

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 0.85% 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.



#### COLD DISHES NOBU CLASSIC

Spicy Miso Chips with Tuna or Scallop	18
Toro Tartare with Caviar	60
Salmon or Yellowtail Tartare with Caviar	45
Yellowtail Jalapeño	36
Oysters with Nobu Sauces (6pcs)	42
Tiradito – Whitefish, Scallop or Octopus	28
New Style Sashimi – Salmon, Scallop, Whitefish or Ama Ebi	30
Seafood Ceviche	24
Tuna Tataki with Tosazu	32
Tuna Sashimi Salad with Matsuhisa Dressing	36
Lobster Salad with Spicy Lemon Dressing	55
Field Greens with Matsuhisa Dressing	12.5
Salmon Skin Salad	21

#### NOBU OMAKASE

Available until 8:30pm Sunday to Thursday Available until 9pm Friday & Saturday

Signature Seven Course	Sydney Seven Course
180	230

### NOBU NOW

Vegetable Hand Roll with Sesame Dressing	14
Crispy Rice with Spicy Tuna	36
Whitefish Sashimi Dry Miso	28
Seared Salmon Karashi Sumiso	28
Baby Spinach Salad Dry Miso	22
Baby Spinach Salad Dry Miso with Prawn	42



#### HOT DISHES NOBU CLASSIC

Black Cod Miso	65
Black Cod Butter Lettuce	36
Baby Tiger Prawn Tempura with Creamy Spicy Sauce or Butter Ponzu	36
Chilean Sea Bass with Black Bean Sauce	60
Squid 'Pasta' with Light Garlic Sauce	34
Scallops with Spicy Garlic or Wasabi Pepper	45
Creamy Spicy Crab	48
Prawn and Lobster with Spicy Lemon Sauce	60
Lobster Wasabi Pepper	98
Seafood Toban Yaki	44
Beef Toban Yaki	48
Anticucho Peruvian Style Rib Eye Steak	70

#### WAGYU BEEF

Australian Wagyu MBS9 Full Blood 170Japanese Wagyu A5 275Choice of PreparationsChoice of PreparationsNew Style Tataki Toban YakiNew Style Tataki Toban YakiSteak IshiyakiSteak Ishiyaki

### NOBU NOW

Wagyu Gyoza with Spicy Ponzu (6pcs)	42
Umami Chilean Sea Bass	65
Soft Shell Crab Kara-age with Amazu Ponzu	32
Pan Fried Scallops with Yuzu Truffle (2pcs)	26
Lobster Tempura with Tamari Honey or Amazu Ponzu	65
Chilean Sea Bass Jalapeño	60
Pork Belly Caramel Miso	32
Calamari Aji Amarillo	32



# NIGIRI & SASHIMI

(price per piece)

### SUSHI MAKI

(price per piece)			Hand	Cut
Tuna	10	Tuna	14	16
Toro	22	Spicy Tuna	15	18
Yellowtail	6	Tuna & Asparagus	15	17
Salmon	6	Salmon	12	14
Snapper	6	Negi Toro	28	30
Mackerel	6	Negi Hama	14	16
Squid	5	Yellowtail & Jalapeño	14	16
Snow Crab	15	Salmon & Avocado	14	16
Salmon Egg	12	Scallop & Smelt Egg	26	29
Smelt Egg	8	Eel & Cucumber	20	22
Scallop	8	Prawn Tempura	17	23
Octopus	7	California	23	27
Uni	20	Vegetable	N/A	16
Prawn	6	Soft Shell Crab	N/A	27
Ama Ebi	6	Salmon Skin	N/A	16
Freshwater Eel	8.5	House Special	N/A	30
Tamago	4			
Wagyu	26	TEMPL	JRA	
Sushi Cup Selection (8pcs)	45	Prawn		18
Sushi Moriawase	61	Shojin – Vegetable Sele	ction	18
Sashimi Moriawase	61	Asparagus		6
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### SOUP & RICE

Miso Soup	8
Mushroom Soup	10
Clear Soup	8
Steamed Rice	5.5

TEMPURA	
Prawn	18
Shojin – Vegetable Selection	18
Asparagus	6
Avocado	6
Broccoli	6
Shiitake Mushroom	6

Zucchini Flower

10



# YAKIMONO

Served with Anticucho, Teriyaki, or Wasabi Pepper Sauce

Chicken 38

Beef 46

Salmon 35

# NOBU TACOS

(minimum order of any 2)

### KUSHIYAKI

(2 skewers per order) Served with Anticucho or Teriyaki Sauce

Tuna Tomato Salsa	10
Salmon Spicy Miso	8
Wagyu Beef	14
Lobster Wasabi Sour Cream	14
Chicken Anticucho	12

SHUKO

Snacks

Salmon	22
Prawn	26
Chicken	20
Beef	28

#### VEGETABLES COLD

10	Ohitashi	16
12	Shiitake Mushroom Salad	17.5
28	New Style Tofu and Tomato	23

#### Edamame Spicy Edamame Umami Chicken Wings (4pcs) Nobu Wagyu Sliders (2pcs)

#### VEGETABLES HOT

32

Nasu Miso25Warm Mushroom Salad32Mushroom Toban Yaki32Cauliflower Jalapeño25Grilled Asparagus Dry Miso25



DESSERTS NOBU NOW

Whisky Cappuccino	15
With Coffee Brûlée & Vanilla Ice Cream	
Mango Panna Cotta	19
Coconut Lime Sorbet & Caramelised Pineapple	
Pinky Pavlova	19
Strawberry Yuzu Sorbet, White Chocolate Cream & Fresh Berries	

### NOBU CLASSIC

Chocolate Bento Box	21
Warm Chocolate Fondant & Green Tea Ice Cream	
Nobu Cheesecake	21
Baked Creamy Cheesecake & Strawberry Yuzu Sorbet	
Banana Harumaki	17
Chocolate & Banana Spring Roll, Chocolate Sorbet & Tropical Sauce	
Selection Of Ice Creams & Sorbets	7
House Made Sorbet & Ice Cream	
Mochi Ice Cream	7 per piece
Ice Cream Wrapped in Soft Rice Dough	
Seasonal Exotic Fruit Selection	17
Assorted Fresh Fruits	