



Seafood Origin: (A) Australian, (I) Imported, (M) Mixed

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 Saturdays. A 15% 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

Classic	78
Sashimi Salad with Matsuhisa Dressing (A)	
Chef's Selection of Sushi and Cut Roll (M)	
Baby Tiger Prawn Tempura with Creamy Spicy (I)	
Black Cod Miso (I)	
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	



COLD DISHES

Oysters with Nobu Sauces (A)	45
Crispy Rice with Spicy Tuna or Spicy Salmon (M)	37
Yellowtail Jalapeño (A)	37
Tiradito (M)	31
New Style Sashimi (M)	32
Seafood Ceviche (M)	25
Beef Tataki Onion Ponzu	40
Seared Salmon Karashi Sumiso (A)	30
Tuna Sashimi Salad with Matsuhisa Dressing (A)	36
Lobster Salad with Spicy Lemon Dressing (A)	65
Field Greens with Matsuhisa Dressing	16
Baby Spinach Salad Dry Miso	25
Baby Spinach Salad with Lobster (A)	65



HOT DISHES

Black Cod Miso (I)	65
Black Cod Butter Lettuce (I)	37
Umami Chilean Sea Bass (I)	65
Seafood Toban Yaki (M)	45
Baby Tiger Prawn Tempura with Creamy Spicy Sauce or Butter Ponzu (I)	37
Lobster Tempura with Tamari Honey or Kalamansi Amazu Ponzu (A)	66
Creamy Spicy Crab (A)	48
Lobster Wasabi Pepper (A)	98
Beef Toban Yaki	50
Anticucho Peruvian Style Rib Eye Steak	72
Wagyu Gyoza with Spicy Ponzu	45

WAGYU BEEF

Australian Wagyu MBS9 Full Blood 170

Choice of Preparations

New Style Tataki Toban Yaki
Steak Ishiyaki

Japanese Wagyu A5 275

Choice of Preparations

New Style Tataki Toban Yaki
Steak Ishiyaki



TEMPURA

Prawn (A)	19
Shojin - Vegetable Selection	22
Oyster Kataifi (A)	32

SOUP

Miso Soup (I)	8
Mushroom Soup	10

PLANT BASED

Shiitake Mushroom Salad	18
Nasu Miso	26
Warm Mushroom Salad	33
Cauliflower Jalapeño	26
Tofu Mascarpone Miso	22
Seasonal Vegetables Spicy Garlic	26

SHUKO

Edamame	10
Spicy Edamame	12
Umami Chicken Wings	28

NOBU TACOS

(minimum order of any 2)

Tuna Tomato Salsa (A)	11
Salmon Spicy Miso (A)	9
Wagyu Beef	15
Lobster Wasabi Sour Cream (A)	14



NIGIRI & SASHIMI

(price per piece)

SUSHI MAKI

			Hand	Cut
Tuna (A)	10	Tuna (A)	14	16
Toro (I)	24	Spicy Tuna (A)	15	19
Yellowtail (A)	7	Salmon (A)	13	15
Salmon (A)	7	Negi Toro (I)	28	30
Snapper (A)	7	Salmon & Avocado (A)	15	17
Snow Crab (I)	16	Eel & Cucumber (I)	21	24
Salmon Egg (A)	12	Prawn Tempura (A)	18	24
Smelt Egg (I)	8	California (I)	24	28
Scallop (I)	8	Vegetable	N/A	16
Octopus (A)	7	Soft Shell Crab (I)	N/A	28
Uni (A)	20	House Special (M)	N/A	30
Prawn (M)	7			
Freshwater Eel (I)	9			
Tamago	5			
Wagyu	26			



DESSERTS

Chocolate Bento Box	22
Warm Chocolate Fondant & Green Tea Ice Cream	
Nobu Cheesecake	22
Baked Creamy Cheesecake, Mango Kantan & Pineapple Yuzu Sorbet	
Miso Cappuccino	20
Miso Brûlée, Caramel Pecan Crumble, Vanilla Ice Cream & Coffee Foam	
House Made Mochi Trio	22
Crèmeux Wrapped in Soft Rice Dough	
Pinky Pavlova	20
Strawberry Yuzu Sorbet, White Chocolate Cream & Fresh Berries	
Chocolate & Lemon Slice	20
Chocolate Sponge, Lemon Mousse, Coconut Snow & Coconut Lime Sorbet	
Seasonal Exotic Fruit Selection	18
Assorted Fresh Fruits	
Selection Of Ice Cream & Sorbets	7
House Made Sorbet & Ice Cream	