



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.

COLD DISHES

Edamame (V)	14
Spicy Edamame (V)	17
Yellowtail Jalapeño	39
Crispy Rice with Spicy Tuna	36
New Style Sashimi Salmon	36
Beef Tataki with Onion Salsa and Ponzu	38
Prawn Tempura Roll	23
Salmon & Avocado Roll	16

HOT DISHES

Creamy Spicy Crab	52
Nasu Miso (V)	25
Wagyu Beef Taco	per piece 16
Vegetable Taco (V)	per piece 8
Black Cod Lettuce (4pcs)	40
Salt and Pepper Squid	21
Nobu Short Ribs with Aji Panca	71
Tuna Taco	per piece 10
Baby Tiger Prawns with Creamy Spicy Sauce or Butter Ponzu	38
Roasted Baby Corn	15

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.*