



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 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.



COLD DISHES NOBU CLASSIC

Toro Tartare with Caviar	60
Salmon or Yellowtail Tartare with Caviar	46
Yellowtail Jalapeño	37
Oysters with Nobu Sauces (6pcs)	45
Tiradito – Whitefish, Scallop or Octopus	31
New Style Sashimi – Salmon, Scallop or Whitefish	32
Seafood Ceviche	25
Tuna Tataki with Tosazu	32
Tuna Sashimi Salad with Matsuhisa Dressing	36
Lobster Salad with Spicy Lemon Dressing	65
Field Greens with Matsuhisa Dressing	16

NOBU OMAKASE

Available until 8:30pm Sunday to Thursday

Available until 9pm Friday & Saturday

Signature Seven Course
180

Sydney Seven Course
230

NOBU NOW

Beef Tataki Onion Ponzu	40
Vegetable Hand Roll with Sesame Dressing	15
Crispy Rice with Spicy Tuna or Spicy Salmon	37
Whitefish Sashimi Dry Miso	31
Seared Salmon Karashi Sumiso	30
Baby Spinach Salad Dry Miso	25
Baby Spinach Salad Dry Miso with Prawn	42
Tomato and Hand Shaved Bonito Flake Salad	16
Scallop & Kohlrabi Salad Dry Miso	42



HOT DISHES NOBU CLASSIC

Black Cod Miso	65
Black Cod Butter Lettuce	37
Baby Tiger Prawn Tempura with Creamy Spicy Sauce or Butter Ponzu	37
Chilean Sea Bass with Black Bean Sauce	62
Squid 'Pasta' with Light Garlic Sauce	35
Creamy Spicy Crab	48
Prawn and Lobster with Spicy Lemon Sauce	60
Lobster Wasabi Pepper	98
Seafood Toban Yaki	45
Beef Toban Yaki	50
Anticucho Peruvian Style Rib Eye Steak	72

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

NOBU NOW

Wagyu Gyoza with Spicy Ponzu (6pcs)	45
Umami Chilean Sea Bass	65
Soft Shell Crab Kara-age with Amazu Ponzu	32
Spatchcock Truffle with Wasabi Sweet Soy	45
Lobster Tempura with Tamari Honey or Amazu Ponzu	66
Chilean Seabass with Dashi Broth	65
Salmon Dry Miso	36
Pork Belly Caramel Miso	33
Lobster Mentaiko Miso	65
Scampi Kisame Yuba Tempura with Shiso Salsa	48



NIGIRI & SASHIMI

(price per piece)

SUSHI MAKI

			Hand	Cut
Tuna	10	Tuna	14	16
Toro	24	Spicy Tuna	15	19
Yellowtail	7	Tuna & Asparagus	15	18
Salmon	7	Salmon	13	15
Snapper	7	Negi Toro	28	30
Squid	5	Negi Hama	14	16
Snow Crab	16	Salmon & Avocado	15	17
Salmon Egg	12	Eel & Cucumber	21	24
Smelt Egg	8	Prawn Tempura	18	24
Scallop	8	California	24	28
Octopus	7	Dragon (Freshwater Eel & Avocado)	N/A	42
Uni	20	New Style Salmon	N/A	36
Prawn	7	Vegetable	N/A	16
Freshwater Eel	9	Soft Shell Crab	N/A	28
Tamago	5	House Special	N/A	30
Wagyu	26			
Sushi Moriawase	68			
Sashimi Moriawase	68			

SOUP & RICE

TEMPURA

Miso Soup	8
Mushroom Soup	10
Steamed Rice	6

Prawn	19
Shojin – Vegetable Selection	22
Shimeji Mushroom	22
Asparagus	7
Avocado	7
Broccoli	7
Shiitake Mushroom	7
Zucchini Flower	11



NOBU TACOS

(minimum order of any 2)

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

SHUKO

Snacks

Edamame	10
Spicy Edamame	12
Shishito Peppers	14
Umami Chicken Wings (4pcs)	28
Nobu Wagyu Sliders (2pcs)	32

VEGETABLES COLD

Shiitake Mushroom Salad	18
New Style Tofu and Tomato	23
Kelp Salad	18

VEGETABLES HOT

Nasu Miso	26
Warm Mushroom Salad	33
Mushroom Toban Yaki	33
Cauliflower Jalapeño	26
Grilled Asparagus Dry Miso	26
Tofu Mascarpone Miso	22
Kelp Salad	18

KUSHIYAKI

(2 skewers per order)

Served with Anticucho or Teriyaki Sauce

Chicken	22
Beef	30



DESSERTS NOBU NOW

Miso Cappuccino	20
Miso Brûlée, Caramel Pecan Nut, Vanilla Ice Cream, Coffee Foam	
Chocolate Caramel Soba Cha Brownie	20
Milk Chocolate Crémeux, Salted Caramel, Kuromitsu Ice Cream	
Pinky Pavlova	20
Strawberry Yuzu Sorbet, White Chocolate Cream & Fresh Berries	
Seasonal Kakigōri	16
Shaved Ice, Tropical Mango & Passion Fruit Sauce, Assorted Seasonal Fruits, House Made Mochi	

NOBU CLASSIC

Chocolate Bento Box	22
Warm Chocolate Fondant & Green Tea Ice Cream	
Nobu Cheesecake	22
Baked Creamy Cheesecake, Mango Kanten & Coconut Thai Basil Sorbet	
Selection Of Ice Cream & Sorbets	7
House Made Sorbet & Ice Cream	
House Made Mochi Trio	22
Crémeux Wrapped in Soft Rice Dough	
Seasonal Exotic Fruit Selection	18
Assorted Fresh Fruits	