



CROWNPERTH.COM.AU/RESTAURANTS/NOBU



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.

NOBU COLD DISHES

Crispy Rice with Spicy Tuna	36
Toro Tartare with Caviar	65
Salmon or Yellowtail Tartare with Caviar	39
NOBU Style Beef Tartare with Caviar	65
Yellowtail Jalapeño	39
Scallop or Octopus Tiradito	36
Salmon or White Fish New Style Sashimi	36
Beef or Kangaroo New Style Sashimi	36
Tuna Tataki with Tosazu	38
White Fish or Octopus Sashimi Dry Miso	34
Salmon Nashi Pear	40
Seared Toro Karashi Su Miso	56
Seared Tuna Wasabi Salsa	39
Ocean Trout Agua de Chile	34
Seafood Ceviche	39
Beef Tenderloin Tataki with Ponzu	39
Whole Rock Lobster - Three Ways (Nobu New Style, Dry Miso & Tempura)	MP
Sashimi Salad with Matsuhisa Dressing	39
Lobster Salad with Spicy Lemon Dressing	98
Baby Spinach Salad Dry Miso	28
Baby Spinach Salad with Lobster	98
Field Greens with Matsuhisa Dressing	19

OYSTERS

NOBU Sauces (6 Pieces)
48

New Style (6 Pieces)
48

Shooter (Per Piece)
18

OMAKASE

Signature 180 per person

Available Sunday to Thursday before 9pm. Friday & Saturday before 10pm.

Perth 220 per person

Available Sunday to Thursday before 8.30pm. Friday & Saturday before 9.30pm.

Please note there are no substitutions available for this menu.

Multi-Course Nobu Tasting Menu.

Entire table participation is required for the same omakase.

NOBU HOT DISHES

Black Cod Miso	69
Tasmanian Ocean Trout with Crispy Spinach	44
Seared Scallops with Jalapeño Salsa	34
Glacier 51 Toothfish with Balsamic Teriyaki or Jalapeño	69
Seafood Toban Yaki	49
Prawn Tempura with Creamy Spicy Sauce, Creamy Jalapeño or Butter Ponzu	39
Snow Crab Tempura Amazu Ponzu	49
Soft Shell Crab Tempura with Watermelon	45
Eggplant Special	38
Oyster Kataifi	32
Creamy Spicy Crab	39
Whole Marron with Shichimi Butter	79
Squid 'Pasta' with Light Garlic Sauce	36
Wagyu Gyoza with Butter Shichimi Ponzu	45
Pork Belly Spicy Miso Caramel	37
Beef Toban Yaki	48
Cape Grim 'Grass Fed' Rib Eye (450 grams) with Shiitake Truffle Butter	91
Cape Grim 'Grass Fed' Rib Eye (450 grams) with NOBU 3 Sauces	91
Beef Tenderloin Truffle Teriyaki	54
Anticucho Peruvian Style Lamb Chops	62
Umami Chicken	40

WAGYU

2GR Full Blood BMS 9+ Wagyu Striploin
120 per 100 grams

Japanese Kagoshima A5 Wagyu
160 per 100 grams

New Style

Tataki

Steak 3 Sauces

Hot Stone Flambé



For a list of allergens present in dishes, please scan the QR code. While Crown Perth will endeavour to accommodate requests for special meals for guests who have food allergies or intolerances, we cannot guarantee completely allergy free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

SHUKO

Edamame	12
Spicy Edamame	14
Salt & Pepper Squid	28

NOBU TACOS

Minimum order of two pieces

Salmon Spicy Miso	11
Spicy Tuna	11
Lobster Wasabi Sour Cream	17
Pork Aji Amarillo Aioli	11
Wagyu Beef	15

PLANT BASED

Avocado Tiradito	19
New Style Tofu & Tomato	21
Shiitake Mushroom Salad	22
Eggplant Miso	28
Spicy Garlic Vegetables	28
Warm Mushroom Salad	34
Roasted Cauliflower Jalapeño Salsa	29



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NIGIRI & SASHIMI

	Per Piece
Tuna	11
Toro	29
New Zealand King Salmon	9
Tasmanian Salmon	8
Tasmanian Ocean Trout	8
Yellowtail	8
Japanese Scallop	9
Pink Snapper	9
White Fish	9
Fresh Water Eel	15
Sea Eel	15
Tamago	7
Scampi with Lemon Olive Oil	16
Salmon Eggs	14
Smelt Eggs	9
Sweet Prawn	9
Tiger Prawn	9
Squid	8
Octopus	8
Snow Crab	12
2GR Wagyu with Foie Gras	24
A5 Wagyu with Foie Gras	34

SUSHI & SASHIMI

Sushi Selection (12 pieces)	75
Sashimi Selection (10 pieces)	85

SOUP & RICE

Miso Soup	9
Mushroom Soup	20
Rice	7

SUSHI MAKI

	Hand/Cut
Tuna	15/18
Spicy Tuna	16/19
Tuna & Asparagus	16/19
Salmon	13/17
Salmon & Avocado	15/19
Toro & Spring Onion	22/30
Yellowtail & Spring Onion	13/17
Eel & Cucumber	20/25
California	20/24
Prawn Tempura	18/23
Soft Shell Crab	NA/29
House Special	NA/30
Vegetable	NA/17
Avocado	7/11
Cucumber	6/10

TEMPURA

Prawn (2 pieces)	18
Shojin Vegetable (7 pieces)	20