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(V) Vegetarian

Menu is a sample only and is subject to change. For special days*, please note set menu may apply. *Valentines Day, Mother's Day, Father's Day, Public Holiday, or Public Holiday Eve. 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 Sundays.

A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday).

OMAKASE

Curated Multi Course Tasting Menu

Immerse yourself in tradition and leave
the decisions to our expert chefs

Signature Omakase 186

Melbourne Omakase 225

NOBU COLD DISHES

Toro Tartare with Caviar	62
Salmon Tartare with Caviar	50
Crispy Rice with Spicy Tuna	37
Yellowtail Jalapeño	40
Tiradito	35
Whitefish Sashimi Dry Miso	35
New Style Sashimi Salmon, Scallop or Whitefish	37
New Style Sashimi Scampi	50
Oysters with Nobu Sauces	43
Oyster Shooter	19
Lobster Nashi Pear	101
Seafood Ceviche	30
Seared Salmon Karashi Su Miso	35
Beef Tataki with Onion Salsa and Ponzu	39
Sashimi Salad with Matsuhisa Dressing	39
Field Greens Salad with Matsuhisa Dressing	20
Lobster Shiitake Salad with Spicy Lemon Dressing	101
Shiitake Salad with Spicy Lemon Dressing	22
Salmon Skin Salad	25
Baby Spinach Salad Dry Miso	27
with Prawn	39
with Lobster	102

NOBU HOT DISHES

Black Cod Miso	69
Black Cod Butter Lettuce	41
Glacier 51 Toothfish Dry Miso or Jalapeño	69
Baby Tiger Prawns Tempura with Creamy Spicy Sauce or Butter Ponzu	39
Nobu Fish and Chips	43
King Crab Tempura Amazu Ponzu	67
Soft Shell Crab Tempura Amazu Ponzu	39
Scallops Spicy Garlic or Wasabi Pepper	37
Prawns Spicy Garlic	37
Prawn and Lobster with Spicy Lemon Sauce	112
Creamy Spicy Crab	54
Squid 'Pasta' with Light Garlic Sauce	37
Lobster Wasabi Pepper or Tamari Honey	101
Lobster Amazu Ponzu	112
Seafood Toban Yaki	43
Wagyu Dumplings	47
Beef Toban Yaki	54
Westholme Bone-In Rib Eye with Truffle Butter Sauce 500g	171
Pork Belly Caramel Miso	41
Nobu Short Ribs with Aji Panca	73

WAGYU BEEF

Australian Black Opal Wagyu Full Blood MBS9+
198 per 150g

Japanese A5 Wagyu MB12 Hokkaido
228 per 150g

Choice of Preparations
New Style, Tataki, Toban Yaki, Ishiyaki or Steak

SHUKO

Snacks

Edamame (V)	14
Spicy Edamame (V)	18
Umami Chicken Wings	29
Salt and Pepper Squid	22
Roasted Baby Corn (V)	16
Tempura Whiting	14

NOBU TACO

(Minimum order 2pcs)

Tuna	10
Salmon	10
Vegetable	8
Spanner Crab	16
Wagyu Beef	17
Lobster	19

NIGIRI & SASHIMI

(Price per piece)

Tuna	10
Japanese Toro	29
Yellowtail	10
Salmon	8
Mackerel	8
New Zealand Snapper	9
Kinmedai	10
Market Whitefish	8
King George Whiting	10
Salmon Egg	12
Smelt Egg	8
Scallop	9
Octopus	8
Prawn	9
Snow Crab	12
Uni	23
Scampi	21
Unagi	12
Tamago	5
Australian Wagyu Nigiri	21
Japanese A5 Wagyu Nigiri	23

SELECTION

(Chef's choice)

Sushi	88
Sashimi	109

SUSHI MAKI

	Hand	Cut
Tuna	14	17
Spicy Tuna	16	18
Tuna & Asparagus	17	19
Negi Toro	29	31
Yellowtail & Jalapeño	16	17
Negi Hama	14	17
Salmon & Avocado	14	17
Salmon Skin	17	18
Eel & Cucumber	22	26
California	24	28
Baked Crab	27	29
Prawn Tempura	18	24
Scallop & Smelt Egg	27	28
Soft Shell Crab	N/A	28
House Special	N/A	31
New Style	N/A	29
Kappa (V)	7	10
Vegetable (V)	16	17

SOUP & RICE

Miso Soup	14
Mushroom Soup	19
Spicy Seafood Soup	25
Steamed Rice	6

YAKIMONO

Served with Anticucho, Teriyaki or
Wasabi Pepper Sauce

Chicken	46
Beef	56
Salmon	37
Lamb	50

PLANT BASED

Vegetable Hand Roll Sesame Miso	12
New Style Tofu and Tomato	24
Nasu Miso	26
Warm Mushroom Salad	33
Mushroom Toban Yaki	33
Vegetables Spicy Garlic	27
Steamed Broccoli with Shiso Salsa	23
Cauliflower Jalapeño	26
Shojin Tempura	23
Tofu Mascarpone Miso	25