



Please note, all special festive offers including set menus, à la carte menus and special price menus are not to be used in conjunction with any other discount or offer.

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.



NEW YEAR'S EVE 2025

Celebrate this New Year's Eve at Nobu, with a curated selection of festive bites to ring in the start of 2026. Alongside our Dinner menu, spoil yourself with a selection of unique dishes, available for one night only.

BY THE GLASS

2015 Dom Pérignon Champagne	98
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BY THE GRAM

Florentine White Truffle	24
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Black Pearl Oscietra Gold Caviar	20
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CAVIAR & SASHIMI

Includes a premium selection of sashimi,
30g of Black Pearl Oscietra Gold Caviar & accoutrements

Chef's Selection for Two
250

Chef's Selection for Four
400

SHUKO

Lobster Sliders	77
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Served with Wasabi Sour Cream & Caviar Caramel Miso

HOT DISHES

MBS5+ Australian Wagyu Rib Eye 600g, Shoyu Truffle Butter	350
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Served with Brussel Sprouts, Tofu Cream & Dry Miso

DESSERT

Pear Sake Panna Cotta, Green Apple Sorbet	22
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