

COLD DISHES

Hiramasa Yellowtail Sashimi with Jalapeño	32
Vegetable Hand Roll with Sesame Miso	8
Nobu Style Seafood Ceviche	22
Fresh Oysters with Trio of Sauces	36
Beef Tataki	34
Matsuhisa Crispy Rice with Spicy Tuna	31
Salmon Tataki with Karashi Su Miso	24

NEW STYLE SASHIMI

Tasmanian Salmon	30
White Fish	30

TIRADITO

Japanese Scallop	28
White Fish	28

DRY MISO

Japanese Scallop	28
White Fish	28

NOBU TACOS

Price per piece, minimum order 2 pieces

Tuna	8
Tasmanian Salmon	8
Spanner Crab	10

YAKIMONO

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

Grass Fed Beef Tenderloin	44
Bannockburn Free Range Corn Fed Chicken	36
Tasmanian Salmon	33

SALADS

Edamame, Murray River Salt	8.5
Charred Edamame with Chilli Salt	10
Mushroom Salad	28
Baby Spinach Salad with Dry Miso	22
Tuna Sashimi Salad with Matsuhisa Dressing	30
Southern Rock Lobster Salad with Spicy Lemon Dressing	48



OMAKASE

Available from 6pm - 9pm

Experience the essence of Chef Matsuhisa's cuisine through

Nobu Signature Omakase 6 Courses 135

Melbourne Chef de Cuisine 8 Courses 155

(Prices are per person and the full table must participate)

NOBU SPECIAL HOT DISHES

Nasu Miso	22
Soft Shell Crab Tempura with Amazu Ponzu	32
Nobu Style Wagyu Tacos (4 pieces)	40
Black Cod Miso	60
Black Cod Lettuce Cup	32
Baby Tiger Prawns with Creamy Spicy	32
Clover Valley Short Ribs with Aji Panca Tomato Gastrique	64
Wagyu Gyoza with Goma Ponzu	40
Prawns with Spicy Garlic Sauce	30
Scallops with Wasabi Pepper Sauce	30
Sauteed Seasonal Vegetables with Truffle Light Garlic Sauce	26
Umami Chicken Wings	26
Mushroom Tobanyaki	28
Shojin (Mixed Vegetable Tempura)	18
Beef Tenderloin Toban Yaki	44
Wagyu Beef with Wasabi Salsa	56

MAYURA SIGNATURE SERIES FULL-BLOOD WAGYU BEEF 9+

49.50 per 50gm, minimum order 150gm

Choice of Styles, including:

Salt Stone | Grill Steak | Toban Yaki

NOBU LUNCH BENTO BOXES

Available until 3pm

Nobu Signature Bento Box - 60

Nobu Deluxe Bento Box - 69.5

Vegetarian Bento Box - 35

Served with Rice and Miso Soup

SUSHI & SASHIMI

Tuna	7
Japanese Toro	25
Hapuka	6
Prawn	5
Tasmanian Salmon	5
Hiramasa Yellowtail	5
Japanese Eel	6.5
King George Whiting	6
Uni	15
Market Whitefish	8
Alphonsino	6
Ocean Trout	5
Yarra Valley Salmon Egg	8
Hiramasa Yellowtail Belly	6
Salmon Belly	6
Calamari	4
Smelt Egg	4

SUSHI MAKI

	Hand	Cut
Salmon & Avocado	13	15
Spicy Tuna	13	15
House Vegetable		15
Eel & Avocado	15	20
Prawn Tempura	16	22
California	18	26
Soft Shell Crab	N/A	26
House Special	N/A	26

DESSERT

Chocolate Fondant, Imperial Matcha Ice Cream	18
Burnt Honey Custard, Jasmin Tea, Lemon & Bee Pollen Ice Cream	18
Suntory Whisky Cappuccino	14
Yuzu and Blueberry Meringue Tart	18
Seasonal Mochi Ice Cream 1pc	5
Ice Cream Scoop / Sorbet	5



Scan the QR code to view the beverage menu

Please note credit card payments incur a 1.2% surcharge