



# NOBU

BANGKOK





The world's highest Nobu restaurant, Nobu Bangkok is nestled on the top three floors of EA Rooftop at The Empire in the heart of Thailand's vibrant capital city. Within this elevated setting, discerning guests can discover Chef Nobu Matsuhisa's world-renowned style of contemporary Japanese cuisine with Peruvian influences, including some of his most iconic dishes, all accompanied with premium sakes and spectacular 360-degree views of the Bangkok skyline. With a series of dramatic indoor and alfresco dining spaces across three levels, crowned with a rooftop bar, this dazzling restaurant is not only a place to dine – it is a destination in its own right.



#### LOCATION:

Located on the 57<sup>th</sup>, 58<sup>th</sup> and Rooftop floors of EA Rooftop at The Empire, at the intersection of Sathorn Road and Naradhiwas Rajanagarindra Road, NOBU Bangkok is connected to Chong Nonsi BTS skytrain station.

Valet service is available from 11.00 – 02.00 hrs.

For more information, please contact +66 (0) 2 407 1654 or email to [ea.sales@marriotthotels.com](mailto:ea.sales@marriotthotels.com)

## FOOD & DRINKS

Chef Nobu Matsuhisa's world-renowned style of Japanese-Peruvian gastronomy is brought to life at Nobu Bangkok by the highly skilled Executive Chef Andrew Bozoki and renowned Sushi Chef Masami Ouchi.

Every dish is sure to excite the palate and stimulate the senses, including sublime hot and cold plates, followed by delectable desserts from Pastry Chef Jackie Teo.



## DESIGN

The visionary interior design team at Rockwell Group crafted a unique concept for Nobu Bangkok which is inspired by three of Thailand's ecosystems: Urban, Jungle, and River.

The dining room and bar are inspired by Bangkok's urban cityscape, including traditional tiered roofs, golden hues and Thai textiles, while the lounge and rooftop follow the jungle theme with deep emerald green marble, textured stone and organic elements, and the meandering outdoor terraces reflect the qualities of a river.





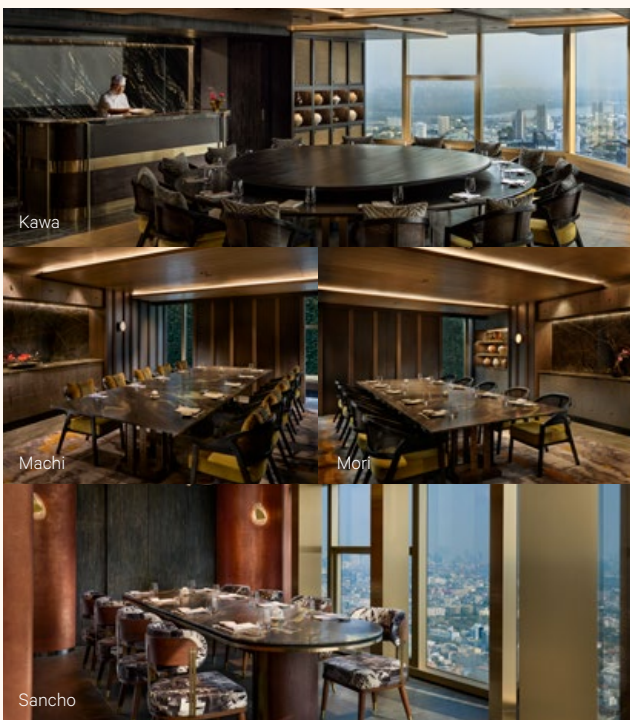
### EVENT TERRACE | 57<sup>TH</sup> & 58<sup>TH</sup> FLOOR

The open-air space offers panorama view of Bangkok, providing a stunning backdrop for any occasion. A combination of sophisticated outdoor seating, ambient lighting, and a luxurious bar area creates a vibrant yet elegant atmosphere, perfect for hosting unforgettable events.



### BAR LOUNGE | 57<sup>TH</sup> FLOOR

Unwind in the stylish lounge area, where the jungle theme comes to life. The deep emerald green marble and organic elements evoke a sense of tranquility. Relax on comfortable seating and enjoy refreshing beverages and light snacks.



### PRIVATE ROOMS | 57<sup>TH</sup> & 58<sup>TH</sup> FLOOR

For intimate gatherings, choose from the exclusive private rooms. The MORI and MACHI rooms each accommodate up to 12 guests, offering a private and luxurious dining experience. The KAWA room, with its 18 seats, additional sofa seating, and a private bar, is ideal for larger groups. The Sancho provides a cozy setting for up to 8 guests with the added comfort of sofa seats.



## MAIN DINING | 58<sup>TH</sup> FLOOR

Step into a sophisticated dining space that echoes Bangkok's urban charm. The interior features traditional Thai architectural elements, such as tiered roofs and intricate textiles, alongside contemporary design elements. Indulge in world-class Japanese cuisine prepared with fresh, locally sourced ingredients.



## TERRACE DINING | 58<sup>TH</sup> FLOOR

Experience the thrill of alfresco dining on the expansive terrace overlooking the city. The lush jungle-inspired design, with its deep green marble and textured stone, creates a serene and natural setting. Savor exquisite Japanese dishes while enjoying the breathtaking views.



## ROOFTOP

Ascend to the rooftop bar for 360 city views and a vibrant atmosphere. The sleek design blends urban elements like traditional tiered roofs and golden accents creating a captivating ambiance. Enjoy handcrafted cocktails and Nobu signature dishes inspired by the diverse flavors of Thailand.

# CAPACITY AND MINIMUM SPEND

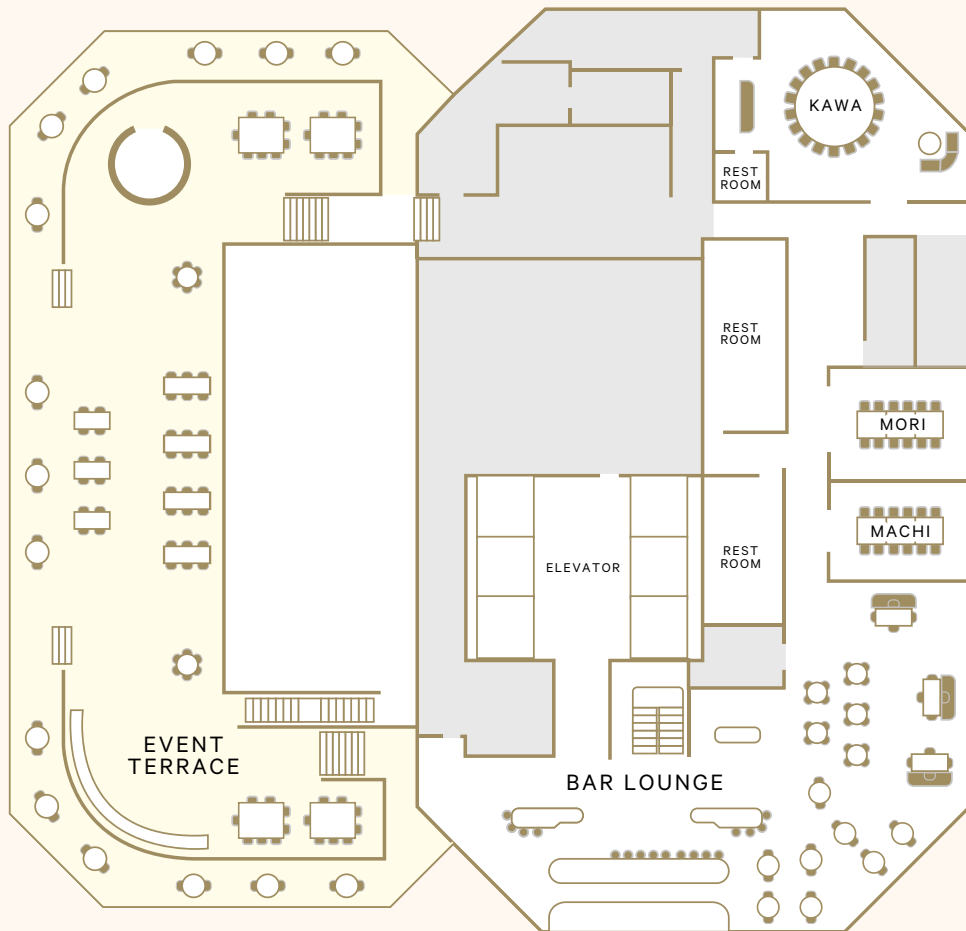
BASED ON 3 HOURS EVENT

ZONE	CAPACITY	SQUARE METRE	MINIMUM SPEND (THB)		
			LUNCH	DINNER (SUN-WED)	DINNER (THU-SAT)
<b>57<sup>th</sup>, 58<sup>th</sup> &amp; 60<sup>th</sup> Floor</b>					
Full Venue	600	1,968	800,000	1,500,000	2,000,000
<b>57<sup>th</sup> Floor</b>					
Bar Lounge	54	273	130,000	250,000	350,000
KAWA <i>(Private Dining Room)</i>	18	88	30,000	60,000	60,000
MORI <i>(Private Dining Room)</i>	12	35	20,000	30,000	30,000
MACHI <i>(Private Dining Room)</i>	12	32	20,000	30,000	30,000
Event Terrace	80-200	593	N/A	450,000	550,000
<b>58<sup>th</sup> Floor</b>					
Main Dining	66	166	160,000	200,000	250,000
Lounge Dining	30	150	75,000	90,000	120,000
Terrace Dining	120	363	N/A	500,000	560,000
Terrace Dining <i>(Lower terrace only)</i>	30	95	N/A	250,000	280,000
SANCHO <i>(Private Dining Room)</i>	8	45	20,000	30,000	30,000
Event Terrace	60-80	165	N/A	200,000	300,000
<b>60<sup>th</sup> Floor</b>					
Rooftop	50	240	N/A	300,000	500,000

All prices are in Thai Baht and subject to 10% service charge and applicable government taxes.  
 If you have any dietary requirements or food allergies, please inform us in advance.  
 All prices are valid from 1<sup>st</sup> April 2026 to 31<sup>st</sup> March 2027.

# FLOOR PLAN

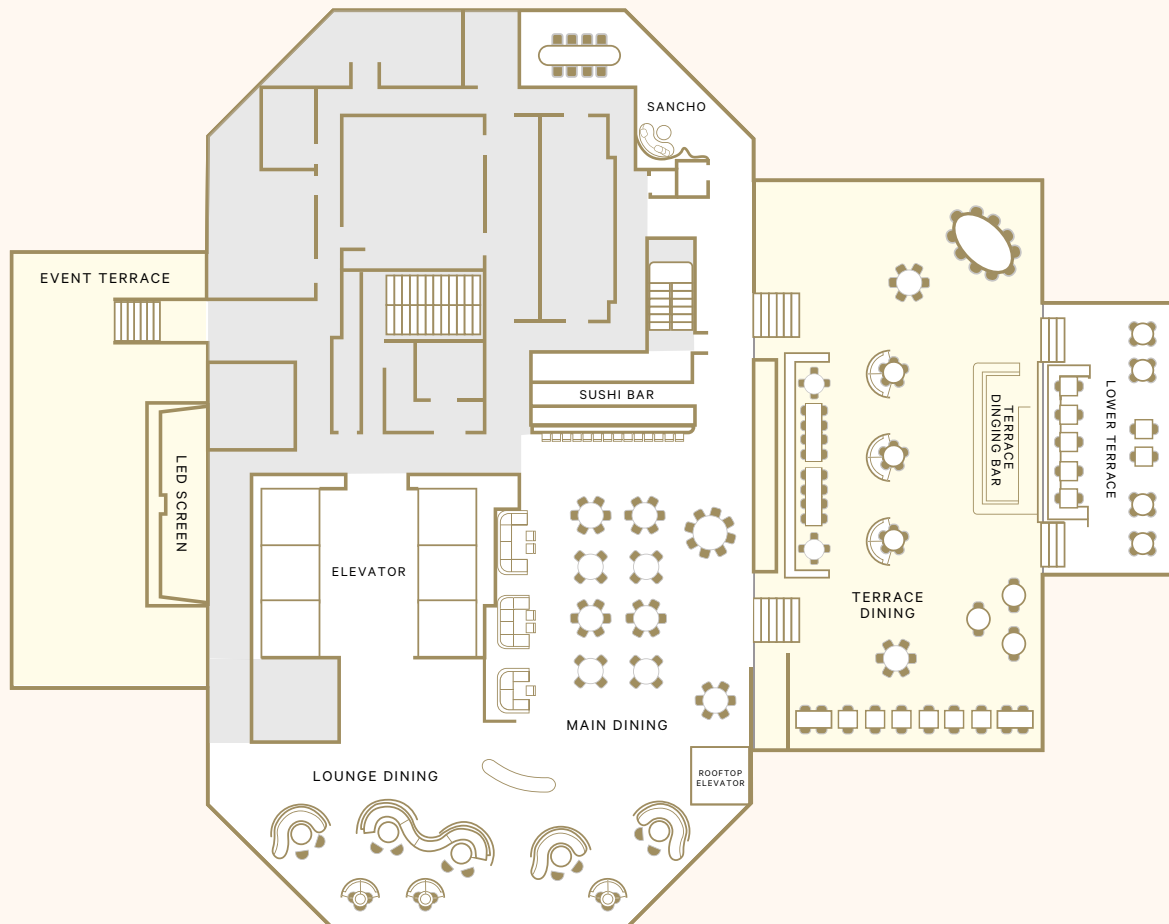
## 57<sup>TH</sup> FLOOR



All prices are in Thai Baht and subject to 10% service charge and applicable government taxes.  
If you have any dietary requirements or food allergies, please inform us in advance.  
All prices are valid from 1<sup>st</sup> April 2026 to 31<sup>st</sup> March 2027.

# FLOOR PLAN

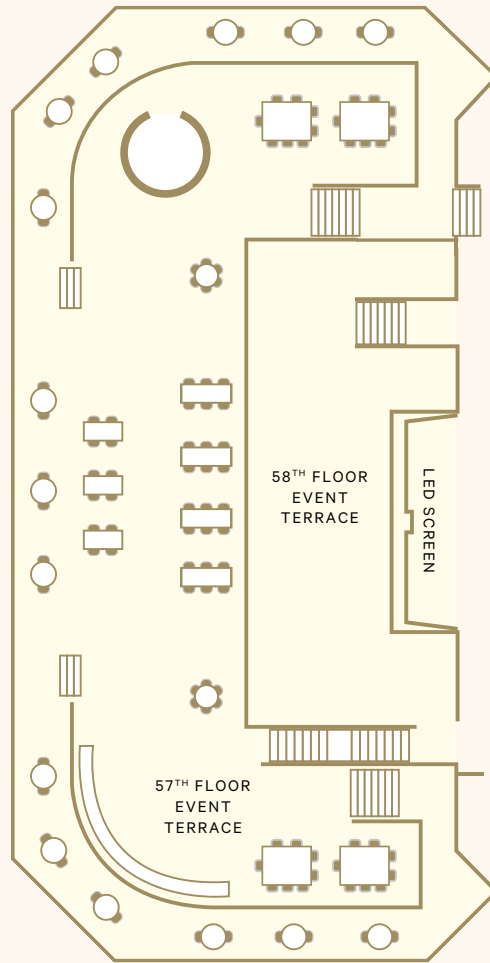
## 58<sup>TH</sup> FLOOR



All prices are in Thai Baht and subject to 10% service charge and applicable government taxes.  
If you have any dietary requirements or food allergies, please inform us in advance.  
All prices are valid from 1<sup>st</sup> April 2026 to 31<sup>st</sup> March 2027.

# FLOOR PLAN

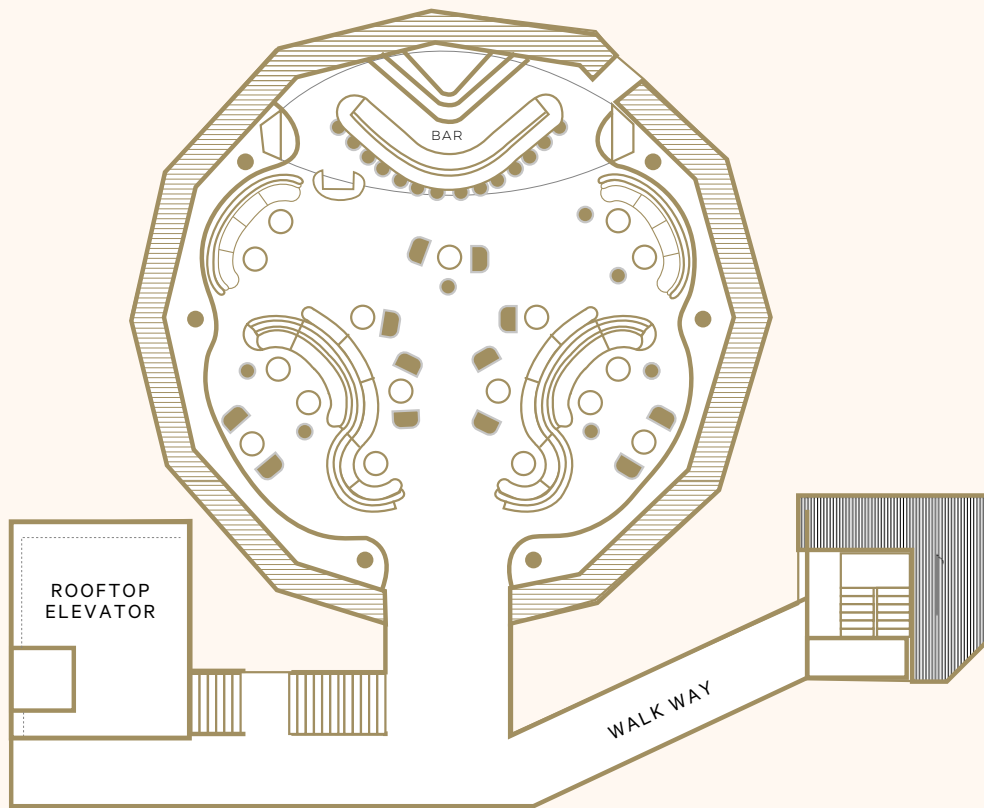
## 57<sup>TH</sup> AND 58<sup>TH</sup> FLOOR



All prices are in Thai Baht and subject to 10% service charge and applicable government taxes.  
If you have any dietary requirements or food allergies, please inform us in advance.  
All prices are valid from 1<sup>st</sup> April 2026 to 31<sup>st</sup> March 2027.

# FLOOR PLAN

## ROOFTOP



All prices are in Thai Baht and subject to 10% service charge and applicable government taxes.  
If you have any dietary requirements or food allergies, please inform us in advance.  
All prices are valid from 1<sup>st</sup> April 2026 to 31<sup>st</sup> March 2027.

# CANAPÉ PASS-AROUND

A variety of tastes and textures, allowing guests to enjoy a sophisticated start to the event. The menus are carefully curated by our Chefs, each showcasing some of Nobu's signature dishes. One set menu per group.

PACKAGE	HOT & COLD CANAPE	SUSHI	DESSERT
PRE-DINNER PASS-AROUND			
3PCS PER PERSON <b>THB 500</b>	3	-	-
6PCS PER PERSON <b>THB 900</b>	6	-	-
STANDING RECEPTION PASS-AROUND			
12PCS PER PERSON <b>THB 1,800</b>	6	4	2
18PCS PER PERSON <b>THB 2,700</b>	10	6	2
22PCS PER PERSON <b>THB 3,300</b>	12	8	2
30PCS PER PERSON <b>THB 4,500</b>	15	10	5



All prices are in Thai Baht and subject to 10% service charge and applicable government taxes. If you have any dietary requirements or food allergies, please inform us in advance. All prices are valid from 1<sup>st</sup> April 2026 to 31<sup>st</sup> March 2027.

# CANAPÉ PASS-AROUND

Selections of bite-sized delights to circulate among guests during the event, allowing guests to savour a variety of tastes while engaging in conversation. Perfect for mingling. The menus are carefully curated by our Chefs, each showcasing some of Nobu's signature dishes. One set menu per group.

## HOT & COLD CANAPE

<p><b>SHUKO</b> price per piece</p> <p>Edamame Miso Chip Tuna +10 Tuna Shukopan +35 Miso Chip Vegetable Spicy (VG)</p>	<p><b>CRISPY RICE</b> price per piece</p> <p>Spicy Yellowtail Spicy Tuna Avocado (VG) Eggplant Shiso (VG)</p>	<p><b>NOBU TACOS</b> price per piece</p> <p>Chicken Anticucho Salmon Spicy Miso +110 Beef Spicy Ponzu +150 Shimeji Mushroom (VG)</p>
<p><b>SKEWERS (COLD)</b> price per piece</p> <p>Yellowtail Jalapeño Salmon New Style Field Greens Matsuhisa Dressing (VG) Tuna Sashimi Salad +60</p>	<p><b>SKEWERS (HOT)</b> price per piece</p> <p>Salmon Anticucho / Teriyaki Chicken Anticucho / Teriyaki Shrimp Anticucho / Teriyaki Beef Tenderloin Anticucho / Teriyaki +210 Vegetable Anticucho (VG)</p>	<p><b>OTHER HOT CANAPE</b> price per piece</p> <p>Black Cod Butter Lettuce Lobster Shiso Salsa Butter Lettuce +420 Eggplant Miso Butter Lettuce Crispy Tofu Aji Amarillo (VG) Celtus Dry Miso (VG)</p>



V (Vegetarian) | VG (Vegan) | GF (Gluten-Free) | DF (Dairy-Free)

All prices are in Thai Baht and subject to 10% service charge and applicable government taxes.  
If you have any dietary requirements or food allergies, please inform us in advance.  
All prices are valid from 1<sup>st</sup> April 2026 to 31<sup>st</sup> March 2027.

# CANAPÉ PASS-AROUND

Selections of bite-sized delights to circulate among guests during the event, allowing guests to savour a variety of tastes while engaging in conversation. Perfect for mingling. The menus are carefully curated by our Chefs, each showcasing some of Nobu's signature dishes.

One set menu per group.

SUSHI			
NIGIRI price per piece		MAKI CUT ROLL price per piece	
<b>RAW</b> Salmon Yellowtail Hirame Tuna +50 Chu Toro +200 O-Toro +300 Shima Aji* +100 Japanese Red Snapper* +50 Sea Urchin* +470 Scallop +70 Sweet Shrimp +100 Salmon Egg +80 Caviar +1,770 Squid +50	<b>COOKED</b> Octopus Shrimp Mackerel Fresh Water Eel +120 King Crab +120 Shiitake Cup (VG) Bell Pepper (VG) Baby Corn (VG)	<b>RAW</b> Tuna Spicy Tuna Tuna & Asparagus Toro & Scallion +50 Salmon Salmon & Avocado Yellowtail Jalapeño Spicy Scallop & Masago +50	<b>COOKED</b> Eel & Cucumber California Cucumber (VG) Avocado (VG) Vegetable (VG)

*\*Subject To Seasonal Availability & Prices Changes*

DESSERT			
Mini Cheesecake Mascarpone Caramel Miso Choux	Chocolate Banana Mousse Pandan Coconut Roll	Orange Yuzu Meringue Tart Exotic Fruits Skewer (VG)	Warabi Mochi (VG) Soy Mango Sticky Rice (VG)

V (Vegetarian) | VG (Vegan) | GF (Gluten-Free) | DF (Dairy-Free)

All prices are in Thai Baht and subject to 10% service charge and applicable government taxes.  
 If you have any dietary requirements or food allergies, please inform us in advance.  
 All prices are valid from 1<sup>st</sup> April 2026 to 31<sup>st</sup> March 2027.

# INDIVIDUAL SET MENU

A selection of dishes served individually to each guest, perfect for a business dinner or event. The menus are carefully curated by our Chefs, each showcasing some of Nobu's signature dishes. One set menu per group.

THB 2,200	THB 2,800	THB 3,200	THB 4,200
3-COURSE	4-COURSE	5-COURSE	6-COURSE
STARTER	STARTER	SHUKO	SHUKO
MAIN Served with Steamed rice & Miso Soup	SUSHI	STARTER	STARTER
DESSERT	MAIN Served with Steamed rice & Miso Soup	SUSHI	SUSHI
	DESSERT	MAIN	FISH / SEAFOOD
		DESSERT	MEAT
			DESSERT

*+300 to include Steamed Rice & Miso Soup with main course*



V (Vegetarian) | VG (Vegan) | GF (Gluten-Free) | DF (Dairy-Free)

All prices are in Thai Baht and subject to 10% service charge and applicable government taxes. If you have any dietary requirements or food allergies, please inform us in advance. All prices are valid from 1<sup>st</sup> April 2026 to 31<sup>st</sup> March 2027.

# INDIVIDUAL SET MENU

A selection of dishes served individually to each guest, perfect for a business dinner or event. The menus are carefully curated by our Chefs, each showcasing some of Nobu's signature dishes. One set menu per group.

## SHUKO | CHOOSE *ONE ITEM* PER EVENT

SHUKO	NOBU TACOS <i>2 pieces per serve</i>	CRISPY RICE <i>3 pieces per serve</i>
Salted Edamame (VG) Umami Chicken Wings (2 Pcs) Baby Corn Honey Corn (V) Okra Shichimi Ponzu (VG)	Salmon Spicy Miso Tacos +200 Lobster Wasabi +500 Sour Cream Tacos Uni Nori Tacos +1,000 Caviar Nori Tacos +1,600 Kabocha Pumpkin Tacos (VG) Shimeji Mushroom Tacos (VG)	Crispy Rice Spicy Salmon Crispy Rice Spicy Tuna +30 Crispy Rice Yellowtail +60 Crispy Rice Avocado (VG) Crispy Rice Eggplant Shiso (VG)

## STARTERS | CHOOSE *ONE ITEM* PER EVENT

SASHIMI STYLE <i>6 slices per serve</i>	SALADS	COLD STARTERS
White Fish Tiradito Salmon New Style Yellowtail Jalapeño +60 Tuna Tataki Tosazu +300 Wagyu New Sytle +900	Tuna Sashimi Salad Matsuhisa Dressing (3 Slices) Spinach Salad With Shrimp (2 Pcs) Lobster Salad Spicy Lemon +350 Field Greens Matsuhisa Dressing (VG) Crispy Shiitake Salad (VG)	White Fish Coconut Ceviche 3 Fresh Oysters Nobu Sauce Beef Tenderloin Dry Miso Toro Tartare Caviar +1,200 Tomato Ceviche (VG)



V (Vegetarian) | VG (Vegan) | GF (Gluten-Free) | DF (Dairy-Free)

All prices are in Thai Baht and subject to 10% service charge and applicable government taxes. If you have any dietary requirements or food allergies, please inform us in advance. All prices are valid from 1<sup>st</sup> April 2026 to 31<sup>st</sup> March 2027.

# INDIVIDUAL SET MENU

A selection of dishes served individually to each guest, perfect for a business dinner or event. The menus are carefully curated by our Chefs, each showcasing some of Nobu's signature dishes. One set menu per group.

SUSHI   CHOOSE <i>FIVE NIGIRI</i> OR <i>TWO MAKI CUT ROLL</i> PER EVENT			
NIGIRI <i>*1 piece per serve</i>		MAKI CUT ROLL <i>*6 pieces per cut roll</i>	
RAW	COOKED / VEG	RAW	COOKED / VEG
Salmon	Octopus	Tuna	Eel & Cucumber +80
Yellowtail	Shrimp	Spicy Tuna +50	California +50
Hirame	Mackerel	Tuna & Asparagus +50	Cucumber (VG)
Tuna +50	Fresh Water Eel +140	Toro & Scallion +50	Avocado (VG)
Chu Toro +200	King Crab +120	Salmon	Vegetable (VG)
O-Toro +300	Shiitake Cup (VG)	Salmon & Avocado	
Shima Aji* +100	Bell Pepper (VG)	Yellowtail Jalapeño	
Japanese Red Snapper* +50	Baby Corn (VG)	Spicy Scallop & Masago +50	
Sea Urchin* +470			
Scallop +70			
Sweet Shrimp +100			
Salmon Egg +80			
Caviar +1,770			
Squid +50			

*\*Subject To Seasonal Availability & Prices Changes*



V (Vegetarian) | VG (Vegan) | GF (Gluten-Free) | DF (Dairy-Free)

All prices are in Thai Baht and subject to 10% service charge and applicable government taxes. If you have any dietary requirements or food allergies, please inform us in advance. All prices are valid from 1<sup>st</sup> April 2026 to 31<sup>st</sup> March 2027.

MAIN COURSE | CHOOSE *ONE ITEM* PER EVENT

FISH / SEAFOOD	MEAT	VEGAN
Black Cod Miso (120g) Salmon Filet Teriyaki (150g) Chilean Sea Bass Jalapeño (150g) +550 Lobster Hobayaki +1,850 King Crab Leg Shiso Salsa +1,050	Chicken Teriyaki / Anticucho (180g) Duck Breast Orange Miso (150g) Angus Beef Tenderloin Anticucho (150g) +250 Australian Wagyu Rib Eye Truffle Butter (150g) +850 Japanese Beef Wasabi Teriyaki (150g) +1,050	Eggplant Miso (VG) Tofu Steak Brown Rice Salsa (VG) Roasted Cauliflower Jalapeño (VG) Vegetable Spicy Garlic (VG) Rocolini Spicy Ponzu (VG)

DESSERT | CHOOSE *ONE ITEM* PER EVENT

Nobu Cheesecake Citrus Soy Pavlova (GF, DF)	Japanese Strawberry Cake (GF) Chocolate Banana Mousse	Mango Soy Kakigori (DF) Assorted Exotic Fruits (GF, DF)
--	--	--

COFFEE / TEA

1 Coffee Or Tea Per Guest +120 per guest	Hot Nobu Green Tea +100 per guest
---	--------------------------------------



V (Vegetarian) | VG (Vegan) | GF (Gluten-Free) | DF (Dairy-Free)

All prices are in Thai Baht and subject to 10% service charge and applicable government taxes.  
 If you have any dietary requirements or food allergies, please inform us in advance.  
 All prices are valid from 1<sup>st</sup> April 2026 to 31<sup>st</sup> March 2027.

# FREE FLOW - BEVERAGE PACKAGES

Please select one non-alcoholic beverage package to cover the full duration of your event, with the options to add-on other beverages as desired.

Add-Ons may be mixed and matched by time allocation to suit your party.

PACKAGE	INCLUSION	1 <sup>ST</sup> HOUR	EVERY HOUR THEREAFTER
Basic Non-Alcoholic	<b>CHANG WATER</b> - Still and Sparkling <b>SOFT DRINKS</b> - Pepsi, Pepsi Max, 7UP Free, Soda Water, and Ginger Ale	540	+120
Premium Non-Alcoholic	<b>ITALIAN NATURAL MINERAL WATER</b> - San Pellegrino and Acqua Panna <b>SOFT DRINKS</b> - Pepsi, Pepsi Max, 7UP Free, Soda Water, and Ginger Ale	660	+120
ADD ONS	INCLUSION	EVERY HOUR	
Beer	<b>DRAUGHT BEER</b> - Chang Cold Brew	+150	
White & Red Wines	<b>WHITE</b> Russian Jack Sauvignon Blanc, Marlborough, New Zealand <b>RED</b> Château Francs Magnus Bordeaux Supérieur, France	+500	
Sparkling Wine	<b>SPARKLING WINE</b> Rimarts Brut Reserva 18 Cava, Spain	+420	
Champagne	<b>CHAMPAGNE</b> - Taittinger Prestige Brut, France, NV	+1,900	
Nobu Signature Cocktail	<i>Choose One:</i> <b>LYCHEE &amp; ELDERFLOWER MARTINI</b> - Vodka, Lychee & Elderflower <b>SILK OF SIAM</b> - PHRAYA Elements Rum, Banana, Pandan, Lime & Basil	+420	
Classic Cocktail	<i>Choose One:</i> <b>MARTINI BIANCO SPRITZ</b> - Martini Bianco, Sparkling Wine, Soda, Mint & Lemon <b>APEROL SPRITZ</b> - Aperol, Sparkling Wine, Soda & Orange	+350	
House Spirits	<b>VODKA</b> - Absolut Blue <b>GIN</b> - Beefeater London Dry <i>Serve with mixers - Pepsi, Pepsi Max, 7UP Free, Soda Water, Tonic, and Ginger Ale</i> <b>RUM</b> - Phraya Rum Elements <b>WHISKY</b> - Chivas 12 YRS	+500	
Premium Spirits	<b>VODKA</b> - Absolut Elyx <b>GIN</b> - Beefeater 24 London Dry <i>Serve with mixers - Pepsi, Pepsi Max, 7UP Free, Soda Water, Tonic, and Ginger Ale</i> <b>RUM</b> - Bumbu XO Rum <b>WHISKY</b> - Dewars 15 YRS	+700	

## FREE FLOW - BEVERAGE PACKAGES

PACKAGE	INCLUSION	1 HR	2 HRS	3 HRS	4 HRS	+1 HR
Basic Non-Alcoholic	<b>CHANG WATER</b> - Still and Sparkling <b>SOFT DRINKS</b> - Pepsi, Pepsi Max, 7UP Free, Soda Water, and Ginger Ale	540	660	780	900	+120
Premium Non-Alcoholic	<b>ITALIAN NATURAL MINERAL WATER</b> - San Pellegrino and Acqua Panna <b>SOFT DRINKS</b> - Pepsi, Pepsi Max, 7UP Free, Soda Water, and Ginger Ale	660	780	900	1,020	+120
+Beer	<b>DRAUGHT BEER</b> - Chang Cold Brew	+150	+300	+450	+600	+150
+White & Red Wines	<b>WHITE</b> Russian Jack Sauvignon Blanc, Marlborough, New Zealand <b>RED</b> Château Francs Magnus Bordeaux Supérieur, France	+500	+1,000	+1,500	+2,000	+500
+Sparkling Wine	<b>SPARKLING WINE</b> Rimarts Brut Reserva 18 Cava, Spain	+420	+840	+1,260	+1,680	+420
+Champagne	<b>CHAMPAGNE</b> - Taittinger Prestige Brut, France, NV	+1,900	+3,800	+5,700	+7,600	+1,900
+Nobu Signature Cocktail	<i>Choose One:</i> <b>LYCHEE &amp; ELDERFLOWER MARTINI</b> Vodka, Lychee & Elderflower <b>SILK OF SIAM</b> PHRAYA Elements Rum, Banana, Pandan, Lime & Basil	+420	+840	+1,260	+1,680	+420
+Classic Cocktail	<i>Choose One:</i> <b>MARTINI BIANCO SPRITZ</b> Martini Bianco, Sparkling Wine, Soda, Mint & Lemon <b>APEROL SPRITZ</b> Aperol, Sparkling Wine, Soda & Orange	+350	+700	+1,050	+1,400	+350
+House Spirits	<b>VODKA</b> - Absolut Blue <b>GIN</b> - Beefeater London Dry <b>RUM</b> - Phraya Rum Elements <b>WHISKY</b> - Chivas 12 YRS <i>Serve with mixers - Pepsi, Pepsi Max, 7UP Free, Soda Water, Tonic, and Ginger Ale</i>	+500	+1,000	+1,500	+2,000	+500
+Premium Spirits	<b>VODKA</b> - Absolut Elyx <b>GIN</b> - Beefeater 24 London Dry <b>RUM</b> - Bumbu XO Rum <b>WHISKY</b> - Dewars 15 YRS <i>Serve with mixers - Pepsi, Pepsi Max, 7UP Free, Soda Water, Tonic, and Ginger Ale</i>	+700	+1,400	+2,100	+2,800	+700

All prices are in Thai Baht and subject to 10% service charge and applicable government taxes.  
If you have any dietary requirements or food allergies, please inform us in advance.  
All prices are valid from 1<sup>st</sup> April 2026 to 31<sup>st</sup> March 2027.