



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.



COLD DISHES NOBU CLASSIC

Spicy Miso Chips with Tuna or Scallop	18
Toro Tartare with Caviar	60
Salmon or Yellowtail Tartare with Caviar	46
Yellowtail Jalapeño	37
Oysters with Nobu Sauces (6pcs)	45
Tiradito – Whitefish, Scallop or Octopus	31
New Style Sashimi – Salmon, Scallop, Whitefish or Ama Ebi	32
Seafood Ceviche	25
Tuna Tempura Roll	24
Tuna Tataki with Tosazu	32
Tuna Sashimi Salad with Matsuhisa Dressing	36
Lobster Salad with Spicy Lemon Dressing	65
Field Greens with Matsuhisa Dressing	16
Salmon Skin Salad	24

NOBU OMAKASE

Available until 8:30pm Sunday to Thursday

Available until 9pm Friday & Saturday

Signature Seven Course

180

Sydney Seven Course

230

NOBU NOW

Beef Tataki Onion Ponzu	40
Vegetable Hand Roll with Sesame Dressing	15
Crispy Rice with Spicy Tuna	37
Whitefish Sashimi Dry Miso	31
Seared Salmon Karashi Sumiso	30
Salad Dry Miso – Baby Spinach, Kohlrabi, or Rocket	25
Baby Spinach Salad Dry Miso with Prawn	42
Nobu Greek Salad	22



HOT DISHES NOBU CLASSIC

Black Cod Miso	65
Black Cod Butter Lettuce	37
Baby Tiger Prawn Tempura with Creamy Spicy Sauce or Butter Ponzu	37
Chilean Sea Bass with Black Bean Sauce	62
Squid 'Pasta' with Light Garlic Sauce	35
Scallops with Spicy Garlic or Wasabi Pepper	45
Creamy Spicy Crab	48
Prawn and Lobster with Spicy Lemon Sauce	60
Lobster Wasabi Pepper	98
Seafood Toban Yaki	45
Beef Toban Yaki	50
Anticucho Peruvian Style Rib Eye Steak	72

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

NOBU NOW

Wagyu Gyoza with Spicy Ponzu (6pcs)	45
Umami Chilean Sea Bass	65
Soft Shell Crab Kara-age with Amazu Ponzu	32
Pan Fried Scallops with Yuzu Truffle (2pcs)	26
Lobster Tempura with Tamari Honey or Amazu Ponzu	66
Chilean Sea Bass Jalapeño	62
Salmon Dry Miso	36
Pork Belly Caramel Miso	33
Calamari Aji Amarillo	32



NIGIRI & SASHIMI

(price per piece)

Tuna	10
Toro	24
Yellowtail	7
Salmon	7
Snapper	7
Sardine	7
Whitefish	8
Mackerel	6
Squid	5
Snow Crab	16
Salmon Egg	12
Smelt Egg	8
Scallop	8
Octopus	7
Uni	20
Prawn	7
Ama Ebi	7
Freshwater Eel	9
Tamago	5
Wagyu	26
Sushi Cup Selection (8pcs)	45
Sushi Moriawase	68
Sashimi Moriawase	68

NOODLES

Inaniwa Udon	28
Soba	28

SOUP & RICE

Miso Soup	8
Mushroom Soup	10
Clear Soup	8
Steamed Rice	6

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
Yellowtail & Jalapeño	14	16
Salmon & Avocado	15	17
Scallop & Smelt Egg	26	29
Eel & Cucumber	21	24
Prawn Tempura	18	24
California	24	28
Vegetable	N/A	16
Soft Shell Crab	N/A	28
Salmon Skin	N/A	16
House Special	N/A	30

TEMPURA

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



YAKIMONO

Served with Anticucho, Teriyaki, or Wasabi Pepper Sauce

Chicken 38

Beef 48

Salmon 36

NOBU TACOS

(minimum order of any 2)

Tuna Tomato Salsa	11
Salmon Spicy Miso	9
Wagyu Beef	15
Lobster Wasabi Sour Cream	14
Chicken Anticucho	13

KUSHIYAKI

(2 skewers per order)

Served with Anticucho or Teriyaki Sauce

Salmon	24
Prawn	26
Chicken	22
Beef	30

SHUKO

Snacks

Edamame	10
Spicy Edamame	12
Shishito Peppers	14
Umami Chicken Wings (4pcs)	28
Nobu Wagyu Sliders (2pcs)	32

VEGETABLES COLD

Oshinko	13
Ohitashi	16
Shiitake Mushroom Salad	18
Watercress Salad	16
New Style Tofu and Tomato	23
Kelp Salad	18

VEGETABLES HOT

Nasu Miso	26
Warm Mushroom Salad	33
Mushroom Toban Yaki	33
Cauliflower Jalapeño	26
Grilled Asparagus Dry Miso	26
Tofu Mascarpone Miso	22



DESSERTS NOBU NOW

Whisky Cappuccino With Coffee Brûlée & Vanilla Ice Cream	16
Mango Panna Cotta Coconut Lime Sorbet & Caramelised Pineapple	20
Pinky Pavlova Strawberry Yuzu Sorbet, White Chocolate Cream & Fresh Berries	20

NOBU CLASSIC

Chocolate Bento Box Warm Chocolate Fondant & Green Tea Ice Cream	22
Nobu Cheesecake Baked Creamy Cheesecake & Strawberry Yuzu Sorbet	22
Banana Harumaki Chocolate & Banana Spring Roll, Chocolate Sorbet & Tropical Sauce	18
Selection Of Ice Creams & Sorbets House Made Sorbet & Ice Cream	7
House Made Mochi Crèmeux Wrapped in Soft Rice Dough	8 per piece
Seasonal Exotic Fruit Selection Assorted Fresh Fruits	18