



NOBU MELBOURNE

Nobu, the world's most recognised Japanese restaurant, known for its innovative "New Style" Japanese cuisine, launched its Australian location in 2007 here at the Crown Entertainment Complex in Melbourne.

With the original in New York, the Nobu brand is now an empire that spans the globe, offering signature dishes such as yellowtail sashimi with jalapeño, tiradito Nobu-style, and black cod with miso.

Overlooking the southern banks of the Yarra River, Nobu Melbourne offers a stunning view inside and out. River stones suspended in mid air, cherry blossom adorned ceilings, burnished woods, and rich hues create an ambience of elegance and refinement.



Scan the QR code to view the beverage menu

Nobu cookbooks are available for purchase.

Please note credit card payments incur a 0.85% surcharge and a 15% surcharge applies on public holidays.



COLD DISHES

Hiramasa Yellowtail Sashimi with Jalapeño	35
Vegetable Hand Roll with Sesame Miso	9
Salmon Tataki with Karashi Su Miso	28
Nobu Style Seafood Ceviche	23
Fresh Oysters with Trio of Sauces	36
Beef Tataki with Ponzu and Crispy Garlic Chips	38
Matsuhisa Crispy Rice with Spicy Tuna	33
Salmon Tartare with Caviar, Wasabi Soy	32
Toro Tartare with Caviar, Wasabi Soy	55

NEW STYLE SASHIMI

Tasmanian Salmon	31
White Fish	31
Scampi	48
Wagyu New Style 6+	60
Tofu and Tomato	23

TIRADITO

Japanese Scallop	29
White Fish	29

DRY MISO

Japanese Scallop	29
White Fish	29

NOBU TACOS

Price per piece, minimum order 2 pieces

Tuna	10
Tasmanian Salmon	8
Spanner Crab	11
Wagyu (4 pieces)	44

NOBU LUNCH BENTO BOXES

Available until 3pm - Served with Rice and Miso Soup

Nobu Signature Bento Box	60
Nobu Deluxe Bento Box	70
Vegetarian Bento Box	42

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NOBU SPECIAL HOT DISHES

Black Cod Miso	65
Black Cod Lettuce Cup	34
Nasu Miso	23
Steamed Broccoli with Creamy Spicy and Shiso Ponzu	22
Soft Shell Crab Tempura with Amazu Ponzu	32
Baby Tiger Prawns with Creamy Spicy	36
Clover Valley Short Ribs with Aji Panca Tomato Gastrique	65
Wagyu Gyoza with Goma Ponzu	42
Prawns with Spicy Garlic Sauce	32
Scallops with Wasabi Pepper Sauce	36
Sautéed Seasonal Vegetables with Spicy Garlic Sauce	26
Umami Chicken Wings	28
Mushroom Tobanyaki	28
Shojin (Mixed Vegetable Tempura)	22
With Prawn	42
Beef Tenderloin Toban Yaki	46
Wagyu Beef with Wasabi Salsa	59
Squid "Pasta" with Light Garlic Sauce	35

YAKIMONO

Served with choice of Teriyaki, Anti-Cucho, Wasabi Pepper Sauce

Grass Fed Beef Tenderloin	46
Bannockburn Free Range Corn Fed Chicken	38
Tasmanian Salmon	35

SALADS

Edamame, Murray River Salt	10
Charred Edamame with Chilli Salt	11
Baby Spinach Salad with Dry Miso	22
With Scallop <u>or</u> Prawn	30
Sautéed Mushroom Salad with Yuzu Dressing	28
Tuna Sashimi Salad with Matsuhisa Dressing	34
Southern Rock Lobster Salad with Spicy Lemon Dressing	55



DESSERT

Chocolate Fondant, Imperial Matcha Ice Cream	21
Suntory Whisky Cappuccino	15
Yuzu and Blueberry Meringue Tart	18
Seasonal Mochi Ice Cream 1pc	7
Ice Cream Scoop / Sorbet	7



SUSHI & SASHIMI

Tuna	9
Japanese Toro	26
Prawn	6
Tasmanian Salmon	6
Aburi Salmon	6.5
Hiramasa Yellowtail	6
Japanese Eel	8.5
King George Whiting	6
Uni	20
Market Whitefish	8
Yarra Valley Salmon Egg	8
Hiramasa Yellowtail Belly	7.5
Salmon Belly	7.5
Calamari	7.5
Tamago	5
Scallop	8

SUSHI MAKI

	Hand	Cut
Salmon & Avocado	14	16
Spicy Tuna	14	16
House Vegetable	N/A	15
Eel & Avocado	16	21
Prawn Tempura	17	23
Prawn & Avocado	N/A	19
Soft Shell Crab	N/A	27
House Special	N/A	27
Aburi Salmon & Avocado	N/A	28
Whitefish Tiradito	N/A	27

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PETALUMA X NOBU

Signature Omakase 6 Courses - 155

Petaluma Wine Pairing - 50



OMAKASE

Weekdays Available from
6pm – 9:15pm

Weekends Available from
6pm – 9:30pm

Experience the essence of
Chef Matsuhisa's cuisine through

Melbourne Chef de Cuisine
Omakase 7 Courses - 185

Prices are per person and the full
table must participate

MAYURA SIGNATURE SERIES FULL-BLOOD WAGYU BEEF 9+

150gm for 170

Choice of Styles, Including:

- Tataki
- Salt Stone
- Grill Steak
- Toban Yaki

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