



CROWNPERTH.COM.AU/RESTAURANTS/NOBU



Please note that credit card payments incur a service fee of 1.15%.
A surcharge of 10% applies on Sundays and 15% on Public Holidays.

NOBU COLD DISHES

Crispy Rice with Spicy Tuna	36
Toro Tartare with Caviar	65
Salmon or Yellowtail Tartare with Caviar	39
Yellowtail Jalapeño	39
Scallop or Octopus Tiradito	36
Salmon or White Fish New Style Sashimi	36
Beef New Style Sashimi	37
Tuna Tataki with Tosazu	38
White Fish or Octopus Sashimi Dry Miso	34
Seared Toro Karashi Su Miso	56
Seared Tuna Wasabi Salsa	39
Seafood Ceviche	39
Beef Tenderloin Tataki with Ponzu	39
Sashimi Salad with Matsuhisa Dressing	39
Lobster Salad with Spicy Lemon Dressing	98
Baby Spinach Salad Dry Miso	28
Baby Spinach Salad with Lobster	98
Field Greens with Matsuhisa Dressing	19

BENTO BOX

All Bento Boxes served with Miso Soup

Classic
79 per person

Premium
96 per person

Vegetarian
58 per person

OMAKASE

140 per person

Multi-course Nobu tasting menu including 6 spectacular courses and a glass of Veuve Clicquot Champagne.

Available Daily before 1.30pm. Entire table participation is required for the Omakase.

NOBU HOT DISHES

Black Cod Miso	69
Glacier 51 Toothfish with Balsamic Teriyaki	69
Tasmanian Ocean Trout with Crispy Spinach	44
Seared Scallops with Jalapeño Salsa	34
Prawn Tempura with Creamy Spicy Sauce, Creamy Jalapeño or Butter Ponzu	39
Snow Crab Tempura Amazu Ponzu	49
Soft Shell Crab Tempura with Watermelon	45
Squid 'Pasta' with Light Garlic Sauce	36
Creamy Spicy Crab	39
Pork Belly Spicy Miso Caramel	37
Cape Grim 'Grass Fed' Rib Eye (450 grams) with Shiitake Truffle Butter	91
Cape Grim 'Grass Fed' Rib Eye (450 grams) with NOBU 3 Sauces	91
Beef Tenderloin Truffle Teriyaki	54
Anticucho Peruvian Style Lamb Chops	62
Umami Chicken	40

NOBU SIGNATURE LUNCH*

69 per person

Umami Chicken Donburi with Vegetables

Miso Soup

Nobu Miso Cappuccino

WAGYU

2GR Full Blood BMS 9+ Wagyu Striploin
120 per 100 grams

Japanese Kagoshima A5 Wagyu
160 per 100 grams

New Style

Tataki

Steak 3 Sauces

Hot Stone Flambé



For a list of allergens present in dishes, please scan the QR code. While Crown Perth will endeavour to accommodate requests for special meals for guests who have food allergies or intolerances, we cannot guarantee completely allergy free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

*Lunch available from 13 January until 2 April 2026, excluding Good Friday, Easter Monday, ANZAC Day, and other exclusion dates that may apply. Selected menu items only. Menus subject to change. Not to be used in conjunction with any other offer or discount. Restricted to groups of 12 or less. Crown Metropolis Pool Pass conditions apply. Other exclusion dates may apply. Advance bookings essential and are subject to availability. See crownperth.com.au for full terms and conditions.

SHUKO

Edamame	12
Spicy Edamame	14
Salt & Pepper Squid	28

NOBU TACOS

Minimum order of two pieces

Wagyu Beef	15
Lobster Wasabi Sour Cream	17
Pork Aji Amarillo Aioli	11
Salmon Spicy Miso	11
Spicy Tuna	11

PLANT BASED

Avocado Tiradito	19
New Style Tofu & Tomato	21
Shiitake Mushroom Salad	22
Eggplant Miso	28
Spicy Garlic Vegetables	28
Warm Mushroom Salad	34
Roasted Cauliflower Jalapeño Salsa	29



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NIGIRI & SASHIMI

	Per Piece
Tuna	11
Toro	29
New Zealand King Salmon	9
Tasmanian Salmon	8
Tasmanian Ocean Trout	8
Yellowtail	8
Japanese Scallop	9
White Fish	9
Fresh Water Eel	15
Sea Eel	15
Tamago	7
Salmon Eggs	14
Sweet Prawn	9
Tiger Prawn	9
Squid	8
Octopus	8
Snow Crab	12

SOUP & RICE

Miso Soup	9
Mushroom Soup	20
Rice	7

SUSHI MAKI

	Hand/Cut
Tuna	15/18
Spicy Tuna	16/19
Tuna & Asparagus	16/19
Salmon	13/17
Salmon & Avocado	15/19
Toro & Spring Onion	22/30
Yellowtail & Spring Onion	13/17
Eel & Cucumber	20/25
California	20/24
Prawn Tempura	18/23
Soft Shell Crab	NA/29
House Special	NA/30
Vegetable	NA/17
Avocado	7/11
Cucumber	6/10

TEMPURA

Prawn (2 pieces)	18
Shojin Vegetable (7 pieces)	20