



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.



BENTO BOXES

served with Miso Soup

Classic	78
Sashimi Salad with Matsuhisa Dressing (A)	
Chef's Selection of Sushi and Cut Roll (M)	
Baby Tiger Prawn Tempura with Creamy Spicy (I)	
Black Cod Miso (I)	
Vegetables with Spicy Garlic and Rice	
Vegetarian	48
Baby Spinach Salad Dry Miso	
Shojin Tempura	
Assorted Vegetable Sushi and Cut Roll	
Nasu Miso	
Vegetables with Spicy Garlic and Rice	



COLD DISHES

Oysters with Nobu Sauces (A)	45
Crispy Rice with Spicy Tuna or Spicy Salmon (M)	37
Yellowtail Jalapeño (A)	37
Tiradito (M)	35
New Style Sashimi (M)	34
Seafood Ceviche (M)	32
Beef Tataki Onion Ponzu	40
Seared Salmon Karashi Sumiso (A)	30
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



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
Creamy Spicy Crab (A)	48
Lobster Wasabi Pepper (A)	98
Beef Toban Yaki	50
Anticucho Peruvian Style Rib Eye Steak	72
Wagyu Gyoza with Spicy Ponzu	45

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



TEMPURA

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

SHUKO

Edamame	10
Spicy Edamame	12
Umami Chicken Wings	28

SOUP

Miso Soup (I)	8
Mushroom Soup	10

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

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



NIGIRI & SASHIMI

(price per piece)

SUSHI MAKI

			Hand	Cut
Tuna (A)	10	Tuna (A)	16	18
Toro (I)	25	Spicy Tuna (A)	18	20
Yellowtail (A)	9	Salmon (A)	14	16
Salmon (A)	8	Negi Toro (I)	28	32
Snapper (A)	8	Salmon & Avocado (A)	17	19
Snow Crab (I)	16	Eel & Cucumber (I)	21	24
Salmon Egg (A)	12	Prawn Tempura (A)	20	26
Smelt Egg (I)	8	California (I)	24	28
Scallop (I)	9	Vegetable	N/A	16
Octopus (A)	7	Soft Shell Crab (I)	N/A	30
Uni (A)	24	House Special (M)	N/A	30
Prawn (M)	8			
Freshwater Eel (I)	9			
Tamago	5			
Wagyu	26			



DESSERTS

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