



Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a 1.15% surcharge applies for all credit card transactions. 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). An additional service fee of 10% applies to bookings of 10 people or more.



ICONS HOUR

Iconic harbour views, Nobu signature bites, and flowing cocktails to welcome the start of summer. Available exclusively at the Nobu Terrace, Bar & Lounge.

Monday – Friday, 5-7pm

SNACKS

Oysters with Ponzu (4pce)

15

Edamame

8

Spicy Edamame

8

Shishito Peppers

10

Crispy Rice Spicy Tuna (4pce)

12

HOT DISHES

Black Cod Butter Lettuce (2pce)

15

Baby Tiger Prawn Tempura

16

Creamy Spicy or Butter Ponzu

COLD DISHES

Yellowtail Jalapeño (4pce)

18

New Style Sashimi (4pce)

16

SUSHI MAKI

Spicy Tuna Cut Roll

10

California Cut Roll

14

Prawn Tempura Cut Roll

12

NOBU TACOS

(minimum order of any 2)

Wagyu Beef

10

Lobster Wasabi Sour Cream

10



B E V E R A G E S

C O C K T A I L S 1 5 E A C H

Oh My Kami – Charles Heidsieck Rosé Champagne, Lychee, Watermelon Syrup, Lemon, Raspberry

Shichimi Margarita – Herradurra Plata Tequila, Cointreau, Passion Fruit, Lime, Agave, Shichimi

Yuzu Spritz – Aperol, Yuzu, La Gioiosa Prosecco, Fever Tree Soda, Shiso

Lychee Martini – Ciroc Vodka, Lychee, Sugar, Lime

Yasei No Hana – Tanqueray No. Ten Gin, Hokusetsu Junmai Sake, Yuzu, Vanilla, Rose

M O C K T A I L S 1 0 E A C H

Yuki No Hana – Lychee, Coconut, Rose Syrup, Fever Tree Tonic

Peachy Ale – Peach, Mango Nectar, Apple, Lime, Fever Tree Ginger Beer

B E E R 6 E A C H

Asahi 'Super Dry'

Asahi 3.5%

Heineken 'Zero'

W I N E B Y T H E G L A S S

Moet & Chandon 'Grand Vintage' Extra Brut	Épernay, France	25
Babich Sauvignon Blanc	Marlborough, New Zealand	10
Triennes Rosé	Provence, France	10
Catalina Sounds Pinot Noir	Marlborough, New Zealand	10
Hentley Farm 'Villain & Vixen' Grenache	Barossa Valley, South Australia	10