



Gaurav Khanna
Restaurant Manager

Rinet Burnett
Chef de Cuisine

(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 0.85% and a surcharge of 15% applies on public holidays.



CHAMPAGNE & OSCIETRE CAVIAR

“*Caviar*” which comes from the word Khaviar, means “Egg Carrier”.
It originates from the Sturgeon fish that lives wild in the Caspian Sea.

Nobu will be showcasing the signature Oscietre Caviar, a roe that is amber to golden in colour with subtle aroma of the sea and delicate hazelnut flavours.

NOBU CAVIAR SET

Kaviari Oscietre Caviar 20gm, Yuzu & Shiso Blini, Wasabi Salsa Sour Cream, Chives, Red Onion, Nori Chips	200
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All below dishes features 5gm of Oscietre Caviar

Aburi Mayura 9+ Wagyu Nigiri, Yuzu Gel & Oscietre Caviar	pp 35
Smoked Salmon Crispy Rice <i>with</i> Shisho Tomato Salsa & Oscietre Caviar (min 2pcs)	pp 25
Grilled Spicy Tuna <i>with</i> Oscietre Caviar, Crushed Pecan & Fig Salsa	59
Oyster Kataify <i>with</i> Oscietre Caviar & Wasabi Aioli (4pcs)	40
Nori Taco <i>with</i> Avocado & Oscietre Caviar	pp 26
Creamy Ponzu Inaniwa Noodle <i>with</i> Spanner Crab & Oscietre Caviar	49

CHAMPAGNES

	Glass	Bottle
Piper-Heidsieck ‘Essentiel’ Extra Brut NV	34	185
Ruinart Blanc de Blancs NV	65	365
Krug ‘Grande Cuvée’ NV	130	795
Billecart-Salmon ‘Cuvée Elisabeth-Salmon’ Rosé 2008	140	895
Dom Perignon ‘P2’ 2004	260	1600



BENTO BOXES

Served with miso soup

Classic

75

Tuna Sashimi Salad with Matsuhisa Dressing
Chef's Selection of Sushi and Cut Roll
Baby Tiger Prawn Tempura with Creamy Spicy
Black Cod Miso
Vegetables with Spicy Garlic and Rice

Melbourne

85

Seasonal Seafood Salad with Spicy Ponzu
Chef's Selection of Sushi and Cut Roll
Yellowtail Jalapeño
Soft Shell Crab Watermelon with Amazu Ponzu
Beef Anticucho or Teriyaki Sauce
Roasted Vegetable with Yuzu Truffle and Rice

Vegetarian (V)

50

Baby Spinach Salad Dry Miso
Assorted Vegetable Sushi and Cut Roll
Shojin Tempura
Nasu Miso
Vegetables with Spicy Garlic and Rice



NOBU COLD DISHES CLASSIC

Yellowtail Jalapeño	36
Oysters with Nobu Sauces (6pcs)	39
Tiradito – White Fish or Scallop	29
New Style Sashimi – Salmon	31
– Scallop	
– White Fish	
Seafood Ceviche	24
Tuna Sashimi Salad with Matsuhisa Dressing	35
Lobster Salad with Spicy Lemon Dressing	60
Field Greens with Matsuhisa Dressing (V)	16
Salmon Skin Salad	24

NOBU NOW

Vegetable Hand Roll with Sesame Miso (V)	12
Crispy Rice with Spicy Tuna	36
Seared Salmon Karashi Su Miso	30
Scallop Sashimi Dry Miso	29
Whitefish Sashimi Dry Miso	29
Salmon Sashimi Dry Miso	32
Baby Spinach Salad Dry Miso (V)	25
Beef Tataki with Onion Salsa and Ponzu	38

DONBURI

Served with miso soup

Japanese Unagi Donburi	80
Chirashi Donburi	60
Tempura Donburi	45

NOODLES

Served with a small salad

Chicken Udon	38
Seafood Udon	38
Vegetable Tempura Udon	30



NOBU HOT DISHES CLASSIC

Black Cod Miso	65
Baby Tiger Prawns with Creamy Spicy Sauce, Creamy Jalapeño or Ponzu	36
Scallops with Spicy Garlic or Wasabi Pepper	36
Prawns with Spicy Garlic or Wasabi Pepper	35
Vegetables Spicy Garlic (V)	26
Creamy Spicy Crab	48
Anticucho Peruvian Style Black Opal Wagyu Rib Eye 500gm	165

NOBU NOW

King Crab Tempura Amazu Ponzu	65
Soft Shell Crab Watermelon with Amazu Ponzu	38
Aji Amarillo Tempura Cuttlefish	32
Pork Belly Caramel Miso	38
Steam Broccoli with Shiso Salsa	22
Clover Valley Short Rib with Aji Panca Tomato Gastrique	65

WAGYU BEEF

Australian Wagyu Mayura	Japanese A5 Wagyu MB12 Hokkaido
Full Blood MBS9 170 per 150gm	270 per 150gm

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



YAKIMONO

Served with Anticucho, Teriyaki or Wasabi Pepper Sauce

Chicken	Beef	Salmon	Tofu
38	46	36	22

NOBU TACO

(minimum order 2 pcs)

Tuna Tomato Salsa	10
Spicy Tuna	10
Salmon Spicy Miso	8
Vegetable Spicy Miso (V)	8
Spanner Crab Aji Amarillo	14
Wagyu Beef	13

TEMPURA

(2 pcs per order)

Shojin – Vegetable Selection (V)	22
Prawn	20
Scallop	16
Asparagus (V)	6
Broccoli (V)	6
Shiitake Mushroom (V)	8
Sweet Potato (V)	6

SHUKO

Snacks

Edamame (V)	10
Spicy Edamame (V)	12
Umami Chicken Wings	28
Black Cod Croquette	35
Black Cod Lettuce	34

KUSHIYAKI

(2 skewers per order)

Served with anticucho or teriyaki sauce

Salmon	22
Chicken	22
Beef	28

VEGETABLES (V)

Shiitake Mushroom Salad	18
New Style Tofu and Tomato	23
Heirloom Tomato Ceviche	18
Nasu Miso	25
Cauliflower Jalapeño	25
Warm Mushroom Salad	32



NIGIRI & SASHIMI

(price per piece)

Tuna	10
Japanese Toro	28
Yellowtail Belly	8.5
Yellowtail	7
Aburi Salmon	7
Salmon Belly	8
Salmon	7
Pink Snapper	6
Kinmedai	7
Market Whitefish	8
King George Whiting	7
Mackerel	6
Calamari	7.5
King Crab	13
Yarra Valley Salmon Egg	9
Smelt Egg	8
Scallop	8
Octopus	8
Prawn	6
Uni	20
Amaebi	6
Japanese Water Eel	12
Awabi	10
Tamago	5
Cup Sushi Selection (8pcs)	52
Sushi Selection (10pcs)	64
Sashimi Selection (12pcs)	72



SUSHI MAKI

	Hand	Cut
Yellowtail Tail & Jalapeño	14	16
Tuna Asparagus	15	18
Tuna	14	16
Spicy Tuna	15	17
Salmon	12	14
Salmon & Avocado	14	16
Scallop & Smelt Egg	26	27
Japanese Eel & Avocado	20	25
Japanese Eel & Cucumber	20	25
California	23	27
Prawn & Avocado	N/A	19
Prawn Tempura	17	23
Soft Shell Crab Roll	N/A	27
Salmon Skin	N/A	16
House Special	N/A	30
Salmon & Whitefish New Style	N/A	28
Vegetable (V)	N/A	16
Avocado (V)	6	10
Oshinko (V)	6	10
Kappa (V)	5	10

SOUP & RICE

Miso Soup	8
Mushroom Soup	16
Steamed Rice	5.5