



Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a 1.15% surcharge applies for all credit card transactions. 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). An additional service fee of 10% applies to bookings of 10 people or more.



BENTO BOXES

served with Miso Soup

Sydney	78
Chef's Selection of Sashimi, Sushi and Cut Roll	
Lobster Tempura with Tamari Honey	
Chicken or Salmon, Teriyaki or Anticucho	
Vegetable with Spicy Garlic and Rice	
Classic	78
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	48
Baby Spinach Salad Dry Miso	
Shojin Tempura	
Assorted Vegetable Sushi and Cut Roll	
Nasu Miso	
Vegetables with Spicy Garlic and Rice	



NOBU CLASSIC COLD DISHES

Spicy Miso Chips with Tuna or Scallop	18
Yellowtail Jalapeño	37
Tiradito – Whitefish, Scallop or Octopus	31
New Style Sashimi – Salmon, Scallop, Whitefish or Ama Ebi	32
Seafood Ceviche	25
Tuna Tempura Roll	24
Tuna Sashimi Salad with Matsuhisa Dressing	36
Lobster Salad with Spicy Lemon Dressing	65
Field Greens with Matsuhisa Dressing	16
Salmon Skin Salad	24
Oysters with Nobu Sauces (6pcs)	45

NOBU CLASSIC HOT DISHES

Black Cod Miso	65
Black Cod Butter Lettuce	37
Chilean Sea Bass with Black Bean Sauce	62
Creamy Spicy Crab	48
Lobster Wasabi Pepper	98
Seafood Toban Yaki	45
Beef Toban Yaki	50
Anticucho Peruvian Style Rib Eye Steak	72

WAGYU BEEF

Australian Wagyu MBS9 Full Blood 170

Choice of Preparations

New Style Tataki Toban Yaki
Steak Ishiyaki

Japanese Wagyu A5 275

Choice of Preparations

New Style Tataki Toban Yaki
Steak Ishiyaki



NOBU NOW COLD DISHES

Beef Tataki Onion Ponzu	40
Vegetable Hand Roll with Sesame Dressing	15
Crispy Rice with Spicy Tuna or Spicy Salmon	37
Salad Dry Miso – Baby Spinach, Kohlrabi, or Rocket	25
Seared Salmon Karashi Sumiso	30
Nobu Greek Salad	22

NOBU NOW HOT DISHES

Wagyu Gyoza with Spicy Ponzu (6pcs)	45
Umami Chilean Sea Bass	65
Baby Tiger Prawn Tempura with Creamy Spicy Sauce or Butter Ponzu	37
Lobster Tempura with Tamari Honey or Amazu Ponzu	66

DONBURI

served with Miso Soup and Oshinko

Unagi Donburi	80
Tempura Donburi	48



TEMPURA

(2 pieces per order)

Prawn	19
Shojin – Vegetable Selection	22
Shimeji Mushroom	22
Shiitake Mushroom	7
Asparagus	7
Avocado	7
Broccoli	7
Zucchini Flower	11

KUSHIYAKI

(2 skewers per order)

Served with Anticucho or Teriyaki Sauce

Beef	30
Salmon	24
Prawn	26
Chicken	22

NOODLES

Inaniwa Udon	28
Soba	28

SOUP AND RICE

Miso Soup	8
Mushroom Soup	10
Clear Soup	8
Steamed Rice	6

VEGETABLES

Ohitashi	16
Shiitake Mushroom Salad	18
Watercress Salad	16
Nasu Miso	26
Warm Mushroom Salad	33
Cauliflower Jalapeño	26
Kelp Salad	18
Tofu Mascarpone Miso	22

SHUKO

Snacks

Edamame	10
Spicy Edamame	12
Umami Chicken Wings (4pcs)	28

NOBU TACOS

(minimum order of any 2)

Tuna Tomato Salsa	11
Salmon Spicy Miso	9
Wagyu Beef	15
Lobster Wasabi Sour Cream	14
Chicken Anticucho	13



NIGIRI & SASHIMI

(price per piece)

SUSHI ROLL

			Hand	Cut
Tuna	10	Tuna	14	16
Toro	24	Spicy Tuna	15	19
Yellowtail	7	Tuna & Asparagus	15	18
Salmon	7	Salmon	13	15
Snapper	7	Negi Toro	28	30
Sardine	7	Negi Hama	14	16
Whitefish	8	Yellowtail & Jalapeño	14	16
Mackerel	6	Salmon & Avocado	15	17
Squid	5	Scallop & Smelt Egg	26	29
Snow Crab	16	Eel & Cucumber	21	24
Salmon Egg	12	Prawn Tempura	18	24
Smelt Egg	8	California	24	28
Scallop	8	Vegetable	N/A	16
Octopus	7	Soft Shell Crab	N/A	28
Uni	20	Salmon Skin	N/A	16
Prawn	7	House Special	N/A	30
Ama Ebi	7			
Freshwater Eel	9			
Tamago	5			
Wagyu	26			



DESSERTS NOBU NOW

Miso Cappuccino	20
Miso Brûlée, Caramel Pecan Nut, Vanilla Ice Cream, Coffee Foam	
Chocolate Caramel Soba Cha Brownie	20
Milk Chocolate Crémeux, Salted Caramel, Kuromitsu Ice Cream	
Pinky Pavlova	20
Strawberry Yuzu Sorbet, White Chocolate Cream & Fresh Berries	
Seasonal Kakigōri	16
Watermelon & Lime Shaved Ice, Lychee Sorbet, Mochi, Lychee Jelly, Shiso Syrup	

NOBU CLASSIC

Chocolate Bento Box	22
Warm Chocolate Fondant & Green Tea Ice Cream	
Nobu Cheesecake	22
Baked Creamy Cheesecake, Mango Kanten & Coconut Thai Basil Sorbet	
Banana Harumaki	18
Chocolate & Banana Spring Roll, Chocolate Sorbet & Tropical Sauce	
Selection Of Ice Cream & Sorbets	7
House Made Sorbet & Ice Cream	
House Made Mochi Trio	22
Crémeux Wrapped in Soft Rice Dough	
Seasonal Exotic Fruit Selection	18
Assorted Fresh Fruits	