



TANOSHI HOUR

Meaning 'fun', 'happy' and 'pleasant' in Japanese, Tanoshi Hour at Nobu offers selected signature dishes and cocktails in an unparalleled vibrant atmosphere. In Nobu's elegant upstairs area, Tanoshi Hour is the ultimate setting to catch up with a friend or coworker.

Nobu cookbooks are available for purchase.

(V) Vegetarian

Should you have any special dietary requirements or allergies please inform your waiter. Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). Crown practises responsible service of alcohol. For special days*, please note set menu may apply.

*Valentines Day, Mother's Day, Father's Day, Public Holiday, or Public Holiday Eve.

COLD DISHES

Edamame (V)	14
Spicy Edamame (V)	18
Yellowtail Jalapeño	40
Crispy Rice with Spicy Tuna	37
New Style Sashimi Salmon	37
Beef Tataki with Onion Salsa and Ponzu	39
Prawn Tempura Roll	24
Salmon & Avocado Roll	17

HOT DISHES

Creamy Spicy Crab	54
Nasu Miso (V)	26
Wagyu Beef Taco	per piece 17
Vegetable Taco (V)	per piece 8
Black Cod Lettuce (4pcs)	41
Salt and Pepper Squid	22
Nobu Short Ribs with Aji Panca	73
Tuna Taco	per piece 10
Baby Tiger Prawns with Creamy Spicy Sauce or Butter Ponzu	39
Roasted Baby Corn	16

NOBU GLOSSARY

Irasshaimase *'Welcome' – A phrase used to welcome Nobu guests upon arrival.*

Mochi *Paste of steamed & pounded rice.*

Monkfruit *A small round fruit native to southern China.*

Yuzu *Japanese citron. It is mostly used for its zest which is highly aromatic. The juice is most commonly available, salted in bottles.*