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(V) Vegetarian

Should you have any special dietary requirements or allergies please inform your waiter. Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday).

NOBU COLD DISHES

Toro Tartare with Caviar	60
Salmon Tartare with Caviar	33
Yellowtail Jalapeño	36
Tiradito	31
Whitefish Sashimi Dry Miso	31
New Style Sashimi Salmon, Scallop or Whitefish	31
New Style Sashimi Scampi	48
Oysters with Nobu Sauces (6pcs)	42
Oyster Shooter	18
Seafood Ceviche	24
Sashimi Salad with Matsuhisa Dressing	35
Field Greens Salad with Matsuhisa Dressing	17
Lobster Shiitake Salad with Spicy Lemon Dressing	85
Shiitake Salad with Spicy Lemon Dressing	21
Salmon Skin Salad	24
Crispy Rice with Spicy Tuna	36
Seared Salmon Karashi Su Miso	30
Baby Spinach Salad Dry Miso	25
with Prawn	36
with Lobster	85
Beef Tataki with Onion Salsa and Ponzu	38

NOBU HOT DISHES

Black Cod Miso	65
Black Cod Butter Lettuce (4pcs)	36
Baby Tiger Prawns Tempura with Creamy Spicy Sauce or Butter Ponzu	36
Squid 'Pasta' with Light Garlic Sauce	35
Scallops Spicy Garlic or Wasabi Pepper	36
Prawns Spicy Garlic	36
Creamy Spicy Crab	48
Lobster Wasabi Pepper	85
Seafood Toban Yaki	42
Beef Toban Yaki	52
Anticucho Peruvian Style Black Opal Wagyu Rib Eye 500g	165
Wagyu Dumplings (5pcs)	44
King Crab Tempura Amazu Ponzu	65
Soft Shell Crab Tempura Amazu Ponzu	38
Pork Belly Caramel Miso	38
Umami Murray Cod	50
Nobu Short Ribs with Aji Panca	65

SHUKO

Snacks

Edamame (V)	10
Padron Peppers Den Miso (V)	14
Umami Chicken Wings	28
Salt and Pepper Squid	21
Roasted Baby Corn (V)	15

NOBU TACO

(Minimum order 2pcs)

Tuna	10
Salmon	8
Vegetable	8
Spanner Crab	14
Wagyu Beef	15

WAGYU BEEF

Australian Wagyu Mayura
Full Blood MBS9
170 per 150g

Japanese A5 Wagyu MB12
Hokkaido
270 per 150g

Choice of Preparations
New Style, Tataki, Toban Yaki,
Ishiyaki or Steak

NIGIRI & SASHIMI

(Price per piece)

Tuna	10
Japanese Toro	28
Yellowtail	7
Salmon	7
New Zealand Snapper	6
Kinmedai	9
Market Whitefish	8
King George Whiting	9
Salmon Egg	9
Smelt Egg	8
Scallop	8
Octopus	8
Prawn	7
Uni	20
Scampi	18
Japanese Water Eel	12
Tamago	5
Mayura Wagyu Nigiri	20
Japanese A5 Wagyu Nigiri	30

SELECTION

(Chef's choice)

Sushi (10pcs)	75
Sashimi (12pcs)	85

SUSHI MAKI

	Hand	Cut
Tuna	14	16
Spicy Tuna	15	17
Tuna & Asparagus	16	18
Yellowtail & Jalapeño	15	16
Salmon & Avocado	14	16
Salmon Skin	15	16
Eel & Cucumber	20	25
California	23	27
Prawn Tempura	17	23
Scallop & Smelt Egg	26	27
Soft Shell Crab	N/A	27
House Special	N/A	30
New Style	N/A	28
Kappa (V)	5	10
Vegetable (V)	15	16

SOUP & RICE

Miso Soup	8
Mushroom Soup	16
Spicy Seafood Soup	21
Steamed Rice	5.5

YAKIMONO

Served with Anticucho, Teriyaki or
Wasabi Pepper Sauce

Chicken	38
Beef	52
Salmon	36
Lamb	43

VEGETABLES

Vegetable Hand Roll Sesame Miso	12
New Style Tofu and Tomato	23
Heirloom Tomato Ceviche	18
Nasu Miso	25
Warm Mushroom Salad	32
Mushroom Toban Yaki	32
Vegetables Spicy Garlic	26
Steamed Broccoli with Shiso Salsa	22
Cauliflower Jalapeño	25
Shojin Tempura	22

OMAKASE

Multi Course Tasting Menu

Available until one hour
before closing

Nobu Melbourne 195

NOBU GLOSSARY

<i>Irasshaimase</i>	<i>'Welcome' – A phrase used to welcome Nobu guests upon arrival.</i>
<i>Awabi</i>	<i>Abalone.</i>
<i>Edamame</i>	<i>Young green soy beans in the pod, most commonly they are boiled & served with salt.</i>
<i>Ishiyaki</i>	<i>Cooking on hot stones.</i>
<i>Gyoza</i>	<i>A kind of dumpling. Traditional fillings include pork & cabbage. The finely minced filling then gets wrapped in thin round flour pastry.</i>
<i>Karashi</i>	<i>Mustard.</i>
<i>Miso</i>	<i>Miso is fermented paste of soybeans & usually either barley or rice.</i>
<i>Nasu</i>	<i>Eggplant/aubergine. Unlike western eggplants nasu do not have a bitterness.</i>
<i>Ponzu</i>	<i>The juice of acidic fruits such as sudachi or lemon. Most commonly ponzu is an abbreviation for ponzu joyu a mixture of such juice & soy, used as a dip.</i>
<i>Tataki</i>	<i>A method of briefly searing the outside of beef or fish, leaving the inside raw.</i>
<i>Toro</i>	<i>Belly flesh of tuna (magura). The very highly regarded middle section is called chutoro.</i>
<i>Umami</i>	<i>The fifth taste, savoury, otherwise described as the taste sensation.</i>
<i>Unagi</i>	<i>Eel. In Japan this eel is born at sea & migrates to rivers & lakes.</i>
<i>Uni</i>	<i>Sea urchin.</i>
<i>Yaki</i>	<i>Prefix given to dishes that are grilled.</i>