



PRIVATE EVENTS BROCHURE



Crown practises responsible service of alcohol.

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.

Prices & 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).

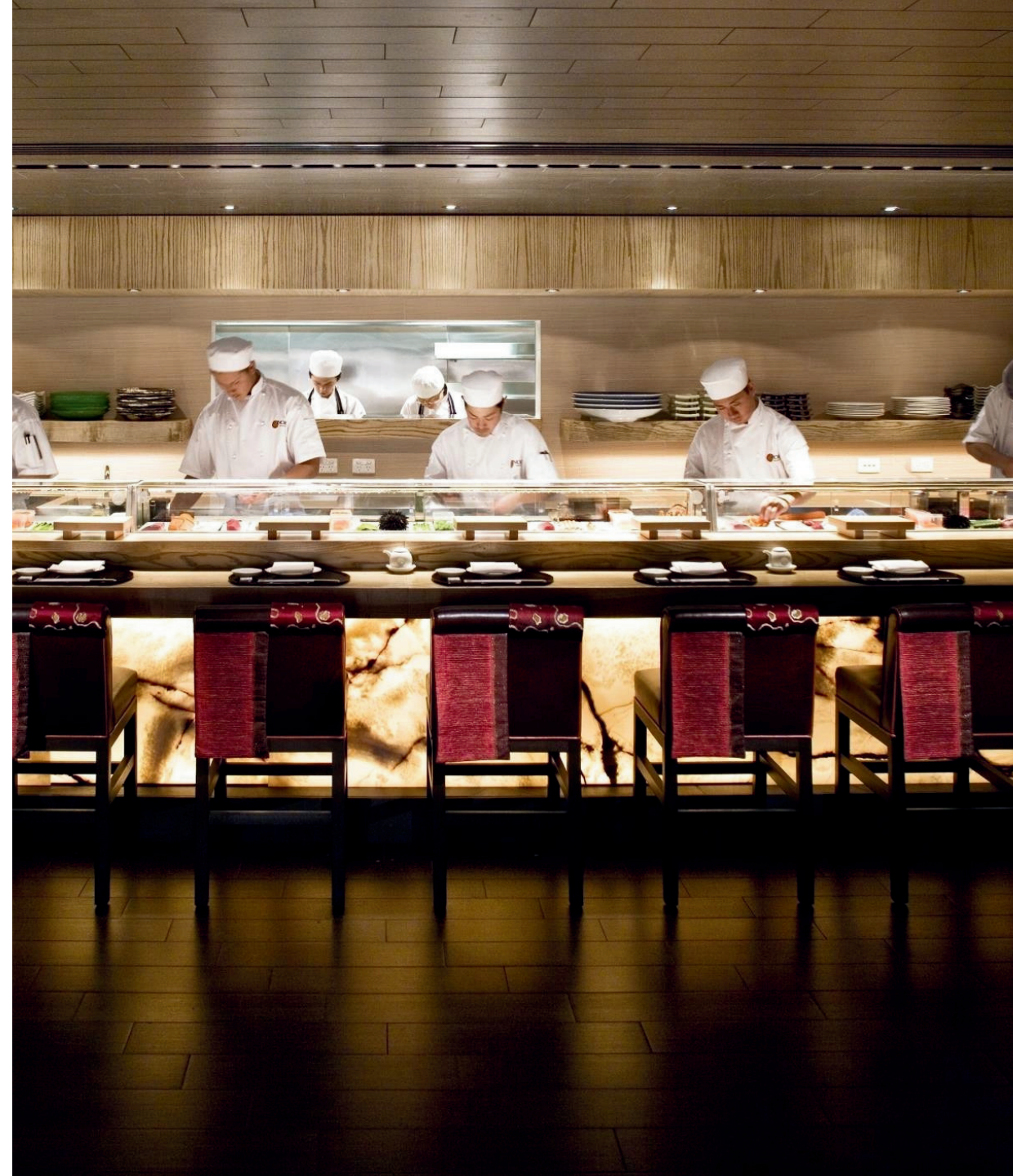
PRIVATE DINING ROOM & SPECIAL EVENTS

TRADITIONAL JAPANESE CUISINE FUSED WITH SOUTH AMERICAN FLAVOURS

Nobu is the world's most renowned Japanese restaurant, celebrated for its innovative approach to contemporary Japanese cuisine.

Esteemed Chef Nobu Matsuhisa brings his signature fusion of traditional Japanese techniques with South American influences, creating a truly distinctive and unforgettable dining experience.

An exceptional setting for intimate gatherings of 10 guests through to larger celebrations of up to 150, Nobu offers a collection of versatile spaces; from private dining rooms and semi-exclusive areas to full restaurant buyouts, each designed to deliver a refined and memorable occasion.



LOWER LEVEL FLOOR

PRIVATE DINING ROOM



A moody and romantic setting, Nobu's private dining room features a striking sea urchin chandelier that immediately captures attention upon arrival. Finished with rich red carpets and wood-lined walls, this exclusive space also showcases a dramatic backdrop of cascading rose petals, complemented by a round dining table ideal for conversation and shared dining.

Seating Capacity: 10 on one round table
Food & Beverage minimum will apply.

LOWER LEVEL FLOOR
ENTIRE DINING ROOM



Nobu's lower dining room caters to larger groups seeking an intimate and sophisticated setting. Showcasing a harmonious interplay of plush carpeting and sleek timber flooring, the space exudes warmth and understated elegance. An arrangement of round tables accommodates 4 to 12 guests per setting, ideal for a shared dining experience. Guests enjoy a private, exclusive entrance, ensuring a discreet and seamless arrival.

Seating Capacity: 150

Food & Beverage minimum will apply.

GROUND LEVEL FLOOR
ENTIRE DINING ROOM



The space is versatile and can accommodate both standing receptions and seated events. Nobu's dining room features a mix of high and low tables, as well as square and round tables, all overlooking the Yarra River views, and includes a bar.

Seating Capacity: 65

Food & Beverage minimum will apply.

GROUP MENUS

Our shared, family-style menus are thoughtfully curated by our chefs, featuring a selection of Nobu's signature dishes. One set menu is required per group. Customised menus can be arranged upon request.



CLASSIC 190

Edamame
Baby Corn Truffle Honey
Whitefish Tiradito (A)
Crispy Shiitake Salad Goma Truffle
Chef's Selection of Sushi (M)
Pork Belly Caramel Miso
Soft Shell Crab Amazu Ponzu (I)
Duck Breast Orange Miso
Chef Selection of Desserts



SIGNATURE 220

Edamame
Baby Corn Truffle Honey
Crispy Rice with Spicy Salmon (A)
Yellowtail Jalapeño (I)
Tuna Sashimi (A) Salad with Matsuhisa Dressing
Chef's Selection of Signature Assorted Sushi (M)
Baby Tiger Prawn (I) Creamy Spicy
Black Cod (I) Den Miso
Anticucho Peruvian Style Black Angus Rib Eye
Chef Selection of Desserts



PREMIUM 260

Edamame
Umami Chicken Wings
Baby Corn Truffle Honey
New Style Sashimi Scampi (I)
Baby Spinach Salad Dry Miso with Lobster (A)
Chef's Selection of Premium Assorted Sushi (M)
Japanese King Crab (I) Tempura Amazu Ponzu
Wagyu Dumpling Spicy Ponzu
Chilean Seabass (I) Jalapeño Dressing
Lamb Chop Rosemary Miso
Chef Selection of Desserts

LEGEND: (A) Australian Origin (I) Imported Origin (M) Mixed Origin | (V) Vegetarian

CANAPÉS PASS AROUND

A variety of tastes and textures, allowing guests to enjoy a sophisticated start to the event. The menus are carefully curated by our Chefs, each showcasing some of Nobu's signature dishes. One set menu per group, priced per person. Available for groups of 30 guests or more.



SAKURA

SERVES 10 PIECES ACROSS 2 HOURS

90

Whitefish Tiradito (A) Skewers
Tuna Sashimi (A) Salad Skewers
Beef Tataki Skewers
Chef's Sushi Selection (M)
Prawn Chimichurri (I) Taco
Tuna (A) Dry Miso Taco
Crispy Rice with Spicy Salmon (A)
Chicken Kushiya Teriyaki
Scallops (I) with Spicy Garlic
Selection of Nobu Desserts



SUMIRE

SERVES 14 PIECES ACROSS 3 HOURS

110

Yellowtail Jalapeño (I) Skewers
Scallop (I) New Style Skewers
Beef Tataki Skewers
Chef's Sushi Selection (M)
Snapper, Crab Wasabi Sour Cream Taco
Salmon (A) Spicy Miso Taco
Crispy Rice with Spicy Tuna (A)
Umami Chicken Kushiya
Black Cod (I) Butter Lettuce
Beef Kushiya Anticucho
Selection of Nobu Desserts



YURI

SERVES 18 PIECES ACROSS 4 HOURS

180

Yellowtail (I) Jalapeño Skewers
Scampi (I) New Style Skewers
Oyster (A) Maui Salsa
Australian Wagyu Tataki Skewers
Chef's Sushi Selection (M)
Wagyu Pulled Beef Truffle Taco
Lobster Ceviche (A) Taco
Crispy Rice (A) with Spicy Tuna
Scallop (A) Aji with Amarillo Aioli
Chilean Seabass (I) Jalapeño Dressing
Japanese Wagyu A5 Kushiya Truffle Teriyaki
Selection of Nobu Desserts

LEGEND: (A) Australian Origin (I) Imported Origin (M) Mixed Origin | (V) Vegetarian



BEVERAGE PACKAGES

One package per group, priced per person.



STANDARD

2 HOURS

70

Croser Sparkling Non-Vintage
Adelaide Hills, South Australia

Xanadu Vinework Chardonnay
Magaret River, Western Australia

The Lane Sauvignon Blanc
Adelaide Hills, South Australia

Stonier Pinot Noir
Mornington Peninsula, Victoria

Mount Langi *Cliff Edge* Shiraz
Grampians, Victoria

Kirin Ichiba & Asahi Super Dry
Selection of Soft Drinks & Juices

ADDITIONAL HOUR 20



PREMIUM

2 HOURS

140

Charles Heidsieck Brut Réserve
Reims, France

Petaluma Piccadilly Chardonnay
Marlborough, New Zealand

Cloudy Bay Sauvignon Blanc
Marlborough, New Zealand

Yabby Lake Single Vineyard Pinot Noir
Mornington Peninsula, Victoria

Yangarra King's Wood
McLaren Vale, South Australia

Kirin Ichiba & Asahi Super Dry
Selection of Soft Drinks & Juices

ADDITIONAL HOUR 35

NOBU SIGNATURE UPGRADE

Begin your event with a touch of indulgence by offering guests a mocktail/cocktail on arrival.
This enhancement is exclusively available when selecting a beverage package.



MOCKTAILS

CHOOSE UP TO 2 SELECTIONS

+ 15

Lychee Coco Spritzer

A fresh lychee and coconut spritz with a touch of fresh mint, lime and a dash of yuzu topped with soda.

Hanabi

Silky, bright, tangy with a subtle sweetness, raspberry purée with cranberry and apple juice, a hint of rose syrup and lime juice to round everything together.

Akai Yuki

Juicy mango juice paired with bright and refreshing pineapple juice some coconut syrup, a dash of yuzu and layered on top raspberry purée.

Mango Spritz

Sweet-tart and refreshing, passionfruit purée melded with thirst-quenching mango juice, a subtle dash of peach syrup and topped with soda.



COCKTAILS

CHOOSE UP TO 2 SELECTIONS

+ 25

Nobu Long Island

One of a kind take on a long island ice tea centered around pure Japanese ingredients. Haku, Roku, Umeshu and classic Cointreau, topped with lemonade and served with a Japanese infusion of sudachi, yuzu and grenadine to layer.

Guyver

A premium elderflower sour with Nobu's flagship Signature Hokusetsu 'TK40, St Germain, lemon and fresh cucumber to match an addictive refreshing sweet and sour cocktail.

Yasei No Hana

*The original yuzu cocktail that has been on the menu for over a decade, Bombay gin, Hokuetsu Junmai sake, yuzu, vanilla and rose.
A perfect sweet and sour.*

Himawari

A true classic passionfruit martini, fresh passionfruit purée melded with peach schnapps and vanilla for a sweet waltz into Ketel one as the main body, a gorgeous, tart, tangy and decadent martini.

ELEVATED EXPERIENCES

At Nobu Melbourne, we believe it's the finer details that make an event truly unforgettable. Elevate your cocktail event with bespoke interactive stations designed to create a visually engaging and memorable Nobu experience. For those looking to enhance the occasion, we offer curated experiences that bring a sense of luxury, interaction, and excitement - transforming your event into something extraordinary. From Chef-led sushi masterclasses to bespoke wine tastings, you can select the elements that resonate with you to create a celebration that is uniquely your own. Available only for Restaurant Buyout. For further details and pricing, speak with our Private Events Team.

Interactive Sushi-Making Station

Nobu Raw & Sushi Bar

Nobu Style Tacos Station

Curated Sake Tasting

Curated Wine Tasting







CONTACT US

Looking to host your event at Nobu Melbourne?

For group bookings of 30 guests or more, our dedicated Private Events Team will work closely with you to create a memorable and seamless experience tailored to your needs.

To start planning your event, please submit an enquiry via our online form [here](#) or contact us directly via [email](#).

Explore the space via our virtual tour [here](#) and visit www.crownmelbourne.com.au/restaurants/nobu

LOCATION

Crown Melbourne

8 Whiteman Street, Southbank, VIC, 3006, Australia

[***View on Google Maps***](#)