



CELEBRATIONS





“The true aims of cooking are to give pleasure and satisfaction to clients, to communicate through each individual ingredient emotion, personality and culture; to create a special event with every dish, to produce a series of little surprises that invariably introduce a new flavour”.



NOBUYUKI MATSUHISA

Welcome to Nobu Perth. It brings me great pleasure to provide you with a meal that showcases the best ingredients and creates exquisite flavours.

The true essence of dining in Nobu restaurants around the world is exploring the fusion of Japanese flavours with revered signature dishes.

Whether you are having a lingering dinner with a group of friends, intimate meals in the private dining rooms or an exciting function in the Nobu Lounge, discover a world of ways to enjoy your experience with us.



Ensure your next event is truly memorable in the world's most recognised Japanese restaurant.

Staying true to the essence of Nobu restaurants around the world, Nobu Perth combines innovative "new style" Japanese cuisine with a suite of elegant dining spaces.

From lavish events to intimate gatherings, inspiring business meetings and everything in between, Nobu Perth will create the most unique dining experience for your special occasion.

To begin planning, complete the attached form and send to your Functions Coordinator.

Alternatively, please send to:

Nobu Perth

Crown Perth

PO Box 500, Victoria Park WA 6979

Fax 08 9362 7562

Email: restaurantgroupspertth@crownsresorts.com.au

MAIN DINING AREA

The interior draws inspiration from the elements of earth and water. Be immersed by the luxurious warmth of Nobu's main dining room, perfect for group bookings.

Family-style set menus allow you to share a premium selection of Nobu's renowned cuisine with family, friends or colleagues whilst you enjoy the theatre of the Sushi Bar.

Please select from the menus in this Function Pack to suit your booking requirements.



PRIVATE DINING

Two private dining rooms, with dedicated non-smoking balconies and restrooms, will elevate your function to a new level of indulgence.

PRIVATE DINING ROOM

Sunday to Thursday

One sitting: Deposit of \$1,500
(\$1,300 for Food & Beverage consumption, \$200 for venue hire)

Friday & Saturday

One sitting: Deposit of \$1,500
(\$1,300 for Food & Beverage consumption, \$200 for venue hire)

Entire sitting: Deposit of \$2,500
(\$2,300 for Food & Beverage consumption, \$200 for venue hire)

PRIVATE DINING ROOMS COMBINED

Sunday to Thursday

One sitting: Deposit of \$2,500
(\$2,150 for Food & Beverage consumption, \$350 for venue hire)

Friday & Saturday

Entire sitting: Deposit of \$5,000
(\$4,650 for Food & Beverage consumption, \$350 for venue hire)

Please notify restaurantgroupspert@crownsresorts.com.au if any changes are made to your booking including cancellations. For all functions, if cancellation occurs within 72 hours of the function, your deposit will be forfeited to Crown Perth.





FOOD PACKAGES

Please note that our menus are designed to be enjoyed family-style. Available for groups of 10 people or more.

OPTION 1 | \$160 PER PERSON

Edamame
Yellowtail Jalapeño
Sushi Nigiri & Crispy Rice
Soft Shell Crab Watermelon
Black Cod Miso
Beef Tenderloin Truffle Teriyaki
Miso Soup
Nobu Cheesecake

VEGETARIAN OPTION | \$90 PER PERSON

Edamame
Tomato Ceviche
Chef's Vegetarian Sushi Selection
Spinach Salad with Dry Miso
Nasu Miso
Tofu & Mushroom Toban
Vegetarian Miso Soup
Nobu Cheesecake

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten) sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.

FOOD PACKAGES

Please note that our menus are designed to be enjoyed family-style.
Available for groups of 10 people or more.

OPTION 2 | \$180 PER PERSON

Spicy Truffle Edamame
Salmon Tartar with Caviar
Yellowtail Jalapeño
Sushi Nigiri & Crispy Rice
Prawn Tempura Creamy
Spicy Sauce
Black Cod Miso
Tenderloin with Truffle
Teriyaki Sauce
Miso Soup
Chef's Choice Dessert

VEGETARIAN OPTION | \$110 PER PERSON

Spicy Truffle Edamame
Santenmori - Three Types of Nobu
Signature Vegetarian Dishes
Spinach Salad with Dry Miso
Chef's Premium Vegetarian
Sushi Selection
Mushroom Tobanyaki
Nasu Miso
Tofu Yakimono
Vegetarian Miso Soup
Chef's Choice Dessert

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FOOD PACKAGES

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Available for groups of 10 people or more.

OPTION 3 | \$220 PER PERSON

Spicy Truffle Edamame
Santenmori - Three Types of
Nobu Signature Sashimi
Chef's Premium Sushi Selection
Spinach Salad with Dry Miso
& Marron
Snow Crab Amazu Ponzu
Glacier 51 Toothfish Jalapeño
Dressing
Wagyu Steak with Mushrooms
& Wasabi Caper Jus
Somen Noodle Soup
Chef's Choice Dessert

VEGETARIAN OPTION | \$110 PER PERSON

Spicy Truffle Edamame
Santenmori - Three Types of Nobu
Signature Vegetarian Dishes
Spinach Salad with Dry Miso
Chef's Premium Vegetarian
Sushi Selection
Mushroom Tobanyaki
Nasu Miso
Tofu Yakimono
Vegetarian Miso Soup
Chef's Choice Dessert

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NOBU BOOKING SHEET

Date _____ Contact Name _____

Name of company _____

Telephone _____ Mobile _____ Fax _____

Email _____

Preferred method of contact _____

Date of function _____

Number of guests _____

Type of function _____

Food requirements _____

Approximate spend _____

Beverage requirements _____

Approximate spend _____

Audio visual requirements _____

Upon receipt of your booking sheet, a member of Crown Perth staff will contact you within 72 hours to discuss your function. Please note all menus are correct at the time of printing and may be subject to change. Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Sundays and 15% on Public Holidays.
Email: restaurantgroupspertth@crownsresorts.com.au.

NOBU FUNCTION TERMS AND CONDITIONS

1. A non-refundable deposit of the required minimum spend must be provided to Crown Perth at time of booking prior to the function. Your booking will not be confirmed (and Crown Perth may release the function space) until receipt of such deposit and booking form.
2. All groups of 15 or more are required to choose a set menu and pre-arrange beverage requirements.
3. Please notify restaurantgroupspert@crownsresorts.com.au if any changes are made to your booking including cancellations. For all functions, if cancellation occurs within 72 hours of the function, your deposit will be forfeited to Crown Perth.
4. You must advise Crown Perth of the final number of guests at least 72 hours prior to the function. You will be liable to pay the cost of the function as based on this final advised number even if the actual number of guests is less than this final number advised.
5. You must confirm the menu at least 14 days prior to the function. Listed menu prices featured in this brochure are subject to change at any time without notice at management's discretion.
6. You must ensure that your guests and invitees strictly observe and comply with all applicable laws (including non-smoking laws), the rules and policies of Crown Perth (as varied from time to time), and any lawful directions of Crown Perth. You assume full responsibility of the conduct of your guests and invitees, and you must ensure Crown Perth's other guests and visitors are not disturbed by your function, guests or invitees. Crown Perth may refuse admission to, or eject from, Nobu, the function, and/or the Complex any person who in Crown Perth's opinion is not conducting him or herself in a proper, orderly or lawful manner.
7. For all functions including hens or bucks nights there is to be no inappropriate paraphernalia.
8. You acknowledge that Crown Perth practices the responsible serving of alcohol in accordance with its obligations under its liquor licence. You must comply and procure the compliance of your guests and invitees with the conditions of such liquor licence, any request from restaurant staff limiting the serving and or consumption of alcohol, and Crown Perth's guidelines and protocols for the responsible use of alcohol.
9. You are responsible for, and you release and indemnify Crown Perth, its employees and agents from and against, any loss, any claim, demand or damage however arising in connection with the function, except to the extent that such loss, claim, demand or damage is caused by Crown Perth or its employees or agents.
10. Without limiting any other rights Crown Perth has at law, Crown Perth may terminate the function if:
 - (a) You and or any of your guests or invitees fail to comply strictly with these terms and conditions; or
 - (b) An event which is beyond the reasonable control of you, Nobu or Crown Perth (including, without limitation, an Act of God, industrial relations action, a terrorist act or an accident) prevents the holding of the function.
11. For the purposes of these terms and conditions, "Crown Perth" means Burswood Nominees Limited ABN 24 078 250 307 a.t.f The Burswood Property Trust ABN 35 491 489 282 and includes, where appropriate, the employees, agents and contractors of Crown Perth.



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