



Surcharge of 10% applies on Public Holidays.

Menu subject to change.

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten) and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.

## TEPPANYAKI \$140 per person

Welcome Dish

Edamame with Truffle Oil, Garlic & Red Chilli

Yellowtail Sashimi with Jalapeño

Served with Yuzu Soy

Maguro

Akami of Tuna with Onion Salsa,

Wasabi Avocado & Ponzu

Hotate

Hokkaido Scallops with Yellow Anticucho,

Chilli Jam & Pickled Daikon

Uzura

Quail with Rocotto Miso & Crispy Leeks

Kohitsuji

Lamb Loin (100gr) with Seasonal Vegetables  
& Japanese Bayberry

Yakimeshi

Beef Fried Rice

Soup

Miso Soup

Dessert

Choice of Miso Cappuccino or  
Nobu Cheesecake

## TEPPANYAKI MENU \$198 per person

Welcome Dish

Edamame with Truffle Oil, Garlic & Red Chilli

Santenmori

Chef's Trio Selection of the day

Scampi with Parmesan Sauce  
& Onion Salsa

Gindara

Miso Black Cod with Carrot Jus,  
Carrot Dashi Gel & Parsley Oil

Marron

WA Freshwater Crayfish with Nori Butter

Wagyu

Full blood BMS 9+ Wagyu Striploin  
With Black Truffle Teriyaki & Foie Gras

Yakimeshi

XO Jamon Fried Rice

Soup

Scampi Head Miso Soup

Dessert

Choice of Miso Cappuccino or  
Nobu Cheesecake or Nobu Style Baklava

## PREMIUM TEPPANYAKI \$288 per person

Minimum of 24 hours notice is required for this menu.

### Welcome Dish

Edamame with Truffle Oil, Garlic & Red Chilli

### Premium Yontenmori

Chef's Premium Trio Selection of the Day

### Duck

Citrus Teriyaki Marinated Duck Breast  
with Caramelised Foie Gras, Candied  
Lemon & Cherry Soy Reduction

### Sea Bass

Salt Case Glacier 51 Toothfish with  
Crispy Leeks & Rocotto Sesame Miso Sauce

### Lobster

WA Rock Lobster with Nori Butter

### Glacier 51 Toothfish & Okra Foilyaki

With Tabouleh Salsa

### Wagyu

A5 Wagyu with Sea Urchin, Smoked Salmon  
Pearl & Porcini Teriyaki

### Yakimeshi

Crab Fried Rice

### Dobin Mushi

Japanese Clear Soup with Chicken,  
Prawn, Shiitake & Wakame

### Dessert

Chef's Choice Dessert of the Day

## **TEPPANYAKI \$75 KIDS MENU**

For ages 4 - 12 years

Welcome Dish

Edamame with Sea Salt

Nobu Style Fish & Chips

Battered Fish with Sweet Potato Chips

Sushi

California Roll (Crab, Cucumber and Avocado)

Pork Belly

With Miso Caramel Sauce and Ginger Salsa

Chicken

With Teriyaki Sauce

Yakimeshi / Yakisoba

Beef Fried Rice or Soba Noodles

Dessert

Cheesecake with Passionfruit Sorbet