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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).

BENTO BOXES

Monday to Friday, includes one glass of Red, White, Sparkling Wine, Local Beer or Soft Drink
with 4 hour Complimentary Multi-Level Carpark, Clarke Street

Classic

88

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

98

Salmon Tataki with Jalapeño Dressing with Mix Salad
Chef's Selection of Sushi and Cut Roll
Soft Shell Crab Tempura Amazu Ponzu
Black Cod Miso
Beef Tenderloin Anticucho with Cauliflower and Rice

SHUKO

Snacks

Edamame (V)	14
Spicy Edamame (V)	18
Umami Chicken Wings	29
Salt and Pepper Squid	22
Roasted Baby Corn (V)	16
Tempura Whiting	14

NOBU TACO

(Minimum order 2pcs)

Tuna	10
Salmon	10
Vegetable	8
Spanner Crab	16
Wagyu Beef	17
Lobster	19

WAGYU BEEF

Australian Wagyu Mayura
Full Blood MBS9
198 per 150g

Japanese A5 Wagyu MB12
Hokkaido 228 per 150g

Choice of Preparations

- New Style, Tataki, Toban Yaki, Ishiyaki or Steak

NIGIRI & SASHIMI

(Price per piece)

• Tuna	10
• Japanese Toro	29
• Yellowtail	10
• Salmon	8
Mackerel	8
New Zealand Snapper	9
Kinmedai	10
Market Whitefish	8
King George Whiting	10
Salmon Egg	12
Smelt Egg	8
Scallop	9
Octopus	8
Prawn	9
Snow Crab	12
Uni	23
Scampi	21
Unagi	12
Tamago	5
• Mayura Wagyu Nigiri	21
• Japanese A5 Wagyu Nigiri	23

SELECTION

(Chef's choice)

Sushi	88
Sashimi	109



• Add On \$12/Gm Truffle Enhancement

SUSHI MAKI

	Hand	Cut
Tuna	14	17
Spicy Tuna	16	18
Tuna & Asparagus	17	19
Negi Toro	29	31
Yellowtail & Jalapeño	16	17
Negi Hama	14	17
Salmon & Avocado	14	17
Salmon Skin	17	18
Eel & Cucumber	22	26
California	24	28
Baked Crab	27	29
Prawn Tempura	18	24
Scallop & Smelt Egg	27	28
Soft Shell Crab	N/A	28
House Special	N/A	31
New Style	N/A	29
Kappa (V)	7	10
Vegetable (V)	16	17

YAKIMONO

Served with Anticucho, Teriyaki or Wasabi
Pepper Sauce

Chicken	46
Beef	56
Salmon	37
Lamb	50

PLANT BASED

Vegetable Hand Roll Sesame Miso	12
• New Style Tofu and Tomato	24
Nasu Miso	26
• Warm Mushroom Salad	33
Vegetables Spicy Garlic	27
• Steamed Broccoli with Shiso Salsa	23
• Cauliflower Jalapeño	26
Shojin Tempura	23

SOUP & RICE

Miso Soup	14
Mushroom Soup	19
Steamed Rice	6



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NOBU COLD DISHES

Crispy Rice with Spicy Tuna	37
Yellowtail Jalapeño	40
Tiradito	35
Whitefish Sashimi Dry Miso	35
• New Style Sashimi Salmon, Scallop or Whitefish	37
• New Style Sashimi Scampi	50
Oysters with Nobu Sauces	43
Seafood Ceviche	30
Seared Salmon Karashi Su Miso	35
• Beef Tataki with Onion Salsa and Ponzu	39
• Lobster Nashi Pear	101
Sashimi Salad with Matsuhisa Dressing	39
Field Greens Salad with Matsuhisa Dressing	20
Lobster Shiitake Salad with Spicy Lemon Dressing	101
Shiitake Salad with Spicy Lemon Dressing	22
Salmon Skin Salad	25
• Baby Spinach Salad Dry Miso	27
with Prawn	39
with Lobster	102



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NOBU HOT DISHES

Black Cod Miso	69
Black Cod Butter Lettuce	41
Glacier 51 Toothfish Dry Miso or Jalapeño	69
Baby Tiger Prawns Tempura with Creamy Spicy Sauce or Butter Ponzu	39
King Crab Tempura Amazu Ponzu	67
Soft Shell Crab Tempura Amazu Ponzu	39
Scallops Spicy Garlic or Wasabi Pepper	37
Prawns Spicy Garlic	37
Prawn and Lobster with Spicy Lemon Sauce	112
Creamy Spicy Crab	54
• Westholme Bone-In Rib Eye with Truffle Butter Sauce 500g	171
Pork Belly Caramel Miso	41
• Nobu Short Ribs with Aji Panca	73

NOODLES

Chicken Udon	43
Seafood Udon	43
Vegetable Udon	31



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