

NOBUYA è la casa dove abitano due culture: due patrimoni di tradizioni,
tecniche e ingredienti egualmente parte della vita dello chef Niimori,
che trovano nella sua ricerca il perfetto equilibrio.

È l'armonia di una nuova lingua comune, segni ideali, tracciati con la
mano ferma e sicura di un maestro, sull'infinita tela bianca dei suoi menù.

N

OMAKASE TASTING
8 COURSES

140

VEGETARIAN OMAKASE TASTING
8 COURSES

120

WINE PAIRING
6 GLASSES

80

Cover charge, € 5 p.p.

IN CASE OF FOOD ALLERGIES OR INTOLERANCES, PLEASE INFORM OUR MAÎTRE.

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RAW SEAFOOD

海の幸

Oysters Sèlection Or N2 Ireland 9 <i>pz.</i> ゴールドセエレクション	
Red Shrimp Italy (Sicily) 8 <i>pz.</i> 赤海老	Tuna Belly Spain 12 <i>2pz.</i> トロ
Purple Shrimp Italy (Liguria) 8 <i>pz.</i> 紫海老	Tuna Italy 8 <i>2pz.</i> 鮪
Scampi Italy (Sicily) 9 <i>pz.</i> 手長海老	Salmon Scotland 8 <i>2pz.</i> サーモン
Scallops Canada/Japan 8 <i>pz.</i> ホタテ	Amberjack Japan 8 <i>2pz.</i> ハマチ
MIXED SASHIMI 35 <i>12pz.</i> 刺身五種盛り	
SEAFOOD SELECTION 50 <i>1 Oyster, 1 Red Shrimp, 1 Scampo, 1 Scallop, 2 Tuna Belly, Tartare of the Day</i>	

STARTER

前菜 おつまみ

Red Shrimp, Scallops, and Caviar (2, 4, 6, 12, 14) 30 with Yuzu vinaigrette 赤海老と北海道のホタテ、キャビア、柚子のヴィネグレット
Japanese Amberjack Roll (2, 3, 4, 14) lightly seared, amaebi, bottarga, and ponzu dressing 28 日本産、ブリの炙り、甘海老、カラスミ、ぽん酢ドレッシング
 Seared Bluefin Tuna Belly (4, 9, 11) with yuzu saikyo miso, wasabi arugula, and yusen vinegar gel 32 トロの炙り、生姜風味の西京味噌、ルーコラワサビ
 Grilled Octopus (3, 12, 14) with sunchoke purée and karashi mayonnaise 28 スペイン産 タコの炭火焼き、菊芋のピューレ、カラシマヨネーズ
Gratinated King Crab (1, 2, 3, 12) 38 King Crab meat, mayonnaise, panko, chives, tobiko, sautéed spinach, and creamy potato タラバ蟹のグラタン仕立て
Piedmontese Beef Fillet Tataki (6, 8, 11, 12) with rustic salad from Planet Farm, lime kosho, toasted cashews, and gomadare sauce 28 ピエモン産、牛フィレの叩き Planet Farmのサラダ、レモン胡椒、カシューナッツ、ゴマだれ
 Yasai / Rice Paper Rolls (6) with summer vegetables and gomadare sauce 20 生野菜、茹で野菜、焼き野菜を一緒に包んだ生春巻き、胡麻だれ
 Edamame (6, 12) 7 枝豆



DRY AGING



GRILL



VEGETARIAN

DONBURI / FIRST COURSES

丼物

	Chirashi Sushi (2, 3, 4, 11, 12, 14).....	32
	ちらし寿司 マグロ、トロ炙り、サーモン、ハマチ、赤海老、帆立、イクラ	
	Sanuki Udon (1, 4).....	28
	with shrimp, scallops, and squid 海老、帆立、烏賊の讃岐うどん	
	Yasai / Seasonal Vegetable Chirashi (1, 6, 8, 9, 11)	22
	野菜のちらし寿司	

URAMAKI / ROLL

裏巻き

	NOBUYA (1, 2, 3, 4, 11, 12, 14)	30
	Josper-grilled white fish, avocado, shiso, spicy mayonnaise, tuna, salmon, scallops and red prawns 白身魚の炙り、鮪、サーモン、帆立、赤海老、アヴォカド、紫蘇、スパイシーマヨネーズ	
	ZUKE TONNO / TORO ABURI (1, 3, 4, 11, 12).....	32
	Soy-mirin marinated tuna with katsuobushi, shiso, avocado, wasabi mayonnaise, and tempura flakes 漬けマグロ、トロ炙り、紫蘇、天かす、アボカド、ワサビマヨネーズ	
	AMBERJACK / SCALLOPS (4, 7, 14).....	35
	Josper-grilled amberjack, scallops, green beans, basil, and jalapeño mayonnaise ブリ炭火焼き、帆立、インゲン、バジルハラペーニョマヨネーズ	
	SCOTTISH SALMON TATAKI (3, 4, 11, 12)	26
	Lightly seared Scottish salmon, salmon tartare, avocado, spicy mayonnaise, and salmon roe スコットランドサーモン BIO 叩き、タルタルサーモン、イクラ、自家製醤油麹マヨネーズ	
	PRAWNS / EBI (2, 3, 11, 12).....	35
	Tempura prawns, red prawns, amaebi, tiger prawns, avocado, and prawn mayonnaise 海老天、赤海老、甘海老、アヴォカド、エビマヨ	
	MOECA / CHUMAKI (1, 2, 7)	30
	Soft-shell crab, baby lettuce, avocado, and prawn mayonnaise ソフトシェルクラブ、ミニレタス、アヴォカド、海老マヨネーズ	
	WAGYU / PIEMONTESE BEEF (3, 11).....	40
	Josper-grilled Wagyu (Onishi A4) with Piedmontese beef tataki, green beans, avocado, and wasabi arugula 和牛サーロインとピエモンテ産牛フィレ、アボカド、ルーコラワサビ	
	YASAI / VEGETARIAN URAMAKI (11).....	20
	Seasonal vegetables, avocado, shiso, wasabi arugula, and edamame 季節野菜	



DRY AGING



GRILL



VEGETARIAN

N

DRY AGED FISH 熟成魚 (じゅくせいぎょ)

 RAW DRY-AGED (4).....	32
 COOKED DRY-AGED (4).....	40

Please consult the maître d' for more information.
Note: Availability is subject to change..

詳細については担当のウェイターにご相談ください。
注意: 在庫は変更される場合があります。

YAKIMONO / MAIN COURSES

焼き物

 Kabayaki Eel (4).....	42
Grilled with eel takikomi gohan 鰻の蒲焼、鰻の炊き込みごはん	
Crispy Red Mullet (1, 3, 4).....	30
Shiso, egg tartare, and chive oil イトヨリと紫蘇の東寺揚げ、卵タルタル、チャイブオイル	
Pan-Seared Snapper (1, 3, 4).....	42
Potato crust, crispy panko, roasted artichokes, and miso powder 鯛の塩焼き、ジャガイモとパン粉のグラタン仕立て、アーティチョークのロースト味噌パウダー	
 Carabineros prawns (1, 2, 7, 9).....	45
Charcoal-grilled with coconut curry sauce カラビネーロス海老の炭火焼、ココナッツカレー	
Grilled Chicken F.lli Miroglio (3).....	32
Yuan miso sauce and seasonal vegetables ピエモンテ産鳥の炭火焼き、柚庵味噌、季節野菜	
 Wagyu Striploin	65
Charcoal-grilled with seasonal vegetables 和牛炭火焼と季節野菜	
 Tofu & Hijiki Burger (5, 6, 8, 9, 11, 12).....	26
With asparagus, vegetable jus, and teriyaki sauce 豆腐とひじきのハンバーグアスパラ焼き、照り焼き野菜凝縮ソース	
 Seasonal Vegetable Amiyaki (11).....	22
 季節野菜の炭火焼	

Fresh fish, frozen on board or frozen depending on the type and/or preparation.

ALLERGENS

1. Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut)
2. Crustaceans and crustacean products (shrimp, prawns, lobsters, crawfish, scampi, crabs)
3. Eggs and egg products (mayonnaise, omelet, emulsifiers, egg pasta, biscuits and cakes, even savory, ice cream)
4. Fish and derivatives including derivatives, i.e. all food products that contain fish, even in small percentages
5. Peanuts and peanut products (roasted peanuts, peanut oil, peanut butter, peanut flour, margarine)
6. Soy and derivatives (milk, tofu, spaghetti, etc.)
7. Milk and milk products (yogurt, biscuits, cakes, ice cream and various creams)
8. Nuts (almonds, hazelnuts, walnuts, cashews)
9. Celery and celery products celery stalks, celery, celery sediments, celery, celery leaves, celery juice, celery powder
10. Mustard and mustard products mustard seeds, mustard pulp, mustard, mustard oil, mustard sprouts, mustard leaves
11. Sesame seeds and sesame seed products sesame seeds, sesame flour, sesame paste, sesame oil, sesame butter
12. Sulfur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/l expressed as SO2 canned fish products, pickled, oil-preserved and salted foods, in jams, vinegar, dried mushrooms and soft drinks and fruit juices
13. Lupins and lupin products lupin flour, lupin protein, lupin concentrate, lupin isolate, alfalfa sprouts
14. Molluscs and mollusc products oyster, limpet, tellin and clam basket, cannolicchio, scallop, heart, date mussel, periwinkle, mussel, muricidae, etc.



DRY AGING



GRILL



VEGETARIAN