



Menu items and pricing are subject to change without prior notice, based on seasonal availability and chef's selection. Should you have any special dietary requirements or allergies, please inform your waiter. Please note: Credit card payments incur a service fee of 1.15%. A 10% surcharge applies on weekends. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a weekend). For special days, please note that a set menu may apply.*
Valentine's Day, Mother's Day, Father's Day, Public Holidays, or Public Holiday Eves.

DESSERT

Miso Cappuccino	21
Coffee Foam, Candied Pecan, Vanilla Ice Cream	
Chocolate Bento Box	25
Chocolate Fondant, Matcha Ice Cream	
Nobu Cheesecake	25
Oat Cookie, Mango, Thai Sorbet	
Dark Chocolate and Mikan Bavaois	26
Orange Madeleines, Vanilla Namelaka, Mikan Sorbet	
Apple Pavlova	26
Shiso Lime Compote, Green Apple Sorbet	
Kakigori	24
Honeydew Sorbet, Coconut Soy Sago, Grapes, Sudachi	
Homemade Mochi	24
Chef's Selection	
Seasonal Fruits on Ice	23
Selection of Ice Creams and Sorbets	8 per scoop

DESSERT WINE

NV Hokusetsu Umeshu – Sado Island	125
2015 J.J. Prüm Graacher Himmelreich Auslese Goldkapsel	245
2013 Bründlmayer Heiligenstein Riesling Beerenauslese	280
2009 Château d'Yquem Sauternes	1,250

COFFEE & TEA

Espresso, Short Macchiato	6
Café Latte, Cappuccino, Double Espresso, Flat White, Long Black, Long Macchiato <i>Full Cream, Soy, Almond, Oat Milk Available</i>	6
Nobu Matcha	6

TEA

Oolong Leaf Dilmah Single Origin	6
Dilmah Blood Orange & Eucalyptus	8
Ceylon Dilmah Watte	6
Dilmah Ginger, Honey & Mint	8

NOBU GLOSSARY

Irasshaimase *'Welcome' – A phrase used to welcome Nobu guests upon arrival.*

Mochi *Paste of steamed & pounded rice.*

Monkfruit *A small round fruit native to southern China.*

Yuzu *Japanese citron. It is mostly used for its zest which is highly aromatic. The juice is most commonly available, salted in bottles.*