



Gaurav Khanna
Restaurant Manager

Rinet Burnett
Chef de Cuisine

(V) Vegetarian

Should you have any special dietary requirements or allergies please inform your waiter.

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



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.

Nobu cookbooks are available for purchase.





CHAMPAGNE & OSCIETRE CAVIAR

“*Caviar*” which comes from the word Khaviar, means “Egg Carrier”.
It originates from the Sturgeon fish that lives wild in the Caspian Sea.

Nobu will be showcasing the signature Oscietre Caviar, a roe that is amber to golden in colour with subtle aroma of the sea and delicate hazelnut flavours.

NOBU CAVIAR SET

Kaviari Oscietre Caviar 20gm, Yuzu & Shiso Blini, Wasabi Salsa Sour Cream, Chives, Red Onion, Nori Chips	200
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All below dishes features 5gm of Oscietre Caviar

Aburi Mayura 9+ Wagyu Nigiri, Yuzu Gel & Oscietre Caviar	pp 35
Smoked Salmon Crispy Rice <i>with</i> Shisho Tomato Salsa & Oscietre Caviar (min 2pcs)	pp 25
Grilled Spicy Tuna <i>with</i> Oscietre Caviar, Crushed Pecan & Fig Salsa	59
Oyster Kataify <i>with</i> Oscietre Caviar & Wasabi Aioli (4pcs)	40
Nori Taco <i>with</i> Avocado & Oscietre Caviar	pp 26
Creamy Ponzu Inaniwa Noodle <i>with</i> Spanner Crab & Oscietre Caviar	49

CHAMPAGNES

	Glass	Bottle
Piper-Heidsieck ‘Essentiel’ Extra Brut NV	34	185
Ruinart Blanc de Blancs NV	65	365
Krug ‘Grande Cuvée’ NV	130	795
Billecart-Salmon ‘Cuvée Elisabeth-Salmon’ Rosé 2008	140	895
Dom Perignon ‘P2’ 2004	260	1600



NOBU COLD DISHES CLASSIC

Toro Tartare with Caviar	60
Salmon Tartare with Caviar	33
Yellowtail Jalapeño	36
Tiradito – White Fish or Scallop	29
New Style Sashimi – Salmon	31
– Scallop	
– White Fish	
New Style Sashimi – Scampi	48
New Style Oysters (6pcs)	39
Oysters with Nobu Sauces (6pcs)	39
Seafood Ceviche	24
Tuna Sashimi Salad with Matsuhisa Dressing	35
Lobster Salad with Spicy Lemon Dressing	60
Field Greens with Matsuhisa Dressing (V)	16
Salmon Skin Salad	24

NOBU OMAKASE

Available from

Sun – Thu | 6pm – 9:15pm

Fri – Sat | 6pm – 9:30pm

Signature
Seven Course

170

Melbourne
Seven Course

195

NOBU NOW

Vegetable Hand Roll with Sesame Miso (V)	12
Crispy Rice with Spicy Tuna	36
Whitefish Sashimi Dry Miso	29
Scallops Sashimi Dry Miso	29
Seared Salmon Karashi Su Miso	30
Baby Spinach Salad Dry Miso with Shrimp or Scallops	35
Beef Tataki with Onion Salsa and Ponzu	38



NOBU HOT DISHES CLASSIC

Black Cod Miso	65
Baby Tiger Prawns with Creamy Spicy Sauce, Creamy Jalapeño or Ponzu	36
Squid 'Pasta' with Light Garlic Sauce	35
Scallops with Spicy Garlic or Wasabi Pepper	36
Prawns with Spicy Garlic or Wasabi Pepper	35
Vegetables Spicy Garlic (V)	26
Creamy Spicy Crab	48
Beef Toban Yaki	48
Anticucho Peruvian Style Black Opal Wagyu Rib Eye 500gm	165

WAGYU BEEF

Australian Wagyu Mayura	Japanese A5 Wagyu MB12 Hokkaido
Full Blood MBS9 170 per 150gm	270 per 150gm

Choice of Preparations
New Style, Tataki, Toban Yaki, Steak or Ishiyaki

NOBU NOW

Wagyu Gyoza with Spicy Ponzu (5pcs)	44
Seafood Papillote with Black Garlic Sauce	65
King Crab Tempura Amazu Ponzu	65
Soft Shell Crab Watermelon with Amazu Ponzu	38
Duck Orange Miso	45
Pork Belly Caramel Miso	38
Steam Broccoli with Shiso Salsa	22
Clover Valley Short Rib with Aji Panca Tomato Gastrique	65



YAKIMONO

Served with Anticucho, Teriyaki or Wasabi Pepper Sauce

Chicken	Beef	Salmon	Lamb	Tofu
38	46	36	43	22

NOBU TACO

(minimum order 2 pcs)

Tuna Tomato Salsa	10
Spicy Tuna	10
Salmon Spicy Miso	8
Vegetable Spicy Miso (V)	8
Spanner Crab Aji Amarillo	14
Wagyu Beef	13

KUSHIYAKI

(2 skewers per order)

Served with anticucho or teriyaki sauce

Salmon	22
Chicken	22
Beef	28

VEGETABLES HOT (V)

Nasu Miso	25
Warm Mushroom Salad	32
Mushroom Toban	32
Cauliflower Jalapeño	25

VEGETABLES COLD (V)

Shiitake Mushroom Salad	18
New Style Tofu and Tomato	23
Spinach Dry Miso	25
Heirloom Tomato Ceviche	18

SHUKO

Snacks

Edamame (V)	10
Spicy Edamame (V)	12
Popcorn Edamame (V)	14
Padron Peppers Den Miso (V)	14
Umami Chicken Wings	28
Black Cod Lettuce	34

TEMPURA

(2pcs per order)

Shojin – Vegetable Selection (V)	22
Prawn	20
Scallop	16
Asparagus (V)	6
Broccoli (V)	6
Shiitake Mushroom (V)	8
Sweet Potato (V)	6



NIGIRI & SASHIMI

(price per piece)

Tuna	10
Japanese Toro	28
Yellowtail Belly	8.5
Yellowtail	7
Aburi Salmon	7
Salmon Belly	8
Salmon	7
Pink Snapper	6
Kinmedai	7
Market Whitefish	8
King George Whiting	7
Mackerel	6
Calamari	7.5
King Crab	13
Yarra Valley Salmon Egg	9
Smelt Egg	8
Scallop	8
Octopus	8
Prawn	6
Uni	20
Amaebi	6
Japanese Water Eel	12
Awabi	10
Tamago	5
Cup Sushi Selection (8pcs)	52
Sushi Selection (10pcs)	64
Sashimi Selection (12pcs)	72



SUSHI MAKI

	Hand	Cut
Yellowtail Tail & Jalapeño	14	16
Tuna Asparagus	15	18
Tuna	14	16
Spicy Tuna	15	17
Salmon	12	14
Salmon & Avocado	14	16
Scallop & Smelt Egg	26	27
Japanese Eel & Avocado	20	25
Japanese Eel & Cucumber	20	25
California	23	27
Prawn & Avocado	N/A	19
Prawn Tempura	17	23
Soft Shell Crab Roll	N/A	27
Salmon Skin	N/A	16
House Special	N/A	30
Salmon & Whitefish New Style	N/A	28
Vegetable (V)	N/A	16
Avocado (V)	6	10
Oshinko (V)	6	10
Kappa (V)	5	10

SOUP & RICE

Miso Soup	8
Mushroom Soup	16
Spicy Seafood Soup	21
Steamed Rice	5.5