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📷 NOBUMARRAKECH

NOBU COLD DISHES

Miso Chips with Tuna or Salmon	240
Crispy Rice with Spicy Salmon	220
Crispy Rice with Spicy Tuna or Yellowtail	240
Toro Tartare with Caviar	480
Salmon or Yellowtail Tartare with Caviar	440
Oysters with Nobu Sauces (3pcs)	210
Yellowtail Jalapeño	300
Tiradito	280
New Style Sashimi	260
Tuna Tataki with Tosazu	280
Whitefish Sashimi Dry Miso	260
Salmon Tataki Karashi Sumiso	240
Toro Tataki Jalapeño Dressing	520
Matsuhisa Shrimp	410
Seafood Ceviche	270
Sashimi Salad with Matsuhisa Dressing	340
Lobster Salad with Spicy Lemon Dressing	520
Baby Spinach Salad Dry Miso	250
Baby Spinach Salad Dry Miso with Shrimp	390
Crispy Artichoke Salad Goma Dressing	230
Nobu Style Greek Salad	200
Field Greens with Matsuhisa Dressing	190
Vegetable Hand Roll with Sesame Sauce	140

NOBU HOT DISHES

Black Cod Miso	650
Black Cod Butter Lettuce	400
Umami Chilean Sea Bass	710
Chilean Sea Bass Dashi Ponzu	730
Dover Sole with Shiso Salsa	520
Chilean Seabass Jalapeño Miso	760
Salmon Yuzu Jalapeño	360
Umami Mediterranean Seabass	560
Seafood Toban Yaki	450
Rock Shrimp Tempura with Creamy Spicy, Creamy Jalapeño or Ponzu	460
Rock Shrimp Tempura with Three Sauces	480
King Crab Tempura Amazu Ponzu	950
Lobster Tempura with Tamari Honey Sauce	430
Seafood Kakiage	330
Squid 'Pasta' with Light Garlic Sauce	350
Scallops, Shitake Yuzu Truffle	410
Lobster Wasabi Pepper	650
Creamy Spicy Snow Crab	700
Wagyu Dumpling with Butter Ponzu	440
Nobu Style Wagyu Sliders	340
Beef Tenderloin Toban Yaki	430
Prime Beef Tenderloin with Teriyaki, Anticucho or Wasabi Pepper	810
Prime Rib Eye Steak Anticucho Peruvian Style	890
Duck Breast Orange Miso	620
Umami Baby Chicken	380
Lamb Rosemary Miso	380

OMAKASE

Multi Course Tasting Menu

Signature
1100

Marrakech
1300

JAPANESE WAGYU BEEF

GRADE - A5

1500Mad per 75 grams
Choice of Preparations

New Style Tataki Toban Yaki Steak Tacos (6 pcs)

Prices are MAD and include all legal charges

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SHUKO

Edamame	95
Spicy Edamame	125
Padron Peppers	135
Baby Corn Honey Truffle	180
Umami Chicken Wings	260

NOBU TACOS

(2 tacos per order)

Tuna Dry Miso	150
Salmon Spicy Miso	130
Lobster Wasabi Sour Cream	210
Chicken Anticucho	140
Japanese Wagyu Beef (6 pcs)	1500

PLANT BASED

Shiitake Mushroom Salad	180
Tomato Ceviche	150
Asparagus Dry Miso	200
Courgette Tataki Ponzu	120
Crispy Tofu Spicy Avocado	200
Roasted Cauliflower Jalapeño	200
Nasu Miso	180
Mushroom Toban Yaki	360
Tofu Mascarpone Miso	260
Broccoli Spicy Sake Soy	140
Mixed Vegetables Sake Soy	195

NIGIRI & SASHIMI

(Price per piece)

Tuna	110
Toro	120
O-Toro	140
Yellowtail	90
Salmon	80
Seabass	70
Red Sea Bream	70
Smelt Egg	160
Bonito	65
Sardine	55
Scallop	100
Shrimp	85
Octopus	80
Fresh Water Eel	100
Tamago	65
Ikura	150
Japanese Wagyu Beef	300

SUSHI MAKI

	Hand	Cut
Tuna	140	160
Spicy Tuna	140	160
Tuna Asparagus	150	170
Salmon	130	150
Salmon & Avocado	150	170
Toro & Scallion	250	270
Yellowtail Jalapeño	180	190
Scallop & Smelt Egg	170	180
Eel & Cucumber	170	190
California	240	360
Shrimp Tempura	140	160
Soft Shell Crab	n/a	250
House Special	n/a	280
Botan Ebi Kalamansi	n/a	420
Toro Wakame Miso	n/a	550
N/S Shrimp Tempura	n/a	420
Vegetable	120	130

TEMPURA

Shrimp	160
Asparagus	100
Eggplant	100
Shiitake Mushroom	100
Zucchini	90
Shojin – Vegetable Selection	170

SUSHI SELECTION

Sushi (14pcs)	820
Sashimi (12pcs)	840

SOUP

Miso Soup	100
Mushroom Soup	200
Spicy Seafood Soup	290

NOBU SELECTION

Nobu Green Tea	80
Iced Green Tea	80
Matcha Latte	80
Matcha Latte with Turmeric	80

TEA SELECTION

Royal Breakfast <i>The noir millésimé</i>	80
Marrakech <i>Thé noir et zeste d'agrumes</i>	80
Sherazade <i>Thé vert, fleurs de jasmin et églantier</i>	80
Fruit Passion <i>Thé vert, mangue, safran et fleur de bleuet</i>	80
Ti Kuan Yin <i>Thé oolong</i>	80
Organic Mint <i>Feuilles de menthe séchées</i>	80
Rooibos Heal <i>Rooibos, écorces et fleurs d'orange</i>	80
Gyokuro <i>Élégant et rafraîchissant</i>	80
Asamushi Sencha <i>Délicat et végétal</i>	80
Fukamushi Sencha <i>Saveurs océaniques</i>	80
Hojicha <i>Doux et fumé</i>	80
Genmaicha <i>Noix et terre avec du riz brun rôti</i>	80
Chamomile <i>Florale et douce</i>	80

COFFEE

Espresso	60
Americano	60
Double Espresso	70
Cappuccino	70
Latte	70

CHOCOLATE

Hot Chocolate	60
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DESSERT

Chocolate Fondant <i>Chocolate Fondant with Matcha Ice Cream</i> <i>Fondant au Chocolat avec Glace Thé Vert</i>	150
Nobu Cheesecake <i>Creamy Cheesecake, Mango Jelly and Thai Sorbet</i> <i>Cheesecake Crèmeux, Gelée de Mangue, Sorbet Thai</i>	130
Miso Cappuccino <i>Miso Cream Brûlée, Pecan Crumble, Coffee foam, Vanilla Ice Cream</i> <i>Crème Brûlée au Miso, Crumble de Pécan, Écume de Café, Glace à la Vanille</i>	120
Homemade Mochi Ice Cream (3pcs) <i>Green Tea & Raspberry, Mango & Passion fruit, Coffee</i> <i>Thé Vert & Framboise, Mangue & Fruit de la passion, Café</i>	180
Peach Vacherin Verveine Yuzu <i>Meringue, Verveine Cream, Peach Compot, Peach & Verveine Sorbet</i> <i>Meringue, Crème à la Verveine, Compote de Pêche, Sorbet Pêche Verveine</i>	120
Tapiocca and Mango <i>Tapiocca, Mango, Coconut Foam, Mango Sorbet and Konaffa</i> <i>Tapioca, Mangue, Écume de coco, sorbet au Mangue et konaffa</i>	130
Konaffa Tajin <i>Cream Caramel, Vanilla Ice Cream, Nuts and Dry Miso</i> <i>Crème Caramel, Glace à la Vanille, Fruits secs et Miso Sec</i>	130
Seasonal Exotic Fruit Selection <i>Sélection de Fruits Frais</i>	180
Selection of Ice Cream and Sorbet <i>Sorbets de Fruits Frais et Glaces Fait Maison</i>	50

DESSERT WINE

	Bottles (37.5cl)	Glass (75cl)	Glass (75ml)
Mas Amiel Maury Blanc Vin Doux Naturel	-	1020	130
Delas Muscat La Pastourelle Blanc	-	880	90
Le P'Tit Layon Coteaux De Layon Ch. La Roulerie	-	810	85
Jorge Ordoñez Victoria N°2	1350	-	280
Lustau Pedro Ximénez San Emilion		1100	120
ABK6 VSOP Cognac <i>Claix, France</i>			200
ABK6 XO Cognac <i>Claix, France</i>			500
Boulard VSOP Calvados <i>Coquainvilliers, France</i>			160
Baron Nahmias Moroccan Mahia <i>Westchester County, USA</i>			180
Camus XO Cognac <i>Cognac, France</i>			740
Dartilongue 15yrs Bas Armagnac <i>Nogaro, France</i>			240
Hennessy VSOP <i>Cognac, France</i>			320
Hennessy XO Cognac <i>Cognac, France</i>			800
Hennessy Paradis Cognac <i>Cognac, France</i>			3500
Massenez Prune Eau de Vie <i>Val de Villé, France</i>			120
Remy Martin XO Cognac <i>Juillac-le-Coq, France</i>			640
Remy Martin Louis XIII Cognac <i>Juillac-le-Coq, France (3cl)</i>			4000
Tignanello Grappa <i>Tuscany, Italy</i>			300

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