



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.

LUNCH OMAKASE

140 per person

Available Daily before 1.30pm.

Experience the essence of Chef Nobu Matsuhisa's Cuisine through our 140 per person Omakase Menu including 6 spectacular courses and a glass of Veuve Clicquot Champagne.

Tartare with Caviar

Nobu Style Sashimi of the day

Sushi Selection of the day & Miso Soup

Black Cod Miso

Pork Belly with Spicy Miso Caramel

Miso Cappucino

BENTO BOX

All Bento Boxes served with Miso Soup

CLASSIC

79 per person

Sashimi Salad with Matsuhisa Dressing

Chef's Choice Sushi Selection

Prawn Tempura with Creamy Spicy Sauce

Spicy Garlic Vegetables with Rice

Choice of:

Black Cod Miso

Beef Tenderloin Teriyaki or Anticucho

Chicken Teriyaki or Anticucho

PREMIUM

96 per person

Beef Tenderloin with Truffle Teriyaki Sauce

Lobster Spinach Salad with Dry Miso

Chef's Premium Sashimi & Sushi Selection

Snow Crab Tempura with Amazu Ponzu Sauce

Roasted Cauliflower Jalapeño with Rice

Seafood Ceviche

VEGETARIAN

58 per person

Shiitake Salad with Spicy Lemon Dressing

Chef's Vegetarian Sushi Selection

Tofu with Creamy Spicy Sauce

Spicy Garlic Vegetables with Rice

Eggplant Miso

NOBU LUNCH SPECIAL

Served with Miso Soup and Side Salad

| | |
|---|----|
| Chicken Teriyaki or Anticucho Donburi | 41 |
| Beef Tenderloin Teriyaki or Anticucho Donburi | 51 |
| Unagi Donburi | 62 |
| Sushi Lunch – 7 Piece Chef’s Choice Sushi & Spicy Tuna Sushi Roll | 57 |
| Soft Shell & Sashimi Combination | 54 |
| Chirashi | 52 |

NOODLES

Served with a Side Salad

| | |
|------------------------|----|
| Chicken Udon | 42 |
| Seafood Udon | 42 |
| Vegetable Tempura Udon | 34 |

NOBU COLD DISHES

| | |
|--|-------|
| Yellowtail Jalapeño | 39 |
| Beef Tataki Onion Ponzu | 39 |
| Tuna Sashimi Salad with Matsuhisa Dressing | 39 |
| Seafood Ceviche | 34 |
| Tuna Tataki with Tosazu | 38 |
| Seared Tuna Wasabi Salsa | 39 |
| Crispy Rice with Spicy Tuna | 36 |
| Baby Spinach Salad Dry Miso / Lobster | 28/98 |
| Tartare with Caviar – | |
| Toro | 65 |
| Salmon | 36 |
| Yellowtail | 39 |
| New Style Sashimi – | |
| Salmon | 36 |
| White Fish | 35 |
| Scallop | 37 |
| Beef | 37 |
| Tiradito – | |
| Whitefish | 34 |
| Octopus | 34 |
| Scallop | 36 |
| Karashi Su Miso – | |
| Salmon | 38 |
| Yellowtail | 38 |
| Dry Miso – | |
| White Fish | 34 |
| Salmon | 36 |
| Tuna | 38 |
| Sweet Prawn | 34 |
| Octopus | 34 |

NOBU HOT DISHES

| | |
|--|----|
| Black Cod Miso | 69 |
| Pepper Crusted Glacier 51 Toothfish with Balsamic Teriyaki | 69 |
| Prawn Tempura with Creamy Spicy Sauce, Creamy Jalapeño or Butter Ponzu | 39 |
| Tasmanian Ocean Trout with Crispy Spinach | 44 |
| Creamy Spicy Crab | 39 |
| Scallops with Wasabi Pepper or Spicy Garlic Sauce | 41 |
| Prawns with Wasabi Pepper or Spicy Garlic Sauce | 36 |
| Squid 'Pasta' with Light Garlic Sauce | 36 |
| Pork Belly Spicy Miso Caramel | 37 |
| Seared Scallops with Jalapeño Salsa | 34 |
| Snow Crab Tempura Amazu Ponzu | 49 |
| Soft Shell Crab Tempura with Watermelon | 45 |
| Half Lobster with Yuzu Truffle Butter | 98 |
| Cape Grim 'Grass Fed' Rib Eye (450 grams) – | |
| Yuzu Truffle | 87 |
| Truffle Teriyaki | 88 |
| Shiitake Truffle Butter | 91 |
| Yakimono – | |
| Choice of Sauces: Wasabi Pepper, Anticucho, Teriyaki | |
| Enjoy a selection of all three sauces for an additional 3 | |
| Free Range Chicken | 42 |
| Beef Tenderloin | 52 |
| Lamb Chops | 47 |
| Cape Grim 'Grass Fed' Rib Eye (450 grams) | 82 |
| Tasmanian Ocean Trout | 42 |
| Tofu | 24 |

WAGYU

2GR Full Blood BMS 9+ Wagyu Striploin

120 per 100 grams

or

Japanese Kumamoto A5 Wagyu

160 per 100 grams

New Style (min 50 grams)

Tataki (min 50 grams)

Steak 3 Sauces (min 100 grams)

Hot Stone Flambé (min 100 grams)



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 with Sea Salt | 12 |
| Spicy Edamame | 14 |
| Salt & Pepper Squid | 28 |

NOBU TACOS

Minimum order of two pieces

| | |
|---------------------------|----|
| Wagyu Beef | 15 |
| Lobster Wasabi Sour Cream | 17 |
| 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 | 32 |
| Chicken | 26 |
| Salmon | 28 |
| Vegetable | 18 |

NIGIRI & 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 | 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 |

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 | 20/25 |
| Eel and Avocado | 21/25 |
| California | 20/24 |
| Prawn Tempura | 18/23 |
| Soft Shell Crab | NA/29 |
| House Special | NA/30 |
| Vegetable | NA/17 |
| Avocado | 7/11 |
| Pickled Radish | 7/11 |
| Cucumber | 6/10 |

VEGETABLES COLD

| | |
|---------------------------------|----|
| Avocado Tiradito | 19 |
| New Style Tofu & Tomato | 21 |
| Tomato Ceviche | 16 |
| Field Greens Matsuhisa Dressing | 19 |
| Shiitake Mushroom Salad | 22 |
| Cucumber Sunomono | 16 |

VEGETABLES HOT

| | |
|------------------------------------|----|
| Eggplant Miso | 28 |
| Spicy Garlic Vegetables | 28 |
| Warm Mushroom Salad | 34 |
| Roasted Cauliflower Jalapeño Salsa | 29 |

SOUP & RICE

| | |
|---------------|----|
| Miso Soup | 9 |
| Mushroom Soup | 20 |
| Steamed Rice | 7 |



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