



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)

Tuna	10
Toro	24
Yellowtail	7
Salmon	7
Snapper	7
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
Soft Shell Crab	N/A	28
House Special	N/A	30
Dragon (Freshwater Eel & Avocado)	N/A	42
Vegetable	N/A	16

SUSHI SELECTION

Sushi Moriawase	68
Sashimi Moriawase	68

SOUP

Miso Soup	8
Mushroom Soup	10



TEMPURA

Prawn	19
Oyster Kataifi	32
Shojin – Vegetable Selection	22

PLANT BASED

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

SHUKO

Edamame	10
Spicy Edamame	12
Shishito Peppers	14
Umami Chicken Wings	28
Nobu Wagyu Sliders	32

NOBU TACOS

(minimum order of any 2)

Tuna Tomato Salsa	11
Salmon Spicy Miso	9
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	