

# NOBU

## AT HOME MENU

### Cold Dishes

Hiramasa Yellowtail Sashimi with Jalapeño	25.00
Seafood Ceniche, Nobu Style	20.00
Beef Tataki with Ponzu and Garlic Chips	28.00

### Sushi Maki Cut Rolls (6 pieces)

Salmon	13.00
Salmon Avocado	13.00
Soft Shell Crab	25.00
Spicy Tuna	15.00
California	22.00
Avocado	8.00

### Sashimi/Nigiri (10 pieces)

Tuna	38.00
Salmon	30.00
Hiramasa Yellowtail	30.00

### Salad

Edamame, Murray River Salt	6.50
Field Greens with Matsuhisa Dressing	12.50
Baby Spinach Salad with Dry Miso	22.00
Tuna Sashimi Salad with Matsuhisa Dressing	28.00

### Nobu Special Hot Dishes

Black Cod Saikyo Miso	55.00
Wagyu Tacos (8 pieces)	50.00
Sautéed Seasonal Vegetables with Spicy Chilli Garlic Sauce	20.00
Umami Chicken Wings with Matsuhisa Ranch, Gochujang Hot Sauce	24.00
Beef Tenderloin (Grass Fed) with Three Sauces	38.00
Chicken Teriyaki	30.00
Salmon Yakimono Teriyaki	30.00
Rice	4.00

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## BEVERAGE MENU

### Nobu Signature Cocktails

Yasei No Hana 18.00  
Gin, Junmai Sake, Yuzu, Vanilla and Rose

Himawari 18.00  
Mango Vodka, Peach Schnapps, Passionfruit and Vanilla

### Sake

Nobu Hokusetsu Daiginjo Sake (500ml) 75.00  
The cherry blossom sake has hints of floral elements on the nose with a little greenness.  
A combination which leads to a refreshing finish.

### Champagne

Piper-Heidsieck Essentiel Extra Brut Champagne Reims, France 80.00

### White

The Lane Block 10 Sauvignon Blanc, Adelaide Hills, South Australia 45.00  
Heart Wines 'Pinot Gris + 3' Alpine Valleys, Victoria 40.00  
Oakridge Local Vineyard Series Henk Chardonnay, Yarra Valley 45.00

### Rosé

Sutton Grange 'Fairbank' Rose, 2017 Central Victoria 35.00

### Red

Montalto Pennon Hill Pinot Noir, Mornington Peninsula 45.00  
The Lane Block 5 Shiraz, Adelaide Hills 45.00  
Snake & Herring 'Dirty Boots' Cabernet Sauvignon, 2016 Margaret River 40.00

