



WWW.NOBURESTaurants.COM

DIETARY & ALLERGEN NOTICE: While we take every precaution to accommodate dietary requirements, we cannot completely guarantee the total absence of allergens due to potential cross-contact during preparation. Guests with severe allergies or intolerances should inform their server before ordering.

MENU CHANGES & AVAILABILITY: Our menu features seasonal and locally sourced ingredients. Dishes and pricing are subject to change based on market availability.

PRICING & SURCHARGES: All prices are inclusive of GST (Goods and Services Tax) and in Australian Dollar. A 10% surcharge applies on weekends, and a 15% surcharge applies on Public Holidays (one surcharge fee of 15% if Public Holiday falls on a weekend).

NOBU COLD DISHES

Crispy Rice with choice of Spicy Tuna (A) or Spicy Yellowtail (I)	37
Crispy Rice with Spicy Salmon (A)	33
Toro Tartare with Caviar (M)	56
Salmon Tartare with Caviar (M)	53
Yellowtail Jalapeño (I)	42
Tiradito (A)	37
New Style Sashimi with choice of Salmon, Scallop or Whitefish (M)	41
New Style Sashimi Scampi (I)	45
Whitefish Sashimi Dry Miso (A)	37
Oyster with Nobu Sauces (A)	45
Salmon Tataki Karashi Su Miso (A)	37
Seafood Ceviche (M)	32
Beef Tataki with Onion Salsa Ponzu	41
Nobu Style Beef Tartare with Caviar (I)	61
Sashimi Salad with Matsuhisa Dressing (A)	41
Baby Spinach Salad Dry Miso	28
<i>add Prawn (I)</i>	39
Crispy Shiitake Salad Goma Truffle	23
Field Greens with Matsuhisa Dressing	21
Vegetable Hand Roll with Sesame Sauce	13

OMAKASE

Multi Course Nobu Tasting Menu

Signature 186

Melbourne 225

LEGEND: (A) Australian Origin (I) Imported Origin (M) Mixed Origin

NOBU HOT DISHES

Black Cod Miso (I)	72
Black Cod Butter Lettuce (I)	45
Chilean Sea Bass Jalapeño Miso (I)	69
Baby Tiger Prawn with Creamy Spicy or Butter Ponzu (I)	41
King Crab Tempura Amazu Ponzu (I)	64
Lobster Tempura with Tamari Honey Sauce (A)	110
Soft Shell Crab Amazu Ponzu (I)	43
Hokkaido Scallop Spicy Garlic or Wasabi Pepper (I)	41
Prawn Spicy Garlic (I)	40
Lobster Wasabi Pepper (A)	96
Wagyu Dumpling with Spicy Ponzu	50
Wagyu Black Opal Tenderloin Truffle Amazu Ponzu	152
Beef Tenderloin Toban Yaki	58
Anticucho Peruvian-Style Black Angus Rib Eye Steak	65
Nobu Style Wagyu Sliders	36
Pork Belly Caramel Miso	44
Lamb Chop Rosemary Miso	57
Duck Breast Orange Miso	57

WAGYU BEEF

Australian Black Opal Full Blood MBS9+
189 per 150 g

Japanese A5 MB12 Hokkaido
219 per 150 g

New Style

Tataki

Steak

Toban Yaki

Taco

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SHUKO

Edamame	15
Spicy Edamame	18
Umami Chicken Wings	25
Salt & Pepper Squid (I)	22

NOBU TACO

Minimum order 2pcs

Tuna Dry Miso (A)	11
Salmon Spicy Miso (A)	10
Lobster Ceviche (A)	18
Prawn Chimichurri Aioli (I)	11
Wagyu Beef Spicy Ponzu	18
Wagyu Pulled Beef	
Amarillo Truffle	16
Vegetable	8

PLANT BASED

New Style Tofu & Tomato	23
Roasted Cauliflower Jalapeño	26
Nasu Miso	26
Warm Mushroom Salad	31
Mushroom Toban Yaki	31
Broccolini Chilli Garlic	24
Vegetable Spicy Garlic	23

LEGEND: (A) Australian Origin

(I) Imported Origin (M) Mixed Origin

NIGIRI & SASHIMI

Price per piece

Tuna (A)	11
Japanese Toro (I)	29
Yellowtail (I)	10
Salmon (A)	9
Market Whitefish (A)	8
New Zealand Snapper (I)	9
King George Whiting (A)	10
Scallop (I)	11
Prawn (I)	9
Snow Crab (I)	12
Uni (A)	23
Scampi (I)	20
Unagi (I)	12
Tamago (M)	5
Australian Wagyu	22
Japanese A5 Wagyu Beef	24

SUSHI SELECTION

Sushi (M)	90
Sashimi (M)	112

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SUSHI MAKI

	Hand	Cut
Tuna (I)	15	19
Spicy Tuna (I)	17	20
Salmon & Avocado (I)	15	19
Toro & Scallion (A)	28	30
Yellowtail & Jalapeño (I)	17	19
Scallop & Smelt Egg (I)	26	27
Eel & Cucumber (I)	21	25
California (I)	23	29
Prawn Tempura (I)	19	25
Soft Shell Crab (I)		29
House Special (M)		29
New Style (A)		31
Vegetable	16	17
Kappa	7	10

SOUP & RICE

Miso Soup (I)	14
Mushroom Soup (I)	19
Steamed Rice	6

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YAKIMONO

*Served with Anticucho,
Teriyaki or Wasabi Pepper Sauce*

Chicken	48
Beef Tenderloin	59

TEMPURA

Shrimp (I)	21
Asparagus	7
Avocado	7
Broccoli	7
Shiitake Mushroom	7
Zucchini	7
Shojin – Vegetable Selection	23

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