



Nobu cookbooks are available for purchase.

Surcharge of 10% applies on Public Holidays.

Please note that our products either contain or are produced in kitchens which contain and or use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives.

We cannot guarantee that any of our products are 100% allergen free.



BENTO BOX

All Bento Boxes served with Miso Soup

Classic

55

Sashimi Salad with Matsuhisa Dressing

Chef's Choice Sushi Selection

Prawn Tempura with Creamy Spicy Sauce

Sautéed Vegetables in Spicy Garlic Sauce with Rice

Choice of:

Black Cod Miso

Beef Tenderloin Teriyaki or Anticucho

Chicken Teriyaki or Anticucho

Premium

82

Seafood Ceviche

Lobster Spinach Salad with Dry Miso

Chef's Premium Sushi Selection

Beef Tenderloin with Truffle Teriyaki Sauce

Snow Crab Tempura with Amazu Ponzu Sauce

Rice with Roasted Cauliflower Jalapeño

Vegetarian

45

Shiitake Salad with Spicy Lemon Dressing

Chef's Vegetarian Sushi Selection

Tofu with Creamy Spicy Sauce

Nasu Miso

Sautéed Vegetables in Spicy Garlic Sauce with Rice



NOBU LUNCH SPECIAL

Includes Miso Soup & Small Salad

Chicken Teriyaki or Anticucho Jyu	38
Beef Tenderloin Teriyaki or Anticucho Jyu	44
Una Jyu	45
Sushi Lunch	42
- 7 Piece Chef's Choice Sushi & Spicy Tuna	
Soft Shell & Sashimi Combination	46
Chirashi	44

NOODLE

All Noodles served with a Small Salad

Chicken Udon	38
Seafood Udon	38
Vegetable Tempura Udon	30

OMAKASE MENU

Experience the essence of Chef Nobu Matsuhisa's Cuisine through our \$120 per person Omakase Menu including 7 spectacular courses and a glass of Veuve Clicquot Champagne. Full table must participate.

Available only before 1.30pm



EDAMAME

Edamame with Sea Salt	8
Spicy Truffle Flavoured Edamame	13

SIGNATURE COLD DISHES

Yellowtail Sashimi with Jalapeño	32
Seared Tuna Wasabi Salsa	35
Octopus Carpaccio	30
Spicy Tuna Crispy Rice	30
Tuna Tataki with Tosazu	35
Beef Tataki with Onion Salsa, Garlic Chips and Ponzu	33
Nobu Style Ceviche	
- Mix Seafood	28
- Tomato	13
- Lobster	45

NOBU TACOS (price per piece)

Wagyu	13	Salmon	10
Lobster	13	Pork	10
Tuna	10		

TARTAR WITH CAVIAR

Toro	49	Salmon	32
Yellowtail	32	Scampi	34

TIRADITO

Octopus (Raw or Cooked)	30	Nishigai (Whelk)	28
White Fish	30	Avocado	14
Scallop	30	Kisu (Whiting)	30

NEW STYLE SASHIMI

White Fish	30	Beef	29
Salmon	32	Tofu & Tomato	18
Scallop	30		

YUZU KARASHI SU MISO (Seared)

Salmon Belly	32	Yellowtail Belly	32
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DRY MISO

White Fish	30	Ama Ebi (Sweet Prawn)	30
Octopus	30	Abalone	49
Kisu (Whiting)	30	Tuna	35



SALAD

Field Greens Salad with Matsuhisa Dressing	15
Shiitake Salad with Spicy Lemon Dressing	18
Lobster Shiitake Salad Spicy Lemon Dressing	83
Sashimi Salad with Matsuhisa Dressing	36
Cucumber Sunomono with Amazu	13
Spinach Salad with Dry Miso	24
Warm Mushroom Salad with Yuzu Dressing	28

SPECIALTY TEMPURA

Prawn Creamy Spicy Sauce	30
Prawn Creamy Jalapeño	30
Prawn Butter Ponzu	30
Salt & Pepper Squid	25
Shojin Vegetables	20
Scallop (2pcs)	14
Prawn (2pcs)	15
Prawns & Vegetables	36
Snow Crab Amazu Ponzu	39
Soft Shell Crab Watermelon	38

SOUP

Miso	7
Seafood	21
Mushroom	16



WAGYU

2 GR Full Blood BMS 9+ Wagyu Striploin
\$110 per 100gm

or

Japanese Itoham Cherry Blossom A5 Wagyu
\$160 per 100gm

New Style (min 50gm)
Tataki (min 50gm)

Steak 3 Sauces (min 100gm)
Hot Stone Flambé (min 100gm)

SIGNATURE HOT DISHES

Black Cod Miso	55
Nasu Miso	22
Seared Scallop with Jalapeño Salsa	30
Creamy Spicy Crab	32
Tasmanian Ocean Trout with Crispy Spinach	36
Scallop with Wasabi Pepper or Spicy Garlic Sauce	35
Prawn with Wasabi Pepper or Spicy Garlic Sauce	35
Pepper Crusted Glacier 51 Toothfish with Balsamic Teriyaki	57
Nobu Style Fish and Chips	34
Vegetable Spicy Garlic Sauce	23
Pork Belly Spicy Miso Caramel	30

YAKIMONO

Choice of Sauces: Wasabi Pepper, Anticucho, Teriyaki, or Balsamic Teriyaki.

Enjoy a selection of three sauces for only an additional \$3

Chicken	36
Beef Tenderloin	48
Lamb Chops	43
Rib Eye (450gm)	56
Tasmanian Ocean Trout	36
Tofu	22

WOOD OVEN

Rib Eye (450gm) with Yuzu Truffle Sauce or Truffle Teriyaki Sauce	60
Rib Eye (450gm) with Shiitake Truffle Butter	69
Roasted Cauliflower with Jalapeño Salsa	24
Half Lobster with Yuzu Truffle Butter	96

KUSHIYAKI & ANTICUCHO (Two skewers)

Beef	22
Chicken	17
Salmon	18
Vegetable	13

**SUSHI / SASHIMI** (Price per piece)

Tuna	8	Tamago	6
Toro	25	Scampi with Lemon Olive Oil	15
New Zealand King Salmon	8	Salmon Eggs	9
Tasmanian Salmon	7	Smelt Eggs	6
Tasmanian Ocean Trout	7	Ama Ebi (Sweet Prawn)	7
Yellowtail	7	Ebi (Tiger Prawn)	8
Japanese Scallop	8	Nishigai (Whelk)	6
Pink Snapper	7	Awabi (Abalone)	13
White Fish	6	Ika (Squid)	7
Fresh Water Eel	9	Octopus	6
Sea Eel	9	Kisu (Whiting)	6
Aji	6	Kani (Snow Crab)	11

SUSHI ROLLS**HANDROLL****MAKI ROLL**

Tuna	12	17
Salmon	12	16
Spicy Tuna	13	18
Tuna Asparagus	13	18
Negi Hama	12	16
Yellowtail Jalapeño	13	17
Spicy Scallop	13	17
Salmon Avocado	13	17
Eel with Avocado	14	18
Eel with Cucumber	14	18
Prawn Tempura	16	19
California	16	20
House Special	N/A	27
Soft Shell Crab	N/A	27
Negi Toro	19	27
Kappa	5	9
Vegetable	N/A	14
Avocado	6	10
Oshinko	6	10