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 NOBUAUSTRALIA

Please note that credit card payments incur a service fee of 1.15%.  
A surcharge of 10% applies on Sundays and 15% on Public Holidays.

# SIGNATURE OMAKASE

180 per person

Entire table participation is required for the same omakase.

Available Sunday to Thursday before 9pm.

Friday & Saturday before 10pm.

Toro Tartare

Salmon Tataki Karashi Su Miso

Whitefish Tiradito

Yellowtail Jalapeño

Tuna Nigiri

White Fish Maldon Salt, Shiso Leaf & Lemon

Scallop Dry Miso

Nori Taco, Caviar

Black Cod Butter Lettuce

Snow Crab Amazu Ponzu

Beef Tenderloin Anticucho

Strawberry Cheesecake

Milk Chocolate & Sesame Cream

Mochido

Please note that our products either contain or are produced in kitchens which contain and or use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives.

We cannot guarantee that any of our products are 100% allergen free.

# CHEF'S CHOICE OMAKASE

220 per person

Entire table participation is required for the same omakase.

Available Sunday to Thursday before 8.30pm.

Friday & Saturday before 9.30pm.

Please note there are no substitutions available for this menu.

Santenmori of the day

Premium Sushi Selection of the day

Spanner Crab Radish Roll, Yuzu Kosho,  
Aji Amarillo Amazu, Salmon Caviar

Lobster Lotus Tempura, Edamame, Yuzu Soy

Glacier 51 Toothfish, Green Lip Abalone,  
Asparagus Cream Dashi, Lemon Oil

2GR Wagyu MBS 9, Pistachio Miso, Charred Kumquat,  
Black Garlic Yakiniku Jus

Clear Mushroom Soup, Yuba

Chef's Choice Dessert

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## NOBU COLD DISHES

Yellowtail Jalapeño	38
White Fish Usuzukuri with Ponzu	32
Ocean Trout Agua De Chile	34
Beef Tataki Onion Ponzu	38
Tuna Sashimi Salad with Matsuhisa Dressing	39
Seafood Ceviche	32
Oysters –	
Oyster Shooter	18
Oyster New Style (6 pieces)	48
Akoya Pearl Oysters New Style (6 pieces)	38
Oyster Nobu Style (3/6/12 pieces)	21/42/84
Ponzu / Maui Salsa / Nobu Salsa / Tiradito	Add 1 for each
Caviar	Add 14 for each
Tartare with Caviar –	
Toro	59
Salmon	36
Yellowtail	37
New Style Sashimi –	
Salmon	35
White Fish	33
Scallop	36
Sweet Prawn	33
Beef	36
Kangaroo	33
Tiradito –	
Whitefish	32
Octopus	32
Scallop	34

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# NOBU COLD DISHES

Salmon Sashimi with Nashi Pear	39
Tuna Tataki with Tosazu	37
Seared Tuna Wasabi Salsa	38
Crispy Rice with Spicy Tuna	35
Smoked Octopus with Spicy Miso	32
Salmon Chocolate Karashi Su Miso	37
Beef Carpaccio Dry Miso	32
Baby Spinach Salad Dry Miso / Marron / Lobster	27/69/98
Karashi Su Miso –	
Salmon	37
Yellowtail	37
Toro (4 pieces)	56
Dry Miso –	
White Fish	32
Salmon	35
Tuna	37
Sweet Prawn	34
Octopus	32

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# NOBU HOT DISHES

Black Cod Miso	68
Pepper Crusted Glacier 51 Toothfish with Balsamic Teriyaki	67
Prawn Tempura with Creamy Spicy Sauce, Creamy Jalapeño or Butter Ponzu	38
Tasmanian Ocean Trout with Crispy Spinach	43
Creamy Spicy Crab	39
Scallops with Wasabi Pepper or Spicy Garlic Sauce	39
Prawns with Wasabi Pepper or Spicy Garlic Sauce	36
Squid 'Pasta' with Light Garlic Sauce	36
Seared Scallops with Jalapeno Salsa	32
Scallops Jamon with Ginger Salsa	34
Soft Shell Crab Harumaki	42
Snow Crab Tempura Amazu Ponzu	49
Soft Shell Crab Tempura with Watermelon	44
Glacier 51 Toothfish Jalapeno	67
Umami Chicken/Duck/Glacier 51 Toothfish	40/42/67
Pork Belly Spicy Miso Caramel	36
Wagyu Gyoza with Butter Shichimi Ponzu	44
Whole Marron with Shichimi Butter	69
Half Lobster with Wasabi Pepper	96
Half Lobster with Yuzu Truffle Butter	98
Tobanyaki –	
Tofu	21
Mushroom	34
Beef	48
Seafood	47
Duck Breast (Add Foie Gras for 10)	42
Cape Grim 'Grass Fed' Rib Eye (450 grams) –	
Yuzu Truffle	82
Truffle Teriyaki	85
Shiitake Truffle Butter	89
Yakimono –	
Choice of Sauces: Wasabi Pepper, Anticucho, Teriyaki	
Enjoy a selection of all three sauces for an additional 3	
Free Range Chicken	40
Beef Tenderloin	52
Lamb Chops	46
Cape Grim 'Grass Fed' Rib Eye (450 grams)	79
Tasmanian Ocean Trout	40
Tofu	24

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## WAGYU

2GR Full Blood BMS 9+ Wagyu Striploin

110 per 100 grams

or

Japanese Kumamoto A5 Wagyu

160 per 100 grams

New Style (min 50 grams)

Steak Sauces 3 (min 100 grams)

Tataki (min 50 grams)

Hot Stone Flambé (min 100 grams)

2GR Wagyu Carpaccio with Quail Egg, Aji Amarillo Aioli 42

2GR Wagyu Nigiri with Foie Gras 20 per piece

A5 Wagyu Nigiri with Foie Gras 30 per piece

## WHOLE LOBSTER

Western Australian Rock Lobster. Market Price.

Two Ways

Classic Sashimi & Sushi

Three Ways

Nobu New Style, Dry Miso & Tempura

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