



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 features globally renowned “New Style” Japanese cuisine, pioneered by Chef Nobu Matsuhisa. It blends traditional Japanese techniques with bold, South American (Peruvian) flavours. The menu is designed for sharing, heavily emphasising local seafood, high-grade Wagyu beef, and innovative cold and hot dishes.

BENTO BOX

All Bento Boxes served with Miso Soup

CLASSIC

79 per person

Sashimi Salad with Matsuhisa Dressing (A)

Chef's Choice Sushi Selection (M)

Prawn Tempura with Creamy Spicy Sauce (I)

Spicy Garlic Vegetables with Rice

Choice of:

Black Cod Miso

Beef Tenderloin Teriyaki or Anticucho

Chicken Teriyaki or Anticucho

PREMIUM

96 per person

Lobster Spinach Salad with Dry Miso (A)

Chef's Premium Sashimi & Sushi Selection (M)

Seafood Ceviche (M)

Snow Crab Tempura with Amazu Ponzu Sauce (I)

Roasted Cauliflower Jalapeño with Rice

Beef Tenderloin with Truffle Teriyaki Sauce

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

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.

OMAKASE

140 per person

Available Daily before 1.30pm.
Entire table participation is required for the Omakase.

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 (I)

Nobu Style Sashimi of the day (M)

Sushi Selection of the day & Miso Soup (M)

Black Cod Miso (I)

Pork Belly with Spicy Miso Caramel

Miso Cappucino

WAGYU

2GR Full Blood BMS 9+ Wagyu Striploin

120 per 100 grams

or

Japanese Kagoshima A5 Wagyu

160 per 100 grams

New Style (min 100 grams)

Tataki (min 100 grams)

Steak 3 Sauces (min 100 grams)

Hot Stone Flambé (min 100 grams)

NOBU COLD DISHES

Crispy Rice with Spicy Tuna (A)	36
Toro Tartare with Caviar (I)	65
Salmon or Yellowtail Tartare with Caviar (A)	39
Yellowtail Jalapeño (A)	39
Scallop or Octopus Tiradito (M)	36
Salmon or White Fish New Style Sashimi (A)	36
Beef New Style Sashimi	37
Tuna Tataki with Tosazu (A)	38
White Fish or Octopus Sashimi Dry Miso (A)	34
Seared Toro Karashi Su Miso (I)	56
Seared Tuna Wasabi Salsa (A)	39
Seafood Ceviche (M)	39
Beef Tenderloin Tataki with Ponzu	39
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

NOBU HOT DISHES

Black Cod Miso (I)	69
Glacier 51 Toothfish with Balsamic Teriyaki (A)	69
Tasmanian Ocean Trout with Crispy Spinach (A)	44
Seared Scallops with Jalapeño Salsa (I)	34
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
Squid 'Pasta' with Light Garlic Sauce (I)	36
Creamy Spicy Crab (M)	39
Pork Belly Spicy Miso Caramel	37
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

SHUKO

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

NOBU TACOS

Minimum order of two pieces

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

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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SUSHI MAKI

	Hand/Cut
Tuna (A)	15/18
Spicy Tuna (A)	16/19
Tuna & Asparagus (A)	16/19
Salmon (A)	13/17
Salmon & Avocado (I)	15/19
Toro & Spring Onion (I)	22/30
Yellowtail & Spring Onion (A)	13/17
Eel & Cucumber (I)	20/25
California	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

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
White Fish (A)	9
Fresh Water Eel (I)	15
Sea Eel (I)	15
Tamago	7
Salmon Eggs (A)	14
Sweet Prawn (A)	9
Tiger Prawn (A)	9
Squid (A)	8
Octopus (A)	8
Snow Crab (I)	12

SOUP & RICE

Miso Soup	9
Mushroom Soup	20
Rice	7