



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.

DESSERT

Miso Cappuccino Coffee Foam, Candied Pecan, Vanilla Ice Cream	21
Chocolate Bento Box Chocolate Fondant, Matcha Ice Cream	25
Nobu Cheesecake Oat Cookie, Mango, Thai Sorbet	25
Dark chocolate and Mikan Bavarois Orange Madeleines, Vanilla Namelaka, Mikan Sorbet	26
Apple Pavlova Shiso Lime Compote, Green Apple Sorbet	26
Kakigori Honeydew Sorbet, Coconut Soy Sago, Grapes, Sudachi	24
Homemade Mochi Chef's Selection	24
Seasonal Fruits on Ice	23
Selection of Ice Creams and Sorbets	8 per scoop

DESSERT WINE

NV Hokusetsu Umeshu – Sado Island	125
2015 J.J. Prüm Graacher Himmelreich Auslese Goldkapsel	245
2013 Bründlmayer Heiligenstein Riesling Beerenauslese	280
2009 Château d'Yquem Sauternes	1,250

COFFEE & TEA

Espresso, Short Macchiato	6
Café Latte, Cappuccino, Double Espresso, Flat White, Long Black, Long Macchiato <i>Full Cream, Soy, Almond, Oat Milk Available</i>	6
Nobu Matcha	6

TEA

Oolong Leaf Dilmah Single Origin	6
Dilmah Blood Orange & Eucalyptus	8
Ceylon Dilmah Watte	6
Dilmah Ginger, Honey & Mint	8

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.*