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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).

# \$95 BUSINESS LUNCH MENU

Monday to Friday, includes one glass of Red, White, Sparkling Wine, Local Beer or Soft Drink  
with Complimentary 4 Hours Multi-Level Parking

## STARTER Choice of One

Tuna Sashimi Salad with Matsuhisa Dressing

Lobster Salad with Spicy Lemon Dressing

Yellowtail Jalapeño

## SUSHI Choice of One

Yellowtail Roll and Tuna Sushi

House Special Roll and Unagi Sushi

Salmon Avocado Roll and Scallop Sushi

## MAINS Choice of One

Black Cod Miso

Beef Tenderloin with Anticucho

Softshell Crab with Watermelon and Amazu Ponzu

## SUPPLEMENT

Mayura 9+ Wagyu (50g) with Truffle Teriyaki

57

## DESSERT Choice of One

Whisky Cappuccino

Selection of Gelato or Sorbet

Selection of Mochi

# BENTO BOXES

Served with miso soup

## **Classic** 80

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

## **Vegetarian (V)** 50

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

## SHUKO

Snacks

Edamame (V)	10
Spicy Edamame (V)	12
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
Nori Caviar	60

## 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
Mackerel	8
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
Snow Crab	12
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
Negi Toro	28	30
Yellowtail & Jalapeño	15	16
Negi Hama	14	16
Salmon & Avocado	14	16
Salmon Skin	15	16
Eel & Cucumber	20	25
California	23	27
Baked Crab	26	28
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

## YAKIMONO

Served with Anticucho, Teriyaki or Wasabi  
Pepper Sauce

Chicken	42
Beef	52
Salmon	36
Lamb	48

## VEGETABLES

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

## SOUP & RICE

Miso Soup	8
Mushroom Soup	16
Steamed Rice	5.5

# NOBU COLD DISHES

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
Seafood Ceviche	24
Sashimi Salad with Matsuhisa Dressing	35
Field Greens Salad with Matsuhisa Dressing	17
Lobster Shiitake Salad with Spicy Lemon Dressing	88
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	36
Baby Tiger Prawns Tempura with Creamy Spicy Sauce or Butter Ponzu	36
Scallops Spicy Garlic or Wasabi Pepper	36
Prawns Spicy Garlic	36
Prawn and Lobster with Spicy Lemon Sauce	88
Creamy Spicy Crab	48
Anticucho Peruvian Style Black Opal Wagyu Rib Eye 500g	165
Glacier 51 Toothfish Dry Miso or Spicy Black Bean	65
King Crab Tempura Amazu Ponzu	65
Soft Shell Crab Tempura Amazu Ponzu	38
Pork Belly Caramel Miso	38
Nobu Short Ribs with Aji Panca	65

## NOODLES

Chicken Udon	42
Seafood Udon	42
Vegetable Udon	30