



LUNCH MENU

Nobu, the world's most recognised Japanese restaurant, known for its innovative "New Style" Japanese cuisine, launched its Australian location in 2007 here at the Crown Entertainment Complex in Melbourne.

With the original in New York, the Nobu brand is now an empire that spans the globe, offering signature dishes such as yellowtail sashimi with Jalapeño, Tiradito Nobu-style, and black cod with miso.

Overlooking the southern banks of the Yarra River, Nobu Melbourne offers a stunning view inside and out. River stones suspended in mid air, cherry blossom adorned ceilings, burnished woods, and rich hues create an ambience of elegance and refinement.

Nobu cookbooks are available for purchase.

Please note credit card payments incur a 1.2% surcharge.

NOBU LUNCH BENTO BOXES

A Selection of Chef Matsuhisa's Signature Dishes (No Substitutions Please)

NOBU SIGNATURE BENTO BOX

60.00

Sashimi Salad with Matsuhisa Dressing
Chef's Selection of Assorted Sushi
Seafood Ceviche
Black Cod Saikyo Miso
Baby Tiger Prawns with Creamy Spicy Sauce
Sautéed Seasonal Vegetables with Spicy Garlic Sauce
Rice and Miso Soup

NOBU DELUXE BENTO

69.50

Sashimi Salad with Jalapeño Dressing
Chef's Selection of Assorted Sushi
Seafood Ceviche
Black Cod Saikyo Miso
Crispy Soft Shell Crab with Spicy Ponzu
Wagyu Beef with Teriyaki Sauce
Rice and Miso Soup



MATSUHISA SUSHI BENTO

50.00

Sashimi Salad with Matsuhisa Dressing
Hiramasa Yellowtail Sashimi with Jalapeño
Chirashi Sushi
Prawn Tempura Cut Roll (6 pieces)
Rice and Miso Soup



HOT KITCHEN BENTO

55.00

Tomato Ceviche
Chicken Katsu with Creamy
Aji Amarillo and Apple Tonkatsu
Tasmanian Salmon with Karashi Su-Miso
Crispy Soft Shell Crab with Spicy Ponzu
Rice and Miso Soup

VEGETARIAN BENTO

35.00

Steamed Broccoli with Jalapeño Dressing
Tomato Ceviche
Kappa Cut Roll
Sautéed Seasonal Vegetables with Spicy Garlic Sauce
Rice and Miso Soup



LUNCH MENU COLD DISHES

Hiramasa Yellowtail Sashimi with Jalapeño	30.00
Vegetable Hand Roll with Sesame Miso	8.00
Tuna Tataki with Ponzu	28.00
Whitefish Sashimi Salad with Yuzu Honey and Aji Limo Dressing	30.00
Seafood Ceviche, Nobu Style	22.00
Fresh South Australian Oysters with a Trio of Sauces – 6 pieces	36.00
Beef Tataki with Ponzu and Garlic Chips	34.00
Matsuhisa Crispy Rice with Spicy Tuna or Salmon	31.00
Nobu Shooter – Oyster or Uni	12.00
Salmon or Yellowtail Tartar with Wasabi Soy and La Maison Caviar	24.00
Toro Tartar with Wasabi Soy and La Maison Caviar	50.00
Southern Rock Lobster Sashimi	330.00

NEW STYLE SASHIMI

Tasmanian Salmon	28.00	Japanese Scallop	28.00
Scampi	38.00	White Fish	28.00
Fresh Oyster	6.00/piece	Tofu and Tomato	23.00

TIRADITO

Japanese Scallop	28.00	Fresh Oyster	6.00/piece
White Fish	28.00	Scampi	38.00

DRY MISO

Whitefish	28.00	Fremantle Octopus	28.00
Japanese Scallop	28.00	Scampi	38.00

NOBU TACOS

Price per piece, minimum order 2 pieces

Tuna	8.00	Yellowtail	8.00
Tasmanian Salmon	8.00	Snow Crab	11.00
Southern Rock Lobster	12.00	Vegetable	6.00
Uni	15.00		



SALADS

Edamame, Murray River Salt	8.50
Spicy Edamame	9.50
Kelp Salad	18.00
Field Greens with Matsuhisa Dressing	12.50
Oshinko	13.00
Baby Spinach Salad with Dry Miso	22.00
Salmon Skin Salad with Jalapeño Dressing or Tosazu Yuzu Juice	21.00
Beetroot Dry Miso with Yuzu Lemon Dressing	21.00
Tuna Sashimi Salad with Matsuhisa Dressing	30.00
Southern Rock Lobster and Shiitake Salad with Spicy Lemon Dressing	48.00
Sautéed Mushroom Salad	28.00

LUNCH HOT DISHES

Black Cod Saikyo Miso	60.00
Alaskan King Crab Tempura with Amazu Ponzu	42.00
Nobu Style Wagyu Tacos	40.00
Nasu Miso	21.00
Squid "Pasta" with Light Garlic Sauce	32.00
Tasmanian Greenlip Abalone Sautéed with Light Garlic or Wasabi Pepper Sauce	56.00
Crispy Oyster, Creamy Wasabi and La Maison Caviar	12.00
Baby Tiger Prawn Tempura with Creamy Spicy, Butter Ponzu or Creamy Jalapeño sauce	32.00
Clover Valley Short Ribs with Aji Panca Tomato Gastrique, Aji Amarillo Corn Salsa	64.00
Mayura Gold Series Wagyu with Wasabi Salsa	56.00
Wagyu Gyoza with Goma Ponzu	39.00
Prawns with Spicy Garlic Sauce	30.00
Japanese Scallops with Spicy Garlic or Wasabi Pepper Sauce	30.00
Umami Sea Bass	48.00
Sautéed Seasonal Vegetables with Spicy Chilli Garlic Sauce	26.00
Bannockburn Free-Range (Corn Fed) Chicken Udon	36.00
Mixed Seafood Spicy Udon	40.00
Tempura Udon	35.00
Cold / Hot Cha Soba	28.00

YAKIMONO

(Served with choice of Teriyaki, Anti-Cucho, Wasabi Pepper Sauce)

Beef Tenderloin (Grass Fed)	44.00
Bannockburn Free-Range Chicken (Corn Fed)	36.00



HIDA JAPANESE A5 WAGYU

(72.50 per 50gm, minimum order 150gm)

Choice of Styles, including:

Tataki	Grill Steak
Toban Yaki	New Style Sashimi
Salt Stone	Udon
Kushiyaki	

In 1981 a bull named “Yasufuku” (from the Kobe bloodline), was brought to the Hida Mountain region in the Gifu Prefecture. It was found that Yasufuku’s offspring produced an outstanding, well marbled, flavoursome and tender meat.

From these findings the Hida brand was established in 1988 and Yasufuku earned the title of “The Father of Hida Wagyu”. The Hida Beef brand rose to prominence when it won top honours at Japan’s 8th National Wagyu Cattle Expo in 2002.

Dubbed the “Wagyu Olympic Games”, competition involves both the bull and meat divisions and is held every 5 years. In 2002, Hida Beef were awarded highest honours for both categories, and again in 2007.

The main differences between Hida Beef and other wagyu can be found in its muscle and marbling. While all branded A5 varieties feature intense marbling, Hida Beef is considered by many to be the ideal wagyu. The result is a fine and delicately textured product, with marbling resembling a fine mesh throughout the “cherry blossom” pink meat. Hida Beef is renowned for its sweet flavour and melt-in-the-mouth texture.

MAYURA SIGNATURE SERIES FULL-BLOOD WAGYU BEEF 9+

(49.50 per 50gm, minimum order 150gm)

Choice of Styles, including:

Tataki	Grill Steak	Toban Yaki
New Style Sashimi	Udon	Kushiyaki
Salt Stone		

Established in 1997 with the importation of some of Australia’s first live Wagyu 100% Full-blood cattle, Mayura station is home to one of the world’s most elite Full-blood Wagyu breeding operations. Located on the Limestone Coast, SA – the heart of some of the best farming country in Australia – where conditions are ideal for producing the ultimate quality and award-winning Wagyu.

Mayura Full-blood Wagyu beef has an unrivalled fine texture, buttery flavour, envious juiciness and tenderness. All-natural, HGP & anti-biotic free, Full-blood Wagyu cattle have the highest level of marbling of any beef breed. Through this high marbling, Full-blood Wagyu beef also possesses a higher proportion of monounsaturated fat than any other beef breed.



TEMPURA

(2 pieces per order)

Asparagus	5.00
Tofu	5.00
Eggplant	5.00
Carrot	5.00
Pumpkin	5.00
Shiitake Mushroom	5.00
Broccoli	5.00
Japanese Sweet Potato	5.00
Prawn	16.00
Shojin (Mixed Vegetables) Tempura	18.00

SUSHI & SASHIMI

(Price per Piece)

Tuna	7.00	Alphonsino	6.00
Southern Rock Lobster	15.00	Red Snapper	5.00
Octopus	4.00	Japanese Eel	6.50
Market White/Silverfish	8.00	Smelt Egg	4.00
Japanese-Toro	25.00	Japanese Scallop	5.00
Calamari	4.00	Omelette	3.00
Hapuka	6.00	Petuna Ocean Trout	5.00
Prawn	5.00	Yarra Valley Salmon Egg	8.00
Tasmanian Salmon	5.00	Hiramasa Yellowtail Belly	6.00
Tasmanian Salmon Belly	6.00	King George Whiting	6.00
Snow Crab	9.00	Mackerel	5.00
Hiramasa Yellowtail	5.00	Hida A5 Japanese Wagyu	25.00
Uni	15.00		



SUSHI MAKI

	Hand	Cut
Negi-Hama	11.00	13.00
Salmon	11.00	13.00
Spicy Tuna	13.00	15.00
Salmon and Avocado	13.00	15.00
Eel and Avocado	12.00	20.00
Prawn Tempura	16.00	22.00
California Roll	18.00	26.00
Soft Shell Crab	N/A	26.00
Salmon Skin		15.00
House Vegetable		15.00
Toro Rossa		32.00
House Special		26.00
Southern Rock Lobster Roll		38.00
Mayura Wagyu Karubi with Dry Miso Roll		36.00
Negi-Toro	25.00	28.00
Kappa	5.00	8.00
Kanpyo	5.00	8.00

SOUP AND RICE

Miso Soup with Tofu and Wakame	8.00
Akadashi	7.00
Spicy Seafood	15.00
Mushroom Soup	8.00
Clear	8.00
Rice	5.50



DESSERT

Passionfruit and Yuzu Chiboust, Popcorn Cream, Candied Popcorn and Sakura Blossom	12.00
Satandagi Hojicha Milk Chocolate Tempura, Cherry, Pistachio and Lemon Mascarpone Ice Cream	18.00
Chocolate Fondant, Imperial Matcha Ice Cream	18.00
Whisky Cappuccino Cardamom Cream, Toasted Cinnamon Crunch, Espresso Gelato, Suntory Whisky Foam	14.00
Goma and Soy Milk Panna Cotta, Young Coconut Ice, Lychee and Tapioca	18.00
Steamed Ginger Cake, Nashi Pear and Sablé Breton Crumb	16.00
Petit Four Matcha Azuki Bean Donut, Earl Grey Mochi Ice Cream	8.00
Ice Cream / Sorbet	5.00

