



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 Saturday, 15% on Sunday and 20% on Public Holidays.

NOBU COLD DISHES

Crispy Rice with Spicy Tuna (A)	36
Toro Tartare with Caviar (I)	65
Salmon or Yellowtail Tartare with Caviar (A)	39
NOBU Style Beef Tartare with Caviar (I)	65
Yellowtail Jalapeño (A)	39
Scallop or Octopus Tiradito (M)	36
Salmon or White Fish New Style Sashimi (A)	36
Beef or Kangaroo New Style Sashimi	37
Tuna Tataki with Tosazu (A)	38
White Fish or Octopus Sashimi Dry Miso (A)	34
Salmon Nashi Pear (A)	40
Seared Toro Karashi Su Miso (I)	56
Seared Tuna Wasabi Salsa (A)	39
Ocean Trout Agua de Chile (A)	34
Seafood Ceviche (M)	39
Beef Tenderloin Tataki with Ponzu (A)	39
Whole Rock Lobster - Three Ways (Nobu New Style, Dry Miso & Tempura) (A)	MP
Sashimi Salad with Matsuhisa Dressing (A)	39
Lobster Salad with Spicy Lemon Dressing (A)	98
Baby Spinach Salad Dry Miso	28
Baby Spinach Salad with Lobster (A)	98
Field Greens with Matsuhisa Dressing	19

OYSTERS (A)

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 (I)	69
Tasmanian Ocean Trout with Crispy Spinach (A)	44
Seared Scallops with Jalapeño Salsa (I)	34
Glacier 51 Toothfish with Balsamic Teriyaki or Jalapeño (A)	69
Seafood Toban Yaki (M)	49
Prawn Tempura with Creamy Spicy Sauce, Creamy Jalapeño or Butter Ponzu (I)	39
Snow Crab Tempura Amazu Ponzu (I)	49
Soft Shell Crab Tempura with Watermelon (I)	45
Eggplant Special (I)	38
Oyster Kataifi (A)	32
Creamy Spicy Crab (M)	39
Whole Marron with Shichimi Butter (A)	79
Squid 'Pasta' with Light Garlic Sauce (I)	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



Seafood Origin Source - Australia (A) Imported (I) Mixed (M)

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.

SUSHI MAKI

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

TEMPURA

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

SHUKO

Edamame	12
Spicy Edamame	14
Salt & Pepper Squid (I)	28

NOBU TACOS

Minimum order of two pieces

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

SUSHI & SASHIMI

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

SOUP & RICE

Miso Soup	9
Mushroom Soup	20
Rice	7