



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/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.



OMAKASE MENU

Experience the Essence of Chef Nobu Matsuhisa's Cuisine
through the Omakase Menus:

Nobu 'Signature' Menu \$160 per person

Available Sunday to Thursday before 9pm and Friday & Saturday before 10pm.

'Chefs Choice' Omakase Menu \$210 per person

Available Sunday to Thursday before 8.30pm and Friday & Saturday before 9.30pm.

ZENSAI

Edamame with Sea Salt	8
Spicy Truffle Edamame	13
Edamame and Yuba Tempura	14
Okra with Coriander and Jalapeño Aioli	12

OYSTERS

Oyster Shooter	18		
Oysters New Style (6 piece)	42		
Oysters Nobu Style (3 piece minimum/price per piece):			
Maui Salsa	7	Ponzu	7
Nobu Salsa	7	Caviar	17
Akoya Pearl Oysters New Style (6 pieces)	36		

SIGNATURE COLD DISHES

Yellowtail Sashimi with Jalapeño	32
Salmon Sashimi with Nashi Pear	32
Seared Tuna Wasabi Salsa	35
Octopus Carpaccio	30
Spicy Tuna Crispy Rice	30
White Fish Usuzukuri with Ponzu	30
Tuna Tataki with Tosazu	35
Beef Tataki with Onion Salsa, Garlic Chips and Ponzu	33
Beef Carpaccio Dry Miso	27
Ocean Trout Agua De Chile	30
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	Spicy Tuna	10



TARTAR WITH CAVIAR

Toro	49
Yellowtail	32
Salmon	32
Scampi	34

TIRADITO

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

NEW STYLE SASHIMI

Ama Ebi (Sweet Prawn)	30
White Fish	30
Salmon	32
Scallop	30
Tofu & Tomato	18
Beef	29
Kangaroo	29
Duck	29

YUZU KARASHI SU MISO (SEARED)

Salmon Belly	32
Yellowtail Belly	32
Toro (4 piece)	49

CHOCOLATE & YUZU KARASHI SU MISO

Salmon	32
Yellowtail Belly	32

DRY MISO

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



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 Vegetable	20
Scallop (2pcs)	14
Prawn (2pcs)	15
Prawn & Vegetable	36
Soft Shell Crab Harumaki	32
Snow Crab Amazu Ponzu	39
Soft Shell Crab Watermelon	38



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)

Hot Stone Flambé (min 100gm)

Steak 3 Sauces (min 100gm)

Toban (min 100gm)

2GR Wagyu Carpaccio with Quail Egg, Aji Amarillo Aioli

\$40

2GR Wagyu Nigiri with Foie Gras

\$20 per piece

A5 Wagyu Nigiri with Foie Gras

\$30 per piece

SIGNATURE HOT DISHES

Black Cod Miso	55
Nasu Miso	22
Seared Scallop with Jalapeño Salsa	30
Scallop Jamón with Ginger Salsa	32
Creamy Spicy Crab	32
Tasmanian Ocean Trout with Crispy Spinach	36
Scallops with Wasabi Pepper or Spicy Garlic Sauce	35
Prawns with Wasabi Pepper or Spicy Garlic Sauce	35
Pepper Crusted Glacier 51 Toothfish with Balsamic Teriyaki	57
Nobu Style Fish and Chips	34
Glacier 51 Toothfish Jalapeño Dressing	57
Half Lobster with Wasabi Pepper	89
Vegetable Spicy Garlic Sauce	23
Pork Belly Spicy Miso Caramel	30
Glacier 51 Toothfish Papillote with Black Garlic Sauce	60
Chicken or Duck Umami Yasai-Zuke	36
Wagyu Gyoza with Butter Shichimi Ponzu Sauce	42

TOBAN-YAKI

Beef	39
Seafood	39
Mushroom	27
Vegetable	25
Tofu	21
Duck Breast (Add Foie Gras, \$10 Extra)	35



WHOLE LOBSTER

Western Australian Rocklobster
All options subject to market change

New Style	Tempura Amazu Ponzu
Tiradito	Two Ways (classic Sushi & Sashimi)
Dry Miso	Three Ways (Tempura/New Style/Dry Miso)

YAKIMONO

Choice of Sauce: Wasabi Pepper, Anticucho, Teriyaki or Balsamic Teriyaki.
Enjoy a selection of three sauces for only \$3 extra

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
Roasted Vegetables with Yuzu Truffle Dressing	24
Half Lobster with Yuzu Truffle Butter	96
Whole Marron with Shichimi Butter	61

KUSHIYAKI & ANTICUCHO (Two Skewers)

Beef	22	Chicken	17
Salmon	18	Vegetable	13
Scallop	23	Prawn	24

SOUP

Miso	7	Mushroom	18
Seafood	21		

NOODLE

Kinoko Soba	17
Cold Noodle with Tsuyu Broth	17
(Choice of Noodles: Green Tea, Inaniwa or Buckwheat)	



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
Salmon & White Fish "New Style"	12	28
Ama Ebi "New Style"	12	29
Rainbow	N/A	31
Baked Crab Meat	15	N/A
Dragon	N/A	28
Kappa	5	9
Vegetable	N/A	14
Avocado	6	10
Oshinko	6	10