

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.



BENTO BOXES

served with Miso Soup

Sydney	78
Chef's Selection of Sashimi, Sushi and Cut Roll	
Lobster Tempura with Tamari Honey	
Chicken or Salmon, Teriyaki or Anticucho	
Vegetable with Spicy Garlic and Rice	
Classic	78
Sashimi Salad with Matsuhisa Dressing	
Chef's Selection of Sushi and Cut Roll	
Baby Tiger Prawn Tempura with Creamy Spicy	
Black Cod Miso	
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	



NOBU CLASSIC COLD DISHES

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Yellowtail Jalapeño	37
Tiradito – Whitefish, Scallop or Octopus	31
New Style Sashimi – Salmon, Scallop, Whitefish or Ama Ebi	32
Seafood Ceviche	25
Tuna Tempura Roll	24
Tuna Sashimi Salad with Matsuhisa Dressing	36
Lobster Salad with Spicy Lemon Dressing	65
Field Greens with Matsuhisa Dressing	16
Salmon Skin Salad	24
Oysters with Nobu Sauces (6pcs)	45
NOBU CLASSIC HOT DISHES	
Black Cod Miso	65
Black Cod Butter Lettuce	37
Chilean Sea Bass with Black Bean Sauce	62
Creamy Spicy Crab	48
Lobster Wasabi Pepper	98
Seafood Toban Yaki	45
Beef Toban Yaki	50
Anticucho Peruvian Style Rib Eye Steak	72

WAGYU BEEF

Australian Wagyu MBS9 Full Blood 170 Choice of Preparations New Style Tataki Toban Yaki Steak Ishiyaki

Spicy Miso Chips with Tuna or Scallop

Japanese Wagyu A5 275 Choice of Preparations New Style Tataki Toban Yaki Steak Ishiyaki 18



NOBU NOW COLD DISHES

Beef Tataki Onion Ponzu		
Vegetable Hand Roll with Sesame Dressing	15	
Crispy Rice with Spicy Tuna	37	
Salad Dry Miso – Baby Spinach, Kohlrabi, or Rocket		
Seared Salmon Karashi Sumiso		
Nobu Greek Salad		
NOBU NOW HOT DISHES		
Wagyu Gyoza with Spicy Ponzu (6pcs)	45	
Umami Chilean Sea Bass	65	
Baby Tiger Prawn Tempura with Creamy Spicy Sauce or Butter Ponzu	37	
Lobster Tempura with Tamari Honey or Amazu Ponzu	66	
DONBURI		
served with Miso Soup and Oshinko		
Unagi Donburi	80	
Tempura Donburi	48	



VEGETABLES

TEMPURA

(2 pieces per order) Ohitashi Prawn 19 16 Shiitake Mushroom Salad Shojin – Vegetable Selection 22 18 Shimeii Mushroom 22 Watercress Salad 16 Shiitake Mushroom 7 Nasu Miso 26 7 Warm Mushroom Salad Asparagus 33 Avocado 7 Cauliflower Jalapeño 26 Broccoli 7 Kelp Salad 18 Zucchini Flower Tofu Mascarpone Miso 11 22 KUSHIYAKI SHUKO Snacks (2 skewers per order) Served with Anticucho or Teriyaki Sauce Edamame 10 Beef 30 Spicy Edamame 12 Salmon 24 Umami Chicken Wings (4pcs) 28 Prawn 26 Chicken 22 NOBU TACOS (minimum order of any 2) NOODLES Tuna Tomato Salsa 11 Inaniwa Udon 28 Salmon Spicy Miso 9 Soba 28 Wagvu Beef 15 Lobster Wasabi Sour Cream 14 SOUP AND RICE Chicken Anticucho 13 Miso Soup 8 Mushroom Soup 10 Clear Soup 8 Steamed Rice 6



NIGIRI & SASHIMI SUSHI ROLL

(price per piece)				
			Hand	Cut
Tuna	10	Tuna	14	16
Toro	24	Spicy Tuna	15	19
Yellowtail	7	Tuna & Asparagus	15	18
Salmon	7	Salmon	13	15
Snapper	7	Negi Toro	28	30
Sardine	7	Negi Hama	14	16
Whitefish	8	Yellowtail & Jalapeño	14	16
Mackerel	6	Salmon & Avocado	15	17
Squid	5	Scallop & Smelt Egg	26	29
Snow Crab	16	Eel & Cucumber	21	24
Salmon Egg	12	Prawn Tempura	18	24
Smelt Egg	8	California	24	28
Scallop	8	Vegetable	N/A	16
Octopus	7	Soft Shell Crab	N/A	28
Uni	20	Salmon Skin	N/A	16
Prawn	7	House Special	N/A	30
Ama Ebi	7			
Freshwater Eel	9			
Tamago	5			
Wagyu	26			



DESSERTS NOBU NOW

Whisky Cappuccino	16
With Coffee Brûlée & Vanilla Ice Cream	
Mango Panna Cotta	20
Coconut Lime Sorbet & Caramelised Pineapple	
Pinky Pavlova	20
Strawberry Yuzu Sorbet, White Chocolate Cream & Fresh Berries	
NOBU CLASSIC	
Chocolate Bento Box	22
Warm Chocolate Fondant & Green Tea Ice Cream	
Nobu Cheesecake	22
Baked Creamy Cheesecake & Strawberry Yuzu Sorbet	
Banana Harumaki	18
Chocolate & Banana Spring Roll, Chocolate Sorbet & Tropical Sauce	
Selection Of Ice Creams & Sorbets	7
House Made Sorbet & Ice Cream	
House Made Mochi	8 per piece
Crémeux Wrapped in Soft Rice Dough	
Seasonal Exotic Fruit Selection	18
Assorted Fresh Fruits	