



FESTIVE MENUS 2023

IRASSHAIMASE!

This year, celebrate the most special time of the year Nobu-style with sumptuous feasts, elegant surroundings and time with the ones you love at Nobu Hotel San Sebastián.

Delight yourself with one of our renowned Omakase menus, perfectly accompanied by an exclusive selection of wines.

As you prepare to ring in the New Year in style, rest easy knowing that we've taken care of every detail for you and yours.

From our Nobu family to yours, Merry Christmas and a Happy New Year!

Santiago Rodríguez

General Manager Nobu Hotel San Sebastián

CHRISTMAS EVE MENU



From: 19:30 - 23:30

INDIVIDUAL PLATING (135€/PAX)

Amuse Bouche

Slow Cooked Lobster Tail, Tangy Red Chilli Dressing with
Avocado Salsa and Caviar

Hand Cut Wagyu Beef Tartar, Crunchy Apple, Ponzu Dashi
Sauce

Sushi Selection

Kale Salad with Duck Confit, Goma Truffle Dressing and Fresh
Raspberries

Lightly Smoked Chilean Seabass, Creamy Seasonal Mushroom
Dashi Sauce

Japanese Wagyu Beef Grade A5, with Yakiniku Sauce
Goma Chocolate Passion Mousse





NEW YEAR'S EVE



From 19:30 - 01:00

INDIVIDUAL PLATING (195€/PAX)

Amuse Bouche

Slow Cooked Lobster Tail, Tangy Red Chilli Dressing with Avocado

Salsa and Caviar

Hand Cut Wagyu Beef Tartar, Crunchy Apple, Ponzu Dashi Sauce

Sushi Selection

Kale Salad with Duck Confit, Goma Truffle Dressing and Fresh

Raspberries

Lightly Smoked Chilean Seabass, Creamy Seasonal Mushroom Dashi

Sauce

Japanese Wagyu Beef Grade A5, with Yakiniku Sauce

Goma Chocolate Passion Mousse

Charles Heidsieck Réserve (one bottle per 2 pax)

Champagne, France (Chardonnay, Pinot Noir y Pinot Meunier)

Without drinks (155€/PAX)



BRUNCH



December: 24, 25 y 31

January: 1 y 6

From: 12:00 - 16:00

Welcome Bites:

Corn Tacos with Xistora and Idiazabal Cheese
Anticucho and Crispy Rice Paper Avocado Dry Miso

Starters:

Edamame
Spicy Edamame
Salmon & Chicken Taco
Selection of Sushi
Baby Corn with Truffle Sauce
Padron Peppers Den Miso
Black Cod Croquette Aji Amarillo
Salmon New Style
Crispy Rice Tuna

Sides:

Rice
Mixed Salad Matsuisha Dressing
Mixed Vegetables Chili Garlic
Sautéed Mushrooms

Main Dishes:

Beef Tenderloin Teriyaki, Anticucho or Wasabi Pepper
Salmon Ioin Teriyaki, Anticucho or Wasabi Pepper
Scrambled Egg Domburi
Matsuhisa Benedict
Nasu Miso
Cauliflower Jalapeño Avocado Scambled Eggs
Black Cod Butter Lettuce
Wagyu Sliders
Rock Shrimp Tempura
Sea Bass Umami, Tempura Jalapeño
Bao Bun with Duck Confit Teriyaki Foie Gras

Desserts:

Basque Cheesecake (2 pax)
Chocolate Mousse
Mochi Ice Cream
Whisky Cappuccino
Churros with Spicy Hot Chocolate Sauce





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