Seafood Origin: (A) Australian, (I) Imported, (M) Mixed. 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 weekend surcharge of 10% on Saturdays and 15% on Sundays applies. A 15% surcharge applies on all Public Holidays.

COLD DISHES

Nobu Style Beef Tartare with Caviar (I)	65
Crispy Rice with Spicy Tuna or Spicy Salmon (M)	37
Oysters with Nobu Sauces (A)	45
Yellowtail Jalapeño (A)	37
Tiradito (M)	35
New Style Sashimi (M)	34
Seafood Ceviche (M)	32
Tuna Tataki with Tosazu (A)	36
Beef Tataki Onion Ponzu	40
Whitefish Sashimi Dry Miso (A)	31
Seared Salmon Karashi Sumiso (A)	34
Tuna Sashimi Salad with Matsuhisa Dressing (A)	36
Lobster Salad with Spicy Lemon Dressing (A)	65
Field Greens with Matsuhisa Dressing	18
Baby Spinach Salad Dry Miso	28
Baby Spinach Salad with Lobster (A)	65
Kohlrabi Salad Dry Miso with Scallop (A)	42

NOBU OMAKASE

Available until 8pm Wednesday, Thursday & Sunday
Available until 9pm Friday & Saturday

Signature Seven Course	Sydney Seven Course
180	230

Seafood Origin: (A) Australian, (I) Imported, (M) Mixed

HOT DISHES

Black Cod Miso (I)	68
Black Cod Butter Lettuce (I)	40
Umami Chilean Sea Bass (I)	65
Seafood Toban Yaki (M)	45
Baby Tiger Prawn Tempura with Creamy Spicy Sauce or Butter Ponzu (I)	39
Lobster Tempura with Tamari Honey or Kalamansi Amazu Ponzu (A)	66
Soft Shell Crab Kara-age with Amazu Ponzu (I)	38
Eggplant Special (M)	38
Prawn and Lobster with Spicy Lemon Sauce (A)	60
Lobster Wasabi Pepper (A)	98
Creamy Spicy Crab (A)	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	42
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

Seafood Origin: (A) Australian, (I) Imported, (M) Mixed

NIGIRI & SASHIMI

(price per piece)

Tuna (A)	10
Toro (I)	25
Yellowtail (A)	9
Salmon (A)	8
Snapper (A)	8
Snow Crab (I)	16
Salmon Egg (A)	12
Smelt Egg (I)	8
Scallop (I)	9
Octopus (A)	7
Uni (A)	24
Prawn (M)	8
Freshwater Eel (I)	9
Tamago	5
Wagyu	26

SUSHI MAKI

	Hand	Cut
Tuna (A)	16	18
Spicy Tuna (A)	18	20
Tuna & Asparagus (A)	16	18
Salmon (A)	14	16
Negi Toro (I)	28	32
Negi Hama (A)	16	18
Salmon & Avocado (A)	17	19
Eel & Cucumber (I)	21	24
Prawn Tempura (A)	20	26
California (I)	24	28
Soft Shell Crab (I)	N/A	30
House Special (M)	N/A	30
Vegetable	N/A	16

SOUP

Miso Soup (I)	8
Mushroom Soup	10

Seafood Origin: (A) Australian, (I) Imported, (M) Mixed

TEMPURA

Prawn (A)	19
Oyster Kataifi (A)	32
Shojin – Vegetable Selection	24

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 (A)	11
Salmon Spicy Miso (A)	10
Wagyu Beef	16
Lobster Wasabi Sour Cream (A)	15

Seafood Origin: (A) Australian, (I) Imported, (M) Mixed

DESSERTS

Chocolate Bento Box Warm Chocolate Fondant & Green Tea Ice Cream	24
Nobu Cheesecake Baked Creamy Cheesecake, Mango Kanten & Pineapple Yuzu Sorbet	24
Miso Cappuccino Miso Brûlée, Caramel Pecan Crumble, Vanilla Ice Cream & Coffee Foam	21
House Made Mochi Trio Crémeux Wrapped in Soft Rice Dough	24
Pinky Pavlova Strawberry Yuzu Sorbet, White Chocolate Cream & Fresh Berries	22
Chocolate & Lemon Slice Chocolate Sponge, Lemon Mousse, Coconut Snow & Coconut Lime Sorbet	22
Seasonal Exotic Fruit Selection Assorted Fresh Fruits	20
Selection Of Ice Cream & Sorbets House Made Sorbet & Ice Cream	8