



DINE WITH US
STAY WITH US

EPICUREAN EVENTS CALENDAR



WELCOME NOTE

According to my philosophy, people come to a restaurant not just to eat food. Omotenashi means 'welcome, enjoy your meal as much as you like'. It's about caring for the person you are hosting. I'm not interested in how much you spend on food, I'm trying to get guests to come to Nobu with their friends, eat, talk, laugh and enjoy everything that happens on and around the table. That, for me, is the best part of it all.

NOBU MATSUHISA

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MEET THE TEAM

JOSH TREACY

EXECUTIVE CHEF

Joshua Treacy's culinary journey is a tale of passion, talent, and relentless pursuit of excellence that began in the vibrant city of Perth, Western Australia.

Embarking on his gastronomic adventure at 17 within the dynamic environments of Crown Casino, his remarkable abilities swiftly elevated him to Nobu Perth, laying the foundation for his international culinary expedition.

Advancing to Nobu Miami, he sharpened his skills and climbed the ranks, before taking his talents to Nobu's first European hotel in London's Shoreditch. His journey didn't stop there; it took him to Nobu Dubai under the mentorship of Chef Damien Duviau, and then to the helm of Nobu Istanbul. After two transformative years in Turkey, Joshua stepped into the prestigious role of Executive Chef at the Nobu Hotel in Warsaw, continuing to inspire with his culinary creativity and dedication.

ANTOINE AZAÏS

FOOD & BEVERAGE MANAGER

As the Food and Beverage Manager at Nobu Warsaw, Antoine is responsible for the daily operations of the hotel's dining facilities, including Nobu Warsaw restaurant, Nobu Bar, and Sakebar by Nobu. His passion for the hospitality sector motivates his team to perform their duties with dedication, enthusiasm, and a thorough understanding of customer needs and the restaurant's high standards.

His approach to work at Nobu is to create memorable experiences for the guests and to uphold the high standards of the Nobu brand.

VITO CUSUMANO

SUSHI HEAD CHEF

Vito's culinary journey blends a passion for Japanese culture with artistic finesse.

Vito gained his skills as a sushi chef at Nobu London Shore-ditch crafting culinary masterpieces that delighted diners in the heart of the UK. His dedication to perfection then led him to Nobu Istanbul, where he continued to elevate the Nobu dining experience.

Vito took his expertise to new heights at Nobu Kuala Lumpur, bringing a fusion of flavors to the vibrant culinary scene of Malaysia.

He joined Nobu Warsaw to continue his innovative approach to culinary arts and redefine the fusion of traditional Japanese cuisine with modern techniques and local flavors, aiming to create unparalleled dining experiences for guests.

NOBU SUNDAYS

Welcome to Nobu Sundays, a monthly brunch where culinary excellence meets a symphony of flavors. Immerse yourself in our carefully curated family-style selection, featuring Chef's choice sushi, a toro trolley and a delectable Japanese-inspired dessert buffet. Enhance your dining experience with the soulful accompaniment of live music, from 12:30 – 3 PM. Join us for an extraordinary Sunday filled with flavor, flair, and harmonious vibes, happening once per month. Mark your calendars for a recurring culinary adventure you won't want to miss!

PRICE

350 PLN / per person
food only

450 PLN / per person
food and beverages (soft drinks, beer, house white and red wine)

600 PLN / per person

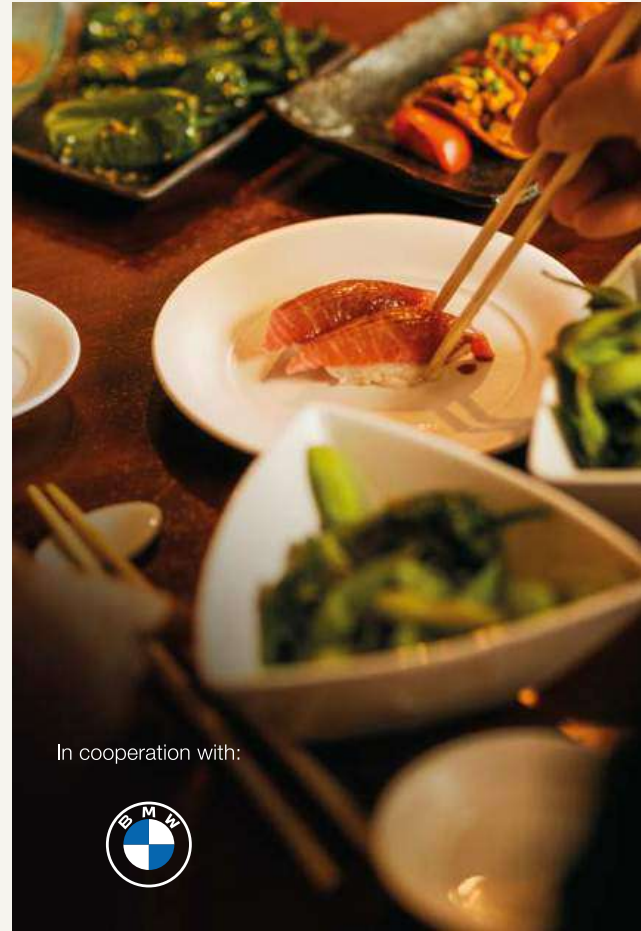
Discover unparalleled luxury with our Champagne Package, including all of the above beverages plus unlimited Veuve Clicquot Brut and complimentary BMW shuttle service. Travel in style and comfort, making every moment an indulgent experience.

WHERE

Nobu Warsaw

RESERVATIONS

dine-warsaw@nobuhotels.com
+48 22 551 88 00



In cooperation with:



CALENDAR OF NOBU SUNDAYS 2024

12:30 - 3 PM (LAST SEATING)

JANUARY 14TH

Step right up to Nobu Sundays - Carnival Edition! Immerse yourself in a culinary extravaganza where each dish is a delightful surprise, featuring the vibrant energy of a carnival.

FEBRUARY 4TH

MARCH 24TH - EASTER EDITION

Special Easter Edition and egg hunt for children. Get ready for an egg-citing adventure! Our egg hunt is a delightful quest where kids can search for hidden treasures in the form of colorful, magical eggs. It's a playful and joyous activity that sparks the imagination and brings smiles to little faces.

APRIL 14TH

SEPTEMBER 8TH

MAY 12TH

OCTOBER 6TH

JUNE 2ND

NOVEMBER 3RD

DECEMBER 8TH - FESTIVE EDITION

Immerse yourself in a festive feast as culinary excellence meets the warmth of holiday flavors. Welcome to Nobu Sundays - St. Nicholas Edition. Join us for a joyous Sunday filled with seasonal flair, and here's the special touch: kids will be treated to charming gifts, adding an extra sprinkle of magic to their Nobu experience. It's a festive celebration for the whole family in this special edition that promises to be extraordinary!

SAKEBAR BY NOBU

Sakebar by Nobu is a supper bar found on the ground floor of Nobu Hotel Warsaw. Introducing a selection of exciting new dishes, the Sakebar menu offers Nobu-inspired favourites. Bar patrons can also expect a best-in-class cocktail and mocktail offering.

The 55-seat venue features a sensual and ephemeral ambience of fog, as well as watery reflections. Sakebar harmoniously intertwines Japanese tradition with the dynamic Warsaw social scene for a truly unique experience like no other in city.

Sakebar by Nobu is a unique place in Nobu Hotel Warsaw that hosts Afternoon Tea ceremonies, art exhibitions and special music and entertainment events on a seasonal basis.

OPENING HOURS

6 PM – 12 AM (Tuesday – Thursday)

6 PM – 2 AM (Friday & Saturday)



LEARN MORE



SAKEBAR AFTERNOON TEA

Join us for a unique blend of flavors and traditions with our Sakebar Afternoon Tea, available Thursday to Saturday from 3 – 6 PM.

Indulge in delights such as Confit Duck Bao Bun, Mini Club Sandwich, and a Sushi Box featuring Spicy Tuna Roll and Salmon Temari Sushi. Sweeten the experience with Lady Fingers Two-Ways, Yuzu Chocolate Madeline, Matcha Panna Cotta, and a Fruit Tartlet.

PRICE

180 PLN
per person – food, tea & coffee

220 PLN
per person – all of the above & a glass of Veuve Clicquot Brut Champagne

WHERE

Sakebar by Nobu

CALENDAR OF EVENTS

JANUARY

NOBU SUNDAYS
NOBU RESTAURANT

14

SAKEBAR AFTERNOON TEA
SAKEBAR BY NOBU

Thursday, Friday, Saturday, 3 – 6 PM

FEBRUARY

NOBU SUNDAYS
NOBU RESTAURANT

4

SAKEBAR AFTERNOON TEA
SAKEBAR BY NOBU

Thursday, Friday, Saturday, 3 – 6 PM

VALENTINE'S OMAKASE
NOBU RESTAURANT

14

SAKEBAR AFTERNOON TEA
SAKEBAR BY NOBU

Prepare yourself for a special edition of Sake Afternoon Tea – Valentine's Edition. We're crafting an enchanting experience filled with love, delectable treats, and delightful surprises. Join us as we celebrate the season of love in a truly extraordinary way.

Let Nobu be your Valentine. Omakase means from the Chef's heart. So, you better believe you're in for an exceptional Valentine's Day culinary experience you won't soon forget. Check our Love Nobu package on our website and add some extra magic to your evening.

MARCH

NOBU SUNDAYS SPECIAL EASTER EDITION NOBU RESTAURANT

Elevate your Easter celebration with Nobu Sunday Brunch's Special Easter Edition! Indulge in a feast of exquisite flavors, crafted with seasonal elegance and culinary mastery. Join us for a brunch experience that transcends tradition, where each dish is a work of art and every moment is a celebration.

8

SAKEBAR AFTERNOON TEA SAKEBAR BY NOBU

Thursday, Friday, Saturday, 3 – 6 PM

CAROL MARKOVSKY BAND'S COVER EXTRAVAGANZA SAKEBAR BY NOBU

Join us at Nobu's Sakebar for an unforgettable evening as we present our very first live entertainment event! Get ready to be swept away by the soulful melodies of the Carol Markovsky Band.

ENTRY TICKETS: 150 PLN

24

APRIL

NOBU SUNDAYS NOBU RESTAURANT

14

SAKEBAR AFTERNOON TEA SAKEBAR BY NOBU

Thursday, Friday, Saturday, 3 – 6 PM

17

FOUR HANDS DINNER CHEF MARTIN GIMENEZ CASTRO, TUNA RESTAURANT WARSAW NOBU RESTAURANT

Join the talented Chef Joshua Tracey from Nobu Warsaw and the masterful Chef Martin Gimenez Castro from Tuna Restaurant Warsaw as they collaborate to create an evening of exquisite flavors and culinary artistry. This unique dining event promises an exciting fusion of techniques and ingredients that will transport your taste buds to new heights. Don't miss this exclusive opportunity to savor a symphony of flavors crafted by two culinary maestros. Book your seat for a night of epicurean delight and an unforgettable dining adventure.

PRICE: 690 PLN / PER PERSON



MAY

SAKEBAR AFTERNOON TEA
SAKEBAR BY NOBU
Thursday, Friday, Saturday, 3 – 6 PM

NOBU SUNDAYS
NOBU RESTAURANT

12

15

SCHLOSS GOBELSBURG MEETS NOBU
NOBU RESTAURANT

Join us for an unforgettable evening of Schloss Gobelsburg Meets Nobu! Schloss Gobelsburg is a winery steeped in history, with roots dating back to 1171 when Cistercian monks acquired their first vineyards. Located in Austria, it still produces wines from those original two sites today. We will have the pleasure of welcoming the cellar master, who will guide us through an evening of wine and food pairing. On this occasion, a special set menu will be prepared by our Executive Chef Josh Treacy.



JUNE

AOZORA TERRACE
WHISPERING ANGEL AND SUSHI
NOBU RESTAURANT

Aozora Terrace al fresco dining
At Aozora Terrace, we invite you to savor the extraordinary – from the artfully prepared sushi to the crisp notes of Whispering Angel Rosé wine. Join us for a lunch that transcends the ordinary and embraces the extraordinary.



1

2

18

SAKEBAR AFTERNOON TEA
SAKEBAR BY NOBU
Thursday, Friday, Saturday, 3 – 6 PM

NOBU SUNDAYS
NOBU RESTAURANT

INTERNATIONAL SUSHI DAY
SUSHI MAKING MASTER CLASS
NOBU RESTAURANT

"Making sushi is an art, and experience is everything."
– Nobu Matsuhisa

Embrace the artistry of sushi on International Sushi Day at Nobu Warsaw! Join us for an immersive Sushi Masterclass where our skilled chefs will guide you through the delicate process of crafting perfect sushi rolls. Discover the secrets behind the precision, flavors, and techniques that make Nobu's sushi truly extraordinary.

PRICE: 550 PLN / PER PERSON

JULY

AOZORA TERRACE KANPAI HOUR

Daily between 4 – 6 PM

Two for the price of one from a selective beverage or cocktail menu.

SAKEBAR AFTERNOON TEA SAKEBAR BY NOBU

Thursday, Friday, Saturday, 3 – 6 PM

17

NOBU WARSAW 4TH BIRTHDAY NOBU RESTAURANT

Celebrate 4 Years of Culinary Excellence at Nobu Warsaw! Join us for a special milestone as we mark our 4th anniversary at Nobu Warsaw. Embark on a journey of culinary innovation and entertainment as we present an unforgettable celebration in honor of this significant occasion.

Indulge in an enchanting evening filled with live entertainment, specially curated to enhance the celebratory atmosphere. Allow us to whisk you away on a musical journey that complements the sophistication of Nobu's culinary creations.

Limited-Edition Anniversary Menu: In honor of our 4th anniversary, our chefs have crafted an exclusive limited-edition menu based on our Nobu signature dishes.



AUGUST

AOZORA TERRACE KANPAI HOUR

Daily between 4 – 6 PM

Two for the price of one from a selective beverage or cocktail menu.

SAKEBAR AFTERNOON TEA SAKEBAR BY NOBU

Thursday, Friday, Saturday, 3 – 6 PM

SEPTEMBER

JAPANESE BEEF PROMOTION NOBU RESTAURANT

Indulge in the unparalleled richness and flavor of premium Japanese Wagyu beef, expertly prepared to perfection. Join us for a culinary journey that elevates your dining experience. Limited time, unlimited indulgence.

8

SAKEBAR AFTERNOON TEA SAKEBAR BY NOBU

Thursday, Friday, Saturday, 3 – 6 PM

NOBU SUNDAYS NOBU RESTAURANT

OCTOBER

FOUR HANDS DINNER GUEST CHEF NOBU RESTAURANT

Indulge in Culinary Harmony: The Second Edition of Four Hands Dinner Embark on a gastronomic journey like no other with the second edition of our Four Hands Dinner.

This unique dining experience offers a symphony of flavors, combining expertise, creativity, and a shared passion for exceptional cuisine, promising an evening of unforgettable tastes and innovation.



PRICE: 750 PLN / PER PERSON

WORLD SAKE DAY SAKEBAR BY NOBU

1

NOBU SUNDAYS NOBU RESTAURANT

6

HALLOWEEN'S SPECIAL NOBU RESTAURANT

Raise a glass for the Halloween spirit with the specially curated cocktail.

31

SAKEBAR AFTERNOON TEA SAKEBAR BY NOBU

Thursday, Friday, Saturday, 3 – 6 PM

TRUFFLE PROMOTION NOBU RESTAURANT

Don't miss this opportunity to immerse yourself in the world of truffle indulgence at Nobu Warsaw. Reserve your table now and treat your senses to a symphony of flavors!

30 YEARS OF NOBU RESTAURANTS NOBU RESTAURANT

DINE WITH US. CELEBRATE WITH US

In honor of Nobu's 30th anniversary, we're delighted to present a special limited menu featuring iconic signature dishes. Join the celebration and indulge in culinary excellence paired with live entertainment. Cheers to three decades of unforgettable dining experiences

NOVEMBER

SPECIAL CHAMPAGNE / WINE DINNER NOBU RESTAURANT

Join us for an enchanting evening of sophistication and sparkle at Nobu Warsaw. Revel in the effervescence of the finest champagnes as we curate an exquisite experience, pairing bubbly delights with our renowned culinary creations.

Veuve Clicquot

SAKEBAR AFTERNOON TEA SAKEBAR BY NOBU

Thursday, Friday, Saturday, 3 – 6 PM

3

NOBU SUNDAYS NOBU RESTAURANT

FROM
25

FESTIVE OMAKASE NOBU RESTAURANT

Elevate your Christmas celebration with carefully curated selection of holiday-inspired dishes, blending traditional flavors with Nobu's signature culinary innovation. Available from November 25th until December 26th.

UNTIL
26

8

NOBU SUNDAYS ST. NICHOLAS EDITION NOBU RESTAURANT

31

NEW YEAR'S EVE: MAGIC CARNIVAL NIGHT NOBU RESTAURANT

Veuve Clicquot

31

DECEMBER

SAKEBAR AFTERNOON TEA SAKEBAR BY NOBU

Thursday, Friday, Saturday, 3 – 6 PM

FESTIVE POP-UP SAKEBAR BY NOBU

Follow our @nobuhotelwarsaw Instagram account to be the first to discover the wonders that await.

Veuve Clicquot

Countdown to an unforgettable New Year's Eve at Nobu! Join us for a night of pulsating beats with a live DJ and savor the extraordinary with our signature Nobu dishes. Elevate your celebration as we bid farewell to the year in style. Welcome 2025 with a feast for the senses!

PRICE: 1,500 PLN / PER PERSON

NOBU RESTAURANT AND BAR

ONE-OF-A-KIND DINING EXPERIENCE
AT NOBU WARSAW

The world's most acclaimed Japanese restaurant is renowned for its innovative new-style Japanese cuisine with hints of Peruvian influence. Nobu Warsaw showcases Nobu's signature dishes such as Black Cod with Miso, Yellowtail Sashimi with Jalapeño as well as new creations using local ingredients in a stylish, intimate dining space as well as Nobu Bar, two private areas, and Sushi Bar. The dishes offered are based on the recipes of the Japanese Master Chef, Nobuyuki "Nobu" Matsuhisa, who creates culinary works of art from simple ingredients.



The restaurant is also distinguished by a carefully designed interior reminiscent of the harmony and beauty of such elements as water or air. As a result, visiting Nobu Warsaw allows you to enjoy not only the meal, but also the architecture that contributes to relaxation and a better sense of well-being.

At the end of your day, the guests can enjoy crafted cocktails, locally inspired drinks and desserts, and the lively ambience of the Nobu Bar with the DJ beats or live jazz music.

Michelin recommended 2023.

OPENING HOURS

BREAKFAST

7 – 10.30 AM (Monday to Friday)

7 – 11 AM (Saturday & Sunday)

LUNCH

12 – 5 PM

DINNER

6 – 11 PM



LEARN MORE



BOOK A TABLE

AOZORA TERRACE

The perfect complement to the event zone is a green terrace – AOZORA (50 m²).

Located directly next to the foyer on the first floor, it allows you to get some fresh air during the conference break. It is also a perfect place to organize coffee breaks or elegant cocktails in the spring and summer season.

From the terrace you can see the impressive green wall of the building (8x24 m), on which over 8,500 live plants have been planted.



EVENT SPACE

Meeting and event space (543 m²) is located on the first floor of the hotel and consists of two large and four smaller conference rooms and a foyer with a green terrace.

The main event zone, which can accommodate up to 250 guests is located in the new part of the hotel (437 m²) It is distinguished by its interesting geometry, wooden floors and walls made of broken, transparent glass, ensuring the effect of modern intimacy.

The system of mobile walls allows it to be acoustically separated into two rooms: **SAKURA** (266 m²) and **HIKARI** (171 m²) and to organize two events independently of each other. This zone has a fully equipped catering kitchen.

From here, you can smoothly go to four smaller meeting rooms located in the classic part of the hotel.

MUSIC

Meet our Head of Music and resident DJ – Aleks, @aftersunday__, who is in charge of the Nobu feel-good nights every Friday and Saturday from 8.30 PM.

LOCATION

Nobu Warsaw



INSTAGRAM



SOUNDCLOUD

*Dates and hours are subject to change



FESTIVE SEASON

This festive season, Nobu Hotel, Restaurant and Sakebar by Nobu have created special accommodation offers, menus and activities to treat each of our guests.

The special restaurant offer includes Festive Omakase, Nobu Sundays St. Nicholas edition brunch with some special gifts and entertainment including live jazz music to ensure the holiday spirit among children and adults. Sakebar by Nobu hosts Festive Afternoon Tea every Thursday to Saturday from 3 – 6 PM, where guests can indulge into warm atmosphere during cold days.

On 31st of December Nobu Warsaw is inviting for a Magical Carnival Night to celebrate the New Year 2025.

The festive season at Nobu remains as an opportunity to hold business meetings and corporate events. Clients can choose from small private meeting rooms to larger conference spaces that can accommodate up to 250 guests, festively decorated, including a holiday playlist and banqueting menu.

JAZZ NIGHTS AT JASSMINE



Located at Nobu Hotel Warsaw, Jasmine is a musical gem that has captivated the hearts of music lovers near and far. This venue has already etched its name in the annals of the world's live music scene, offering an experience that is nothing short of magical.



The cozy setting not only enhances the acoustics but also fosters a sense of connection between performers and their audience. Presenting jazz, neo soul, rap, r'n'b and many other genres, the club has attracted a great group of fans and is regularly rated as one of the leading five clubs globally.

Tickets are available online or directly at the Club.

Nobu Warsaw offers, to valid ticket holders, a Jasmine pre-concert special menu available from 6 – 8 PM on concert nights.

LOCATION

-2nd floor of Nobu Hotel Warsaw



PRE-CONCERT
MENU



CONCERT
SCHEDULE

Jasmine isn't just a venue; it's a testament to the power of music to transcend boundaries and bring people together.

CONTACT US

GENERAL ENQUIRIES

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JASSMINE

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Veuve Clicquot

BELVEDERE

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