wine, Red Wine, Rosé, Beer, Mocktails, Juice, Soft Drinks
- — + SGD 58 per person

Luxe beverage package
Champagne, Sake, White Wine, Red Wine, Rosé, Beer, Cocktails, Mocktails, Juice, Soft Drinks
- — + SGD 98 per person

COLD STATION

Yellowtail Jalapeño

Cauliflower Jalapeño

Salmon New Style

Salmon Karashi Sumiso

Seafood Ceviche

Assorted Sushi and Maki Selection

Mini Bara Chirashi

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TASTE OF NOBU SATURDAY BRUNCH

COLD STATION · CONTINUED

Composed Salads
On rotation
- — Field Green Salad
- — Sashimi Salad

Dry Miso Salad Bar

Japanese Pickle

HOT & LIVE STATION

Light Bites
On rotation
- — Crispy Rice with Spicy Tuna
- — Salmon Tartare
- — Nasu Shiso Tartare

Rock prawn Tempura
with Creamy Spicy Sauce

Whitefish Tempura

Shojin Tempura

Black Cod Butter Lettuce

Nasu Miso

Chilean Sea bass
with Spicy Coriander Sauce

Salmon Steak
with Yuzu Butter Soy

Scallop
Wasabi, Pepper Sauce

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TASTE OF NOBU SATURDAY BRUNCH

HOT & LIVE STATION · CONTINUED

Josper Charcoal-Grilled Spring Chicken
with Truffle Teriyaki

F1 Japanese Beef Steak

Sautéed Vegetables
with Spicy Garlic

Sautéed Mushroom

Miso Soup
with Rice

DESSERT STATION

Chocolate Moist Cake

Carrot Cake

Nobu Cheesecake

Mixed Nuts Tart

Coffee Tiramisu

Madeleine

Canelé

Macarons

Pavlova

Mixed Berries Compote

Double Chocolate Cookies

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TASTE OF NOBU SATURDAY BRUNCH

DESSERT STATION · CONTINUED

Matcha Crème Brûlée

Choux Puff

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SUNDAY SUSHI SOCIAL

Celebrate the art of sharing with Nobu's Sunday Sushi Social experience. Savour an array of Nobu signatures, including salads, sashimi, hand-pressed nigiri, maki and grilled entrées. Relish the joy of dining together over a feast thoughtfully crafted for connection. Available for lunch SGD 88 per person (minimum of two people)

FREE-FLOW BEVERAGE PACKAGES

Château D'Esclans, Whispering Angel, Provence, France 2025
A crisp, dry and elegant rosé with notes of red berries, peach and citrus
— + SGD 48 per person

Hokusetsu Junmai Sado No Shu
A medium-bodied sake with rich notes and a creamy finish
— + SGD 52 per person

STARTERS

Miso Soup

Edamame

SALAD

Select one

Sashimi

Salmon Skin

Field Greens

Baby Spinach
with Dry Miso

SASHIMI

Select two per person

Tuna

Salmon

Kanpachi

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SUNDAY SUSHI SOCIAL

SASHIMI · CONTINUED

Yellowtail

Tai

Shima-aji

NIGIRI

Select three per person

Tuna

Salmon

Kanpachi

Yellowtail

Tai

Shima-aji

MAKI

Select one per person

Spicy Tuna

Yellowtail Negi

Prawn Tempura

Salmon Avocado

Salmon Skin

FROM THE GRILL

Select one per person

Spring Chicken

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SUNDAY SUSHI SOCIAL

FROM THE GRILL · CONTINUED

Prawn Honey Anticucho

Chilean Sea Bass

Squid Pasta

Black Cod Miso
— + SGD 22

Beef Anticucho
— + SGD 22

COFFEE AND DESSERT

Select one + SGD 16 per person

Bento Box

Cheesecake

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