



Gaurav Khanna
Restaurant Manager

Angie Zhang
Chef de Partie

(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).



DESSERT NOBU NOW

Whisky Cappuccino With coffee brûlée & vanilla ice cream	16
<i>Pair with Suntory 'The Chita'</i>	25.5
Lava Cake (V) White chocolate & green tea fondant, pineapple compote, yuzu ice cream	23
<i>Pair with Kaimu</i>	33
Blueberry Monkfruit Panna Cotta Pistachio paste, raspberry juice, blueberry foam, black cocoa sponge	20
<i>Pair with Nobu Hokusetsu Umeshu Plum Wine</i>	18

LIQUID DESSERT

Tiramisu Martini Frangelico, Kahlua, cream, coconut purée, vanilla	28
Chocolate Old Fashioned Honey bourbon, cherry liqueur, Grand Marnier, chocolate bitters	32
Espresso Martini Vodka, espresso, Kahlua, vanilla	25



NOBU CLASSIC

Chocolate Bento Box (V)	22
Warm chocolate fondant & green tea ice cream	
<i>Pair with Lustau 'San Emilio' Pedro Ximenez Sherry</i>	13
Nobu Cheesecake (V)	22
Baked creamy cheesecake & strawberry sorbet	
<i>Pair with T'Gallant Pink Moscato</i>	15
Mochi Ice Cream	per piece 7
Ice cream wrapped in soft rice dough	
Seasonal Exotic Fruit Selection (V)	22
Assorted fresh fruits	
Selection of Ice Creams & Sorbets (V)	per scoop 7
House made sorbet & ice cream	

COFFEE & TEA

Espresso, Short Macchiato	5.5
Café Latte, Cappuccino, Double Espresso, Flat White, Long Black, Long Macchiato	6
<i>Full cream, soy, almond, oat milk available</i>	
Nobu Matcha, Mint Tea	6



NOBU GLOSSARY

Irasshaimase *'Welcome' – A phrase used to welcome Nobu guests upon arrival.*

Mochi *Paste of steamed & pounded rice.*

Monkfruit *A small round fruit native to southern China.*

Yuzu *Japanese citron. It is mostly used for its zest which is highly aromatic. The juice is most commonly available, salted in bottles.*