



TANOSHI HOUR

Meaning 'fun', 'happy' and 'pleasant' in Japanese, Tanoshi Hour at Nobu offers selected signature dishes and cocktails in an unparalleled vibrant atmosphere. In Nobu's elegant upstairs area, Tanoshi Hour is the ultimate setting to catch up with a friend or coworker.

Nobu cookbooks are available for purchase.

(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). Crown practises Responsible Service of Alcohol.



COLD DISHES

Edamame (V)	10
Spicy Edamame (V)	12
Popcorn Edamame (V)	14
Yellowtail Jalapeño	36
Crispy Rice with Spicy Tuna	36
New Style Sashimi Salmon	31
Beef Tataki with Onion Salsa and Ponzu	38
Prawn Tempura Roll	23
Salmon & Avocado Roll	16



HOT DISHES

Creamy Spicy Crab	48
Nasu Miso (V)	25
Umami Chicken Wings	28
Wagyu Beef Taco	per piece 13
Vegetable Spicy Miso Taco (V)	per piece 8
Black Cod Croquette	35
Black Cod Lettuce (4pcs)	36
Salt and Pepper Cuttlefish with Aji Amarillo	32
Clover Valley Short Ribs with Aji Panca Tomato Gastrique	65
Spicy Tuna Taco	per piece 10
Baby Tiger Prawns with Creamy Spicy Sauce, Creamy Jalapeño or Ponzu	36



CLASSIC NOBU DESSERT

Whisky Cappuccino With coffee brûlée & vanilla ice cream	16
Chocolate Bento Box (V) Warm chocolate fondant & green tea ice cream	22
Lava Cake (V) White chocolate and green tea fondant, pineapple compote, yuzu ice cream	23
Blueberry Monkfruit Panna Cotta Pistachio paste, raspberry juice, blueberry foam, black cacao sponge	20
Sub – O Yogurt (V) Layered dessert with frozen yoghurt, mixed berries and blueberry coulis	16
Selection of 3 Ice Creams or Sorbets	19



MIXOLOGIST SIGNATURES

Tiger Kaimu	33
Spiced Rum, Butterscotch Liqueur, Apricot Brandy, Cinnamon, Chocolate Bitters and Laphroaig	
Nihon Teien	28
TK40 Sake, Pavan, Lemon, Apple and Mint	

NOBU TANOSHI COCKTAILS

Yasei No Hana	28
Bombay Sapphire Gin, Junmai Sake, Yuzu, Vanilla and Rose	
Himawari	28
Ketel One Vodka, Peach Schnapps, Passion Fruit and Vanilla	



WINE BY THE GLASS

		Glass/Bottle
Sparkling		
NV	Croser <i>Adelaide Hills, South Australia</i>	19/90
NV	Bianca Vigna Prosecco <i>Veneto, Italy</i>	18/85
Champagne		
NV	Piper-Heidsieck Essentiel Extra Brut <i>Reims, France</i>	34/185
NV	Ruinart Blanc de Blancs <i>Reims, France</i>	65/365
White		
2022	Grosset Springvale Riesling <i>Clare Valley, South Australia</i>	27/115
2021	Seville Estate Fumé Sauvignon Blanc <i>Yarra Valley, Victoria</i>	20/85
2022	Patrick Piuze Chablis Terroir de la Chapelle Chardonnay <i>Burgundy, France</i>	38/160
2022	Marc Bredif Vouvray Chenin Blanc <i>Loire Valley, France</i>	22/95
2023	The Other Wine Co. Pinot Gris <i>Adelaide Hills, South Australia</i>	19/80
2020	Palliser Estate Chardonnay <i>Martinborough, New Zealand</i>	25/105



WINE BY THE GLASS

		Glass/Bottle
Rosé		
2022	Triennes – Grenache <i>Provence, France</i>	20/85
Red		
2022	Coldstream Hills Pinot Noir <i>Yarra Valley, Victoria</i>	21/90
2021	Joseph Drouhin LaForêt Pinot Noir <i>Burgundy, France</i>	26/110
2021	Ox Hardy Grenache <i>McLaren Vale, South Australia</i>	19/80
2020	La Linea Mencia <i>Adelaide Hills, South Australia</i>	18/75
2018	Craggy Range Syrah (Shiraz) <i>Hawke's Bay, New Zealand</i>	20/90
2022	Buckshot Vineyard Shiraz <i>Heathcote, Victoria</i>	20/85
2020	Vasse Felix Premier Cabernet Sauvignon <i>Margaret River, Western Australia</i>	29/125



Scan the QR code to view
the full beverage menu



NOBU GLOSSARY

- Irasshaimase *'Welcome' – A phrase used to welcome Nobu guests upon arrival.*
- Edamame *Young green soy beans in the pod, most commonly they are boiled & served with salt.*
- Miso *Miso is fermented paste of soybeans & usually either barley or rice.*
- Nasu *Eggplant/aubergine. Unlike western eggplants nasu do not have a bitterness.*
- Ponzu *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.*
- Tataki *A method of briefly searing the outside of beef or fish, leaving the inside raw.*
- Umami *The fifth taste, savoury, otherwise described as the taste sensation.*