



CROWNPERTH.COM.AU/RESTAURANTS/NOBU

 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.

WAGYU

2GR Full Blood BMS 9+ Wagyu Striploin

110 per 100 grams

or

Japanese Kagoshima 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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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 Jalapeño 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 Jalapeño	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

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

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

SIGNATURE OMAKASE

180 per person

Entire table participation is required for the same omakase.

Available Sunday to Thursday before 9pm.

Friday & Saturday before 10pm.

Tartare with Caviar

Lobster Spinach Dry Miso

Sushi Selection of the Day

White Fish Tempura Shiso Salsa

Black Cod Miso

Beef Tenderloin Tobanyaki

Nobu Cheesecake

FUYU 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.

Chef's Special Fuyu Santenmori

Lobster and Grape Dry Miso with Sesame Apple Jus

Premium Sushi Selection with Miso Soup

Toothfish Nori Harumaki with Ponzu Dashi

Scampi Black Soba with Wasabi Cream

2GR Wagyu Striploin, Endive and Aji Panca Chimichurri

Sudachi Brûlée, Strawberry Sorbet and Pistachio Cookie with Housemade Mochi

VEGETABLES COLD

Avocado Tiradito	18
New Style Tofu & Tomato	19
Tomato Ceviche	15
Field Greens Matsuhisa Dressing	18
Shiitake Mushroom Salad	21
Cucumber Sunomono	15

VEGETABLES HOT

Eggplant Miso	26
Spicy Garlic Vegetables	28
Warm Mushroom Salad	34
Roasted Cauliflower Jalapeño Salsa	27
Roasted Vegetables Yuzu Truffle	29

SOUP, RICE AND NOODLE

Miso Soup	9
Mushroom Soup	18
Spicy Seafood Soup	24
Steamed Rice	6
Choice of Noodles: Green Tea, Inaniwa or Buckwheat	
Kinoko Soba	18
Cold Noodle Tsuyu	18



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SHUKO

Edamame with Sea Salt	11
Spicy Edamame	14
Edamame with Yuba Tempura	16
Okra with Jalapeno Aioli	14
Salt & Pepper Squid	27

NOBU TACOS

Minimum order of two pieces

Wagyu Beef	15
Lobster Wasabi Sour Cream	16
Pork Aji Amarillo Aioli	11
Salmon Spicy Miso	11
Spicy Tuna	11

TEMPURA

Prawn (2 pieces)	18
Scallop (2 pieces)	18
Shojin (7 pieces)	20
Prawn & Vegetable	38

KUSHIYAKI

Two skewers per order

Served with Anticucho or Teriyaki Sauce

Beef	30
Chicken	24
Salmon	27
Vegetable	18

NIGIRI AND SASHIMI

	Per Piece
Tuna	11
Tuna Belly	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	14
Sea Eel	14
Tamago	7
Scampi with Lemon Olive Oil	16
Salmon Eggs	11
Smelt Eggs	9
Sweet Prawn	9
Tiger Prawn	9
Squid	8
Octopus	8
Snow Crab	12

SUSHI MAKI

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