



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.



BENTO BOXES

served with Miso Soup

Classic	78
Sashimi Salad with Matsuhisa Dressing	
Chef's Selection of Sushi and Cut Roll	
Baby Tiger Prawn Tempura with Creamy Spicy	
Black Cod Miso	
Vegetables with Spicy Garlic and Rice	
Vegetarian	48
Baby Spinach Salad Dry Miso	
Shojin Tempura	
Assorted Vegetable Sushi and Cut Roll	
Nasu Miso	
Vegetables with Spicy Garlic and Rice	

DONBURI

served with Miso Soup and Oshinko

Unagi Donburi	80
Tempura Donburi	48



COLD DISHES

Oysters with Nobu Sauces	45
Crispy Rice with Spicy Tuna or Spicy Salmon	37
Yellowtail Jalapeño	37
Tiradito	31
New Style Sashimi	32
Seafood Ceviche	25
Beef Tataki Onion Ponzu	40
Seared Salmon Karashi Sumiso	30
Tuna Sashimi Salad with Matsuhisa Dressing	36
Lobster Salad with Spicy Lemon Dressing	65
Field Greens with Matsuhisa Dressing	16
Vegetable Hand Roll with Sesame Dressing	15
Baby Spinach Salad Dry Miso	25



HOT DISHES

Black Cod Miso	65
Black Cod Butter Lettuce	37
Chilean Sea Bass with Black Bean Sauce	62
Umami Chilean Sea Bass	65
Seafood Toban Yaki	45
Baby Tiger Prawn Tempura with Creamy Spicy Sauce or Butter Ponzu	37
Lobster Tempura with Tamari Honey or Amazu Ponzu	66
Creamy Spicy Crab	48
Lobster Wasabi Pepper	98
Beef Toban Yaki	50
Anticucho Peruvian Style Rib Eye Steak	72
Wagyu Gyoza with Spicy Ponzu	45

WAGYU BEEF

Australian Wagyu MBS9 Full Blood 170
Choice of Preparations
New Style Tataki Toban Yaki
Steak Ishiyaki

Japanese Wagyu A5 275
Choice of Preparations
New Style Tataki Toban Yaki
Steak Ishiyaki



TEMPURA

Prawn	19
Shojin – Vegetable Selection	22
Shimeji Mushroom	22
Shiitake Mushroom	7
Asparagus	7
Avocado	7
Broccoli	7
Zucchini Flower	11

KUSHIYAKI

(2 skewers per order)

Served with Anticucho or Teriyaki Sauce

Beef	30
Chicken	22

SOUP

Miso Soup	8
Mushroom Soup	10

PLANT BASED

Shiitake Mushroom Salad	18
Nasu Miso	26
Warm Mushroom Salad	33
Cauliflower Jalapeño	26
Kelp Salad	18
Tofu Mascarpone Miso	22
Seasonal Vegetables Spicy Garlic	26

SHUKO

Edamame	10
Spicy Edamame	12
Umami Chicken Wings	28

NOBU TACOS

(minimum order of any 2)

Tuna Tomato Salsa	11
Salmon Spicy Miso	9
Wagyu Beef	15
Lobster Wasabi Sour Cream	14



NIGIRI & SASHIMI

(price per piece)

Tuna	10
Toro	24
Yellowtail	7
Salmon	7
Snapper	7
Squid	5
Snow Crab	16
Salmon Egg	12
Smelt Egg	8
Scallop	8
Octopus	7
Uni	20
Prawn	7
Freshwater Eel	9
Tamago	5
Wagyu	26

SUSHI MAKI

	Hand	Cut
Tuna	14	16
Spicy Tuna	15	19
Tuna & Asparagus	15	18
Salmon	13	15
Negi Toro	28	30
Negi Hama	14	16
Salmon & Avocado	15	17
Eel & Cucumber	21	24
Prawn Tempura	18	24
California	24	28
Vegetable	N/A	16
Soft Shell Crab	N/A	28
House Special	N/A	30



DESSERTS

Chocolate Bento Box	22
Warm Chocolate Fondant & Green Tea Ice Cream	
Nobu Cheesecake	22
Baked Creamy Cheesecake, Mango Kantan & Pineapple Yuzu Sorbet	
Miso Cappuccino	20
Miso Brûlée, Caramel Pecan Crumble, Vanilla Ice Cream & Coffee Foam	
House Made Mochi Trio	22
Crèmeux Wrapped in Soft Rice Dough	
Chocolate Caramel Soba Cha Brownie	20
Milk Chocolate Crèmeux, Salted Caramel & Kuromitsu Ice Cream	
Pinky Pavlova	20
Strawberry Yuzu Sorbet, White Chocolate Cream & Fresh Berries	
Seasonal Kakigōri	16
With Mixed Berries, Blue Butterfly Pea Flower Ice, Yuzu Honey Syrup & Strawberry Ice Cream	
Chocolate & Lemon Mousse Slice	20
Chocolate Sponge, Lemon Mousse, Coconut Snow & Coconut Lime Sorbet	
Seasonal Exotic Fruit Selection	18
Assorted Fresh Fruits	
Selection Of Ice Cream & Sorbets	7
House Made Sorbet & Ice Cream	