

WWW.NOBURESTAURANTS.COM

(V) Vegetarian

\$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
Vegetarian (V) Baby Spinach Salad Dry Miso	50
	50
Baby Spinach Salad Dry Miso	50
Baby Spinach Salad Dry Miso Assorted Vegetable Sushi and Cut Roll	50

SHUKO

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Snacks		SASHIMI	
Edamame (V)	10	(Price per piece)	
Spicy Edamame (V)	12	Tuna	10
Padron Peppers Den Miso (V)	14	Japanese Toro	28
Umami Chicken Wings	28	Yellowtail	7
Salt and Pepper Squid	21	Salmon	7
Roasted Baby Corn (V)	15	Mackerel	8
		New Zealand Snapper	6
NOBU TAC	0	Kinmedai	9
(Minimum order 2pcs)		Market Whitefish	8
Tuna	10	King George Whiting	9
Salmon	8	Salmon Egg	9
	8	Smelt Egg	8
Vegetable		Scallop	8
Spanner Crab	14	Octopus	8
Wagyu Beef	15	Prawn	7
Nori Caviar	60	Snow Crab	12
		Uni	20
		Scampi	18
WAGYU BEEF	- F	Japanese Water Eel	12
	- '	Tamago	5
Australian Wagyu Mayu	ra	Mayura Wagyu Nigiri	20
Full Blood MBS9 170 per 150g		Japanese A5 Wagyu Nigiri	30
Japanese A5 Wagyu MB2 Hokkaido 270 per 150g			
		SELECTION]
Choice of Preparations		(Chef's choice)	
New Style, Tataki, Toban Y Ishiyaki or Steak	'aki,	Sushi (10pcs)	75

Sashimi (12pcs)

85

NIGIRI &

SUSHI MAKI

YAKIMONO

Served with Anticucho, Teriyaki or Wasabi Pepper Sauce

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	Hand	Cut	
Tuna	14	16	Chicken
Spicy Tuna	15	17	Beef
Tuna & Asparagus	16	18	Salmon
Negi Toro	28	30	Lamb
Yellowtail & Jalapeño	15	16	
Negi Hama	14	16	
Salmon & Avocado	14	16	VEGETABLES
Salmon Skin	15	16	
Eel & Cucumber	20	25	Vegetable Hand Roll Sesame Miso
California	23	27	New Style Tofu and Tomato
Baked Crab	26	28	Nasu Miso
Prawn Tempura	17	23	Warm Mushroom Salad
Scallop & Smelt Egg	26	27	Vegetables Spicy Garlic
Soft Shell Crab	N/A	27	Steamed Broccoli
House Special	N/A	30	with Shiso Salsa
New Style	N/A	28	Cauliflower Jalapeño
Kappa (V)	5	10	Shojin Tempura
Vegetable (V)	15	16	

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
Kangaroo Dry Miso or New Style Sashami	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 with Prawn with Lobster	25 36 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	98
Creamy Spicy Crab	52
Black Opal Bone-In Rib Eye with Truffle Butter Sauce 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