



NOBA

ASIAN BISTRO



Duck Croquette

## SMALL BITES

### MAPO TOFU Ⓥ

*silken tofu, szechuan sauce, spring onions*

35K (ea)

### TRUFFLE MUSHROOM TARTLET Ⓥ

*mushroom pate, apple, pickled shiitake*

40K (ea)

### DUCK CROQUETTE

*confit, tonkatsu sauce, sambal matah*

45K (ea)

### CRISPY PORK BELLY

*chinese vinegar, herbs, chili, miso carrot puree*

45K (ea)

### SHRIMP TOAST

*minced prawn, sesame seed, dynamite sauce*

55K (ea)



Shrimp Toast

# STARTERS

## NASI GORENG ARANCINI

red rice fritters, sambal terasi, spring onion sauce

90K

## GRILLED CAULIFLOWER

curry cashew sauce, mixed spice, pickled onion, crunchy quinoa, tamarind shoyu

100K

## FIRE-ROASTED CABBAGE

white miso glaze, tamarind shoyu, corn fritters

100K

## CHARCOAL GRILLED CHICKEN SATAY

pickled veggies & traditional peanut sauce

105K

## KOREAN CHICKEN WINGS

gochujang sauce, sesame seed, spring onion, ranch dressing

109K

## SMOKY GRILLED OCTOPUS

sambal merah, beetroot, tobiko, garlic tamarind sauce

175K

## BLACK SESAME TEMPURA PRAWN

nori, dynamite sauce, leek

185K



Grilled Cauliflower



Korean Chicken Wings



Smoky Grilled Octopus



© Wild Mushroom



Gyoza



Chicken Shumai

# DUMPLINGS

## WILD MUSHROOM V

garlic, shallot, red chili, kaffir leaves,  
soya drizzle, white sesame seed

90K

## GYOZA

served with szechuan sauce

99K

## CHICKEN SHUMAI

soto broth, spring onion sauce

99K

## PORK SHUMAI

orange tobiko, served with our signature  
black vinegar sauce

115K

## PRAWN MONEY BAGS

crispy golden prawns,  
served with garlic chilli oil

125K

## PRAWN HAR GOW

steamed crystal dumplings, tom yum sauce,  
crispy fried garlic, coriander

125K

## TEMPEH BAO V

caramelized tempeh in a bold spicy hoisin glazed,  
served with garlic chilli oil

99K

## CHICKEN BAO

steamed buns filled with chicken and onion in a spicy  
hoisin sauce, served with garlic chilli oil

105K

## PORK BELLY BAO

oyster sauce, rucola, sambal matah

120K

## SOFT SHELL CRAB BAO

house made chili sauce & coriander

130K



Prawn Har Gow



Soft Shell Crab Bao



Chicken Bao

Tuna Tataki



## RAW BAR

### LOMBOK OYSTER

*served with nam jim dressing*

30K

### SNAPPER CRUDO

*coconut, wasabi, nam jim dressing*

115K

### TUNA SASHIMI

*wasabi, pickled ginger and shoyu*

125K

### SALMON SASHIMI

*wasabi, pickled ginger and shoyu*

155K

### NIGIRI PLATTER

*salmon, tuna, cured snapper, prawn*

155K

### PRAWN COCKTAIL

*6 slowly poached prawns, nam jim*

185K

### TUNA TATAKI

*citrus soy vinaigrette, furikake, mango salsa, radish*

185K



Snapper Crudo



## SUSHI ROLLS

### YASAI TOFU V

*fried tofu, pickled shiitake, fried shallot, mix sesame seed, japanese mayo, truffle oil, spring onion sauce*

109K

### TORIYAKI

*teriyaki chicken, cashew nut, avocado, fried shallot, sesame seed, topping with fried nori, eel sauce, wasabi aioli*

109K

### CHICKEN TANDOORI

*tandoori chicken, red paprika, coriander, spicy mix tandoori powder, truffle oil, dynamite sauce*

119K

### SPICY MAGURO

*spicy tuna, avocado, cucumber, topping with tuna slice, dynamite sauce, eel sauce, tempura crunchy, togarashi*

135K

### KAIJU CRUNCH

*tempura prawn, crab stick, avocado, topping with slice tuna, dynamite sauce and eel sauce*

160K

### SALMON ABURI MENTAI

*soft shell crab, avocado, salmon, mentai sauce, togarashi, eel sauce*

190K

### MIZO GLAZED LOBSTER ROLL

*grilled lobster glazed with miso honey, mango, cucumber, furikake, crispy potato, togarashi*

309K

### SEAFOOD PLATTER

*6 oysters, 6 prawns, salmon sashimi, tuna sashimi, served with nam jim, sambal matah, soyu, citrus*

499K



Mizo Glazed Lobster Roll





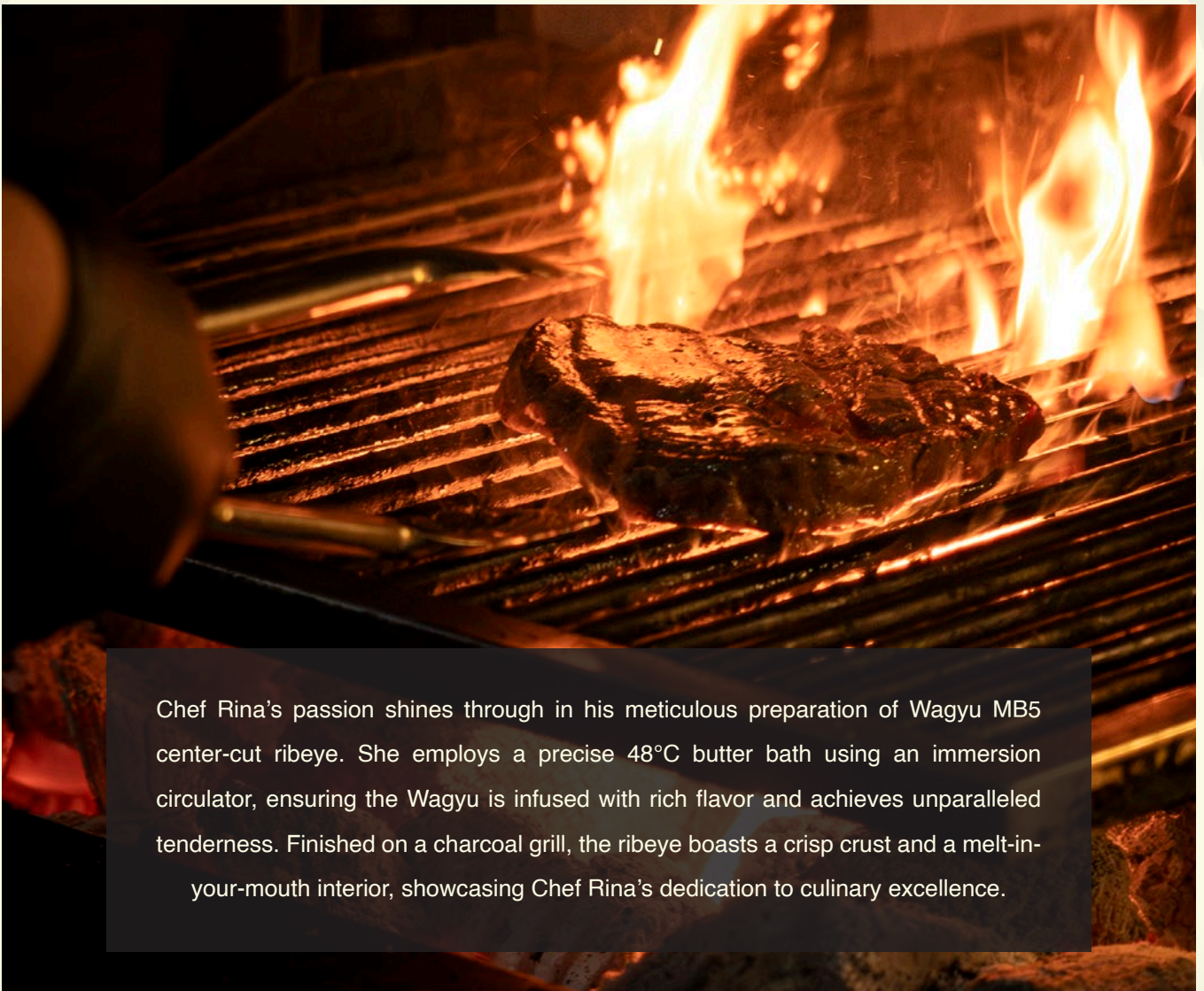
**NOAA'S GRILLED SEAFOOD PLATTER**

*grilled octopus, half lobster, 4 prawns, 4 scallops, barramundi, potato wedges, Jimbaran glazed, served with variety of sambals*

**549K**

*grilled octopus, whole lobster, 6 prawns, 6 scallops, barramundi, potato wedges, Jimbaran glazed, served with variety of sambals*

**799K**



Chef Rina's passion shines through in his meticulous preparation of Wagyu MB5 center-cut ribeye. She employs a precise 48°C butter bath using an immersion circulator, ensuring the Wagyu is infused with rich flavor and achieves unparalleled tenderness. Finished on a charcoal grill, the ribeye boasts a crisp crust and a melt-in-your-mouth interior, showcasing Chef Rina's dedication to culinary excellence.

# BUTTER-POACHED WAGYU MB5

## UMAMI SANDO

*nestled between slices of artisanal bread with our signature miso garlic aioli*

399K



## WAGYU TRUFFLE FRIED RICE

*chargrilled sirloin, shiitake and shimeji mushrooms, truffle oil, fried egg, served with beef crackers and sambal hijau*

399K



## WAGYU SKEWER

*miso honey glazed, crispy potato, pickled onion, crispy chilli oil*

99K (ea)  
190K (2 ea)



## WAGYU TATAKI

*served with a delicate fresh ginger sauce, truffle oil*

295K



## 300 GM GRILLED CENTER CUT RIBEYE

*miso potato gratin, cuciwis, togarashi glazed baby carrots, kimchi, umami butter, ginger sauce*

599K

Breaded Pork Cutlet



10% Government taxes are applicable. We levy 10% service charge

# LARGE PLATES

## RED CURRY CHICKEN

*kaffir lime, pineapples, thai basil, zucchini, steamed rice* 155K

## NOAA CHICKEN KATSU CURRY

*breaded chicken cutlet, baby veggies, signature curry sauce, steamed rice* 165K

## SZECHUAN CHICKEN EGG FRIED RICE

*egg fried rice, fried chicken, szechuan sauce* 170K

## AROMATIC INDONESIAN FRIED RICE ( LAMB / SEAFOOD )

*wood-ear mushroom, ginger flower, green chili* 165K / 175K



Aromatic Indonesian Fried Rice



## STIR-FRIED PORK EGG NOODLE

*garlic chive & sambal matah, truffle oil* 175K

## PRAWN PAD THAI

*tofu, bean sprouts, peanuts* 180K

## NOAA BUTTER CHICKEN

*all time beloved classic of Indian cuisine, steamed rice* 195K

## BREADED PORK CUTLET

*pork chop, mixed salad, sriracha caramel sauce* 195K

## MASSAMAN CURRY

*braised lamb, aromatic spices, fish sauce, tamarind, coconut, peanuts, steamed rice* 220K

## TWICE-COOKED BEEF RENDANG

*tamarind, coriander, toasted coconut, steamed rice* 240K



Stir-Fried Pork Egg Noodle



# GRILL

## YELLOW CURRY BARRAMUNDI

*signature curry sauce, coconut cream, snake beans*

185K

## GRILLED TIGER PRAWNS

*creamed corn, parmesan, Vietnamese chimichurri*

265K

## GRILLED SALMON

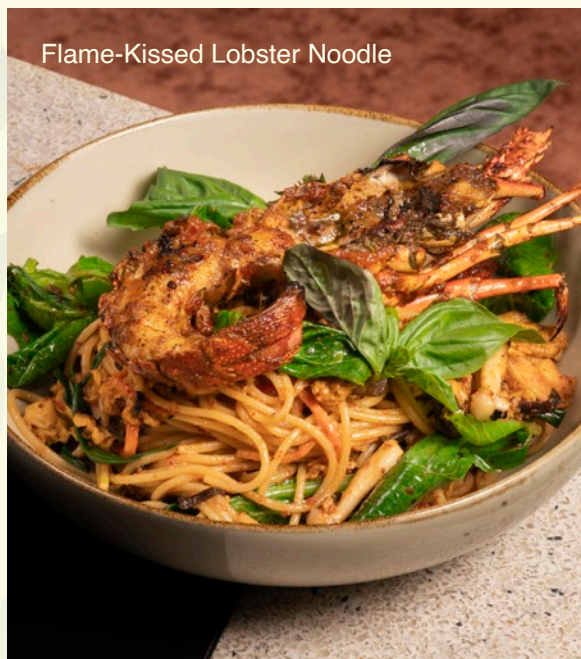
*shiitake mushrooms, cuciwis, cashews, hot bean garlic sauce*

285K

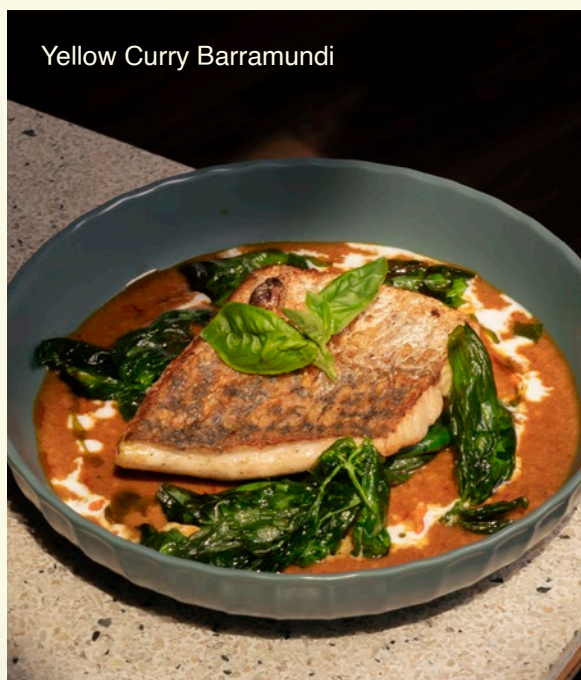
## FLAME-KISSED LOBSTER NOODLE (HALF / WHOLE LOBSTER)

*nam prik pao, bamboo lobster, prawn, egg noodle, mix veggies*

275K / 410K



Flame-Kissed Lobster Noodle



Yellow Curry Barramundi



Grilled Tiger Prawns

# SIDES

## STEAMED RICE (V)

35K

## BAO BUNS (V)

35K

## EGG FRIED RICE (V)

*corn, spring onion, snake beans*

85K

## WOK-TOSSED ASIAN GREENS (V)

*cuciwis, shimeji mushroom, wood-ear mushroom*

90K

# DESSERTS

## PAVLOVA

*crisp meringue with lemon curd, light cream, vanilla crumble and strawberry sorbet*

85K



## CARROT CAKE

*spice cake, candied carrot, miso frosting, walnut popcorn, vanilla crumble*

95K



## TIRAMISU

*our signature tiramisu infused with rich Balinese coffee, finished with a dusting of cocoa powder, served with pandan sauce*

115K



## MATCHA BASQUE CHEESECAKE

*creamy and smooth Matcha flavoured with berry coulis, strawberry, miso caramel*

95K



## CHOCOLATE PISTACHIO CAKE

*moist chocolate cake, layered with a creamy pistachio and chocolate ganache, dried chocolate mouse, pistachio gelato*

135K



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