



[CROWNPERTH.COM.AU/RESTAURANTS/NOBU](https://CROWNPERTH.COM.AU/RESTAURANTS/NOBU)

 NOBUAUSTRALIA

Please note a weekend surcharge of 10% on Saturdays and 15% on Sundays applies.  
A 20% surcharge applies on all Public Holidays.

## NOBU COLD DISHES

|                                                                          |    |
|--------------------------------------------------------------------------|----|
| Crispy Rice with Spicy Tuna (A)                                          | 36 |
| Toro Tartare with Caviar (I)                                             | 65 |
| Salmon or Yellowtail Tartare with Caviar (A)                             | 39 |
| NOBU Style Beef Tartare with Caviar (I)                                  | 65 |
| Yellowtail Jalapeño (A)                                                  | 39 |
| Scallop or Octopus Tiradito (M)                                          | 36 |
| Salmon or White Fish New Style Sashimi (A)                               | 36 |
| Beef or Kangaroo New Style Sashimi                                       | 37 |
| Tuna Tataki with Tosazu (A)                                              | 38 |
| White Fish or Octopus Sashimi Dry Miso (A)                               | 34 |
| Salmon Nashi Pear (A)                                                    | 40 |
| Seared Toro Karashi Su Miso (I)                                          | 56 |
| Seared Tuna Wasabi Salsa (A)                                             | 39 |
| Ocean Trout Agua de Chile (A)                                            | 34 |
| Seafood Ceviche (M)                                                      | 39 |
| Beef Tenderloin Tataki with Ponzu (A)                                    | 39 |
| Whole Rock Lobster - Three Ways (Nobu New Style, Dry Miso & Tempura) (A) | MP |
| Sashimi Salad with Matsuhisa Dressing (A)                                | 39 |
| Lobster Salad with Spicy Lemon Dressing (A)                              | 98 |
| Baby Spinach Salad Dry Miso                                              | 28 |
| Baby Spinach Salad with Lobster (A)                                      | 98 |
| Field Greens with Matsuhisa Dressing                                     | 19 |

### OYSTERS (A)

NOBU Sauces (6 Pieces)  
48

New Style (6 Pieces)  
48

Shooter (Per Piece)  
18

### OMAKASE

Signature 180 per person

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

Perth 220 per person

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

Please note there are no substitutions available for this menu.

Multi-Course Nobu Tasting Menu.

Entire table participation is required for the same omakase.

# NOBU HOT DISHES

|                                                                            |    |
|----------------------------------------------------------------------------|----|
| Black Cod Miso (I)                                                         | 69 |
| Tasmanian Ocean Trout with Crispy Spinach (A)                              | 44 |
| Seared Scallops with Jalapeño Salsa (I)                                    | 34 |
| Glacier 51 Toothfish with Balsamic Teriyaki or Jalapeño (A)                | 69 |
| Seafood Toban Yaki (M)                                                     | 49 |
| Prawn Tempura with Creamy Spicy Sauce, Creamy Jalapeño or Butter Ponzu (I) | 39 |
| Snow Crab Tempura Amazu Ponzu (I)                                          | 49 |
| Soft Shell Crab Tempura with Watermelon (I)                                | 45 |
| Eggplant Special (I)                                                       | 38 |
| Oyster Kataifi (A)                                                         | 32 |
| Creamy Spicy Crab (I)                                                      | 39 |
| Whole Marron with Shichimi Butter (A)                                      | 79 |
| Squid 'Pasta' with Light Garlic Sauce (I)                                  | 36 |
| Wagyu Gyoza with Butter Shichimi Ponzu                                     | 45 |
| Pork Belly Spicy Miso Caramel                                              | 37 |
| Beef Toban Yaki                                                            | 48 |
| Cape Grim 'Grass Fed' Rib Eye (450 grams) with Shiitake Truffle Butter     | 91 |
| Cape Grim 'Grass Fed' Rib Eye (450 grams) with NOBU 3 Sauces               | 91 |
| Beef Tenderloin Truffle Teriyaki                                           | 54 |
| Anticucho Peruvian Style Lamb Chops                                        | 62 |
| Umami Chicken                                                              | 40 |

## WAGYU

2GR Full Blood BMS 9+ Wagyu Striploin  
120 per 100 grams

Japanese Kagoshima A5 Wagyu  
160 per 100 grams

New Style

Tataki

Steak 3 Sauces

Hot Stone Flambé



Seafood Origin Source - Australia (A) Imported (I) Mixed (M)

For a list of allergens present in dishes, please scan the QR code. While Crown Perth will endeavour to accommodate requests for special meals for guests who have food allergies or intolerances, we cannot guarantee completely allergy free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.



[WWW.NOBURESTAURANTS.COM](http://WWW.NOBURESTAURANTS.COM)



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## SHUKO

|                         |    |
|-------------------------|----|
| Edamame                 | 12 |
| Spicy Edamame           | 14 |
| Salt & Pepper Squid (I) | 28 |

## NOBU TACOS

Minimum order of two pieces

|                               |    |
|-------------------------------|----|
| Salmon Spicy Miso (A)         | 11 |
| Spicy Tuna (I)                | 11 |
| Lobster Wasabi Sour Cream (A) | 17 |
| Pork Aji Amarillo Aioli       | 11 |
| Wagyu Beef                    | 18 |

## PLANT BASED

|                                    |    |
|------------------------------------|----|
| Avocado Tiradito                   | 19 |
| New Style Tofu & Tomato            | 21 |
| Shiitake Mushroom Salad            | 22 |
| Eggplant Miso                      | 28 |
| Spicy Garlic Vegetables            | 28 |
| Warm Mushroom Salad                | 34 |
| Roasted Cauliflower Jalapeño Salsa | 29 |

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## NIGIRI & SASHIMI

|                                 | Per Piece |
|---------------------------------|-----------|
| Tuna (A)                        | 11        |
| Toro (I)                        | 29        |
| New Zealand King Salmon (A)     | 9         |
| Tasmanian Salmon (A)            | 8         |
| Tasmanian Ocean Trout (A)       | 8         |
| Yellowtail (A)                  | 8         |
| Japanese Scallop (I)            | 9         |
| Pink Snapper (A)                | 9         |
| White Fish (A)                  | 9         |
| Fresh Water Eel (I)             | 15        |
| Sea Eel (I)                     | 15        |
| Tamago (I)                      | 7         |
| Scampi with Lemon Olive Oil (A) | 16        |
| Salmon Eggs (A)                 | 14        |
| Smelt Eggs (I)                  | 9         |
| Sweet Prawn (A)                 | 9         |
| Tiger Prawn (A)                 | 9         |
| Squid (A)                       | 8         |
| Octopus (A)                     | 8         |
| Snow Crab (I)                   | 12        |
| 2GR Wagyu with Foie Gras        | 24        |
| A5 Wagyu with Foie Gras         | 34        |

## SUSHI & SASHIMI

|                                   |    |
|-----------------------------------|----|
| Sushi Selection (12 pieces) (M)   | 75 |
| Sashimi Selection (10 pieces) (M) | 85 |

## SOUP & RICE

|               |    |
|---------------|----|
| Miso Soup     | 9  |
| Mushroom Soup | 20 |
| Rice          | 7  |

## SUSHI MAKI

|                               | Hand/Cut |
|-------------------------------|----------|
| Tuna (A)                      | 15/18    |
| Spicy Tuna (A)                | 16/19    |
| Tuna & Asparagus (A)          | 16/19    |
| Salmon (A)                    | 13/17    |
| Salmon & Avocado (A)          | 15/19    |
| Toro & Spring Onion (I)       | 22/30    |
| Yellowtail & Spring Onion (A) | 13/17    |
| Eel & Cucumber (I)            | 20/25    |
| California (I)                | 20/24    |
| Prawn Tempura (I)             | 18/23    |
| Soft Shell Crab (I)           | NA/29    |
| House Special (M)             | NA/30    |
| Vegetable                     | NA/17    |
| Avocado                       | 7/11     |
| Cucumber                      | 6/10     |

## TEMPURA

|                             |    |
|-----------------------------|----|
| Prawn (2 pieces) (I)        | 18 |
| Shojin Vegetable (7 pieces) | 20 |