



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

Toro Tartare with Caviar	60
Salmon or Yellowtail Tartare with Caviar	46
Nobu Style Beef Tartare with Caviar	65
Crispy Rice with Spicy Tuna or Spicy Salmon	37
Oysters with Nobu Sauces	45
Yellowtail Jalapeño	37
Tiradito	31
New Style Sashimi	32
Seafood Ceviche	25
Tuna Tataki with Tosazu	32
Beef Tataki Onion Ponzu	40
Whitefish Sashimi Dry Miso	31
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
Baby Spinach Salad Dry Miso	25
Baby Spinach Salad with Lobster	65
Kohlrabi Salad Dry Miso with Scallop	42

## NOBU OMAKASE

Available until 8:30pm Sunday to Thursday

Available until 9pm Friday & Saturday

Signature Seven Course  
180

Sydney Seven Course  
230



## HOT DISHES

Black Cod Miso	65
Black Cod Butter Lettuce	37
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 Kalamansi Amazu Ponzu	66
Soft Shell Crab Kara-age with Amazu Ponzu	32
Eggplant Special	38
Prawn and Lobster with Spicy Lemon Sauce	60
Lobster Wasabi Pepper	98
Creamy Spicy Crab	48
Beef Toban Yaki	50
Anticucho Peruvian Style Rib Eye Steak	72
Wagyu Gyoza with Spicy Ponzu	45
Spatchcock Truffle with Wasabi Sweet Soy	45
Pork Belly Caramel Miso	33
Short Ribs with Honey Truffle Anticucho	75

## 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



## NIGIRI & SASHIMI

(price per piece)

## SUSHI MAKI

			Hand	Cut
Tuna	10	Tuna	14	16
Toro	24	Spicy Tuna	15	19
Yellowtail	7	Tuna & Asparagus	15	18
Salmon	7	Salmon	13	15
Snapper	7	Negi Toro	28	30
Snow Crab	16	Negi Hama	14	16
Salmon Egg	12	Salmon & Avocado	15	17
Smelt Egg	8	Eel & Cucumber	21	24
Scallop	8	Prawn Tempura	18	24
Octopus	7	California	24	28
Uni	20	Soft Shell Crab	N/A	28
Prawn	7	House Special	N/A	30
Freshwater Eel	9	Dragon (Freshwater Eel & Avocado)	N/A	42
Tamago	5			
Wagyu	26	Vegetable	N/A	16

## SUSHI SELECTION

## SOUP

Sushi Moriawase	68	Miso Soup	8
Sashimi Moriawase	68	Mushroom Soup	10



## TEMPURA

## SHUKO

Prawn	19	Edamame	10
Oyster Kataifi	32	Spicy Edamame	12
Shojin – Vegetable Selection	22	Shishito Peppers	14
		Umami Chicken Wings	28
		Nobu Wagyu Sliders	32

## PLANT BASED

Shiitake Mushroom Salad	18	N O B U TACOS	
Nasu Miso	26	(minimum order of any 2)	
Warm Mushroom Salad	33		
Cauliflower Jalapeño	26	Tuna Tomato Salsa	11
Tofu Mascarpone Miso	22	Salmon Spicy Miso	9
Seasonal Vegetables Spicy Garlic	26	Wagyu Beef	15
		Lobster Wasabi Sour Cream	14



## DESSERTS

Chocolate Bento Box	22
Warm Chocolate Fondant & Green Tea Ice Cream	
Nobu Cheesecake	22
Baked Creamy Cheesecake, Mango Kanten & 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	
Pinky Pavlova	20
Strawberry Yuzu Sorbet, White Chocolate Cream & Fresh Berries	
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	