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(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. For special days*, please note set menu may apply.

*Valentines Day, Mother's Day, Father's Day, Public Holiday, or Public Holiday Eve.

OMAKASE

Curated Multi Course Tasting Menu

Immerse yourself in tradition and leave
the decisions to our expert chefs

198

NOBU COLD DISHES

Toro Tartare with Caviar	60
Salmon Tartare with Caviar	48
Yellowtail Jalapeño	39
Tiradito	34
Whitefish Sashimi Dry Miso	34
New Style Sashimi Salmon, Scallop or Whitefish	36
New Style Sashimi Scampi	48
Oysters with Nobu Sauces (6pcs)	42
Oyster Shooter	18
Seafood Ceviche	29
Sashimi Salad with Matsuhisa Dressing	38
Field Greens Salad with Matsuhisa Dressing	19
Lobster Shiitake Salad with Spicy Lemon Dressing	98
Shiitake Salad with Spicy Lemon Dressing	21
Salmon Skin Salad	24
Crispy Rice with Spicy Tuna	36
Seared Salmon Karashi Su Miso	34
Baby Spinach Salad Dry Miso	26
with Prawn	38
with Lobster	98
Beef Tataki with Onion Salsa and Ponzu	38

NOBU HOT DISHES

Black Cod Miso	67
Black Cod Butter Lettuce (4pcs)	40
Baby Tiger Prawns Tempura with Creamy Spicy Sauce or Butter Ponzu	38
Squid 'Pasta' with Light Garlic Sauce	36
Scallops Spicy Garlic or Wasabi Pepper	36
Prawns Spicy Garlic	36
Prawn and Lobster with Spicy Lemon Sauce	108
Creamy Spicy Crab	52
Lobster Wasabi Pepper	98
Seafood Toban Yaki	42
Beef Toban Yaki	52
Westholme Bone-In Rib Eye with Truffle Butter Sauce 500g	165
Glacier 51 Toothfish Dry Miso	65
Wagyu Dumplings (5pcs)	45
King Crab Tempura Amazu Ponzu	65
Soft Shell Crab Tempura Amazu Ponzu	38
Nobu Fish and Chips	42
Pork Belly Caramel Miso	40
Nobu Short Ribs with Aji Panca	71

WAGYU BEEF

Australian Wagyu Mayura Full Blood MBS9

190 per 150g

Japanese A5 Wagyu MB12 Hokkaido

220 per 150g

Choice of Preparations

New Style, Tataki, Toban Yaki, Ishiyaki or Steak

SHUKO

Snacks

Edamame (V)	14
Spicy Edamame (V)	17
Padron Peppers Den Miso (V)	14
Umami Chicken Wings	28
Salt and Pepper Squid	21
Roasted Baby Corn (V)	15

NOBU TACO

(Minimum order 2pcs)

Tuna	10
Salmon	10
Vegetable	8
Spanner Crab	15
Wagyu Beef	16

NIGIRI & SASHIMI

(Price per piece)

Japanese Toro	28
Uni	22
Scampi	20
Snow Crab	12
King George Whiting	10
Tuna	10
Yellowtail	10
Salmon	8
Mackerel	8
New Zealand Snapper	9
Kinmedai	10
Market Whitefish	8
Salmon Egg	12
Smelt Egg	8
Scallop	9
Octopus	8
Prawn	9
Japanese Water Eel	12
Tamago	5
Mayura Wagyu Nigiri	20
Japanese A5 Wagyu Nigiri	22

SELECTION

(Chef's choice)

Sushi (10pcs)	85
Sashimi (12pcs)	105

SUSHI MAKI

	Hand	Cut
Tuna	14	16
Spicy Tuna	15	17
Tuna & Asparagus	16	18
Negi Toro	28	30
Yellowtail & Jalapeño	15	16
Negi Hama	14	16
Salmon & Avocado	14	16
Salmon Skin	16	17
Eel & Cucumber	21	25
California	23	27
Baked Crab	26	28
Prawn Tempura	17	23
Scallop & Smelt Egg	26	27
Soft Shell Crab	N/A	27
House Special	N/A	30
New Style	N/A	28
Kappa (V)	7	10
Vegetable (V)	15	16

SOUP & RICE

Miso Soup	14
Mushroom Soup	18
Spicy Seafood Soup	24
Steamed Rice	5.5

YAKIMONO

Served with Anticucho, Teriyaki or
Wasabi Pepper Sauce

Chicken	44
Beef	54
Salmon	36
Lamb	48

VEGETABLES

Vegetable Hand Roll Sesame Miso	12
New Style Tofu and Tomato	23
Nasu Miso	25
Warm Mushroom Salad	32
Mushroom Toban Yaki	32
Vegetables Spicy Garlic	26
Steamed Broccoli with Shiso Salsa	22
Cauliflower Jalapeño	25
Shojin Tempura	22

DESSERT

Whisky Cappuccino	20
Blueberry Monkfruit Panna Cotta	22
Bento Box (V)	24
Nobu Cheesecake (V)	24
Assorted Mochi Ice Cream	per scoop 8
House Made Gelato & Sorbet	per scoop 8