



NOBU SIGNATURE 7 COURSE OMAKASE DINNER

1ST COURSE

Salmon Tartare with Caviar

2ND COURSE

Southern Rock Lobster with Spinach Salad Dry Miso

3RD COURSE

Chef's Selection Nigiri

4TH COURSE

Black Cod Miso

5TH COURSE

6+ Mayura Wagyu Beef with Truffle Teriyaki,
Seasonal Mushroom & Vegetable

6TH COURSE

Hot Soba Soup with Shiitake & Inaniwa Noodle

PALATE CLEANSER

7TH COURSE

Whisky Cappuccino

\$170 per person

Menu is only available for dinner service.
Should you have any special dietary requirements or allergies please let us know.
Please note credit card payments incur a 0.85% surcharge.



NOBU MELBOURNE 7 COURSE OMAKASE DINNER

1ST COURSE

Santenmori – New Style Salmon with Uni,
Toro Jalapeño with Caviar and Yellowtail Jalapeño

2ND COURSE

Creamy Ponzu Inaniwa Noodle with
Spanner Crab & Salmon Ikura

3RD COURSE

Chef's Sushi Selection & Sushi Cup

4TH COURSE

Tempura Southern Rock Lobster with
Tamari Truffle Honey

5TH COURSE

Umami Glacier 51 Toothfish with Coriander,
Red Onion & Yellow Anticucho

6TH COURSE

Beef Tenderloin Shiitake Truffle Crust,
Fried Spinach, Seasonal Mushrooms & Amazu Ponzu

PALATE CLEANSER

7TH COURSE

Mini Green Tea Lava with
Pineapple Compote & Yuzu Ice Cream

\$195 per person

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