



**Nobu cookbooks are available for purchase.**

Surcharge of 10% applies on Public Holidays.

Please note that our products either contain or are produced in kitchens which contain and or use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives.

We cannot guarantee that any of our products are 100% allergen free.



## **BENTO BOX**

All Bento Boxes served with Miso Soup

### **Classic**

52

Sashimi Salad with Matsuhisa Dressing  
Chef's Choice Sushi Selection  
Prawn Tempura with Creamy Spicy Sauce  
Sautéed Vegetables in Spicy Garlic Sauce with Rice

### **Choice of:**

Black Cod Miso  
Beef Tenderloin Teriyaki or Anticucho  
Chicken Teriyaki or Anticucho

### **Premium**

78

Seafood Ceviche  
Lobster Spinach Salad with Dry Miso  
Chef's Premium Sushi Selection  
Beef Tenderloin with Truffle Teriyaki Sauce  
King Crab Tempura with Amazu Ponzu Sauce  
Rice with Roasted Cauliflower Jalapeño

### **Vegetarian**

44

Shiitake Salad with Spicy Lemon Dressing  
Chef's Vegetarian Sushi Selection  
Tofu with Creamy Spicy Sauce  
Nasu Miso  
Sautéed Vegetables in Spicy Garlic Sauce with Rice



### **NOBU LUNCH SPECIAL**

Includes Miso Soup & Small Salad

Chicken Teriyaki or Anticucho Jyu	36
Beef Tenderloin Teriyaki or Anticucho Jyu	44
Una Jyu	45
Sushi Lunch	42
- 7 Piece Chef's Choice Sushi & Spicy Tuna	
Soft Shell & Sashimi Combination	44
Chirashi	42

### **NOODLE**

All Noodles served with a Small Salad

Chicken Udon	36
Seafood Udon	36
Vegetable Tempura Udon	24

### **OMAKASE MENU**

Experience the essence of Chef Nobu Matsuhisa's Cuisine through our \$120 per person Omakase Menu including 7 spectacular courses and a glass of Veuve Clicquot Champagne. Full table must participate.

Available only before 1.30pm



## EDAMAME

Edamame with Sea Salt	8
Spicy Truffle Flavoured Edamame	13

## SIGNATURE COLD DISHES

Yellowtail Sashimi with Jalapeño	30
Seared Tuna Wasabi Salsa	35
Octopus Carpaccio	28
Spicy Tuna Crispy Rice	29
Tuna Tataki with Tosazu	35
Beef Tataki with Onion Salsa, Garlic Chips and Ponzu	33
Nobu Style Ceviche	
- Mix Seafood	27
- Tomato	13
- Lobster	42

## NOBU TACOS (price per piece)

Wagyu	12	Salmon	9
Lobster	12	Pork	9
Tuna	9	Scallop	9

## TARTAR WITH CAVIAR

Toro	49	Salmon	30
Yellowtail	30	Scampi	34

## TIRADITO

Octopus (Raw or Cooked)	29	Nishigai (Whelk)	26
White Fish	28	Avocado	13
Scallop	28	Kisu (Whiting)	28

## NEW STYLE SASHIMI

White Fish	28	Beef	27
Salmon	28	Tofu & Tomato	17
Scallop	28		

## YUZU KARASHI SU MISO (Seared)

Salmon Belly	29	Yellowtail Belly	29
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## DRY MISO

White Fish	28	Ama Ebi (Sweet Prawn)	28
Octopus	28	Abalone	49
Kisu (Whiting)	28	Tuna	35



## **SALAD**

Field Greens Salad with Matsuhisa Dressing	15
Shiitake Salad with Spicy Lemon Dressing	18
Lobster Shiitake Salad Spicy Lemon Dressing	83
Sashimi Salad with Matsuhisa Dressing	36
Cucumber Sunomono with Amazu	13
Spinach Salad with Dry Miso	24
Warm Mushroom Salad with Yuzu Dressing	28

## **SPECIALTY TEMPURA**

Prawn Creamy Spicy Sauce	29
Prawn Creamy Jalapeño	29
Prawn Butter Ponzu	29
Salt & Pepper Squid	23
Shojin Vegetables	17
Scallop (2pcs)	14
Prawn (2pcs)	14
Prawns & Vegetables	34
King Crab Amazu Ponzu	36
Soft Shell Crab Watermelon	36

## **SOUP**

Miso	7
Akadashi	8
Seafood	21
Mushroom	16



### WAGYU

2 GR Full Blood BMS 9+ Wagyu Striploin  
\$100 per 100gm

or

Japanese Itoham Cherry Blossom A5 Wagyu  
\$150 per 100gm

New Style (min 50gm)  
Tataki (min 50gm)

Steak 3 Sauces (min 100gm)  
Hot Stone Flambé (min 100gm)

### SIGNATURE HOT DISHES

Black Cod Miso	51
Nasu Miso	19
Seared Scallop with Jalapeño Salsa	30
Creamy Spicy Crab	28
Tasmanian Ocean Trout with Crispy Spinach	35
Scallop with Wasabi Pepper or Spicy Garlic Sauce	35
Prawn with Wasabi Pepper or Spicy Garlic Sauce	35
Pepper Crusted Glacier 51 Toothfish with Balsamic Teriyaki	49
Nobu Style Fish and Chips	32
Squid Pasta with Light Garlic Sauce	27
Vegetable Spicy Garlic Sauce	21
Pork Belly Spicy Miso Caramel	30

### YAKIMONO

Choice of Sauces: Wasabi Pepper, Anticucho, Teriyaki, or Balsamic Teriyaki.

Enjoy a selection of three sauces for only an additional \$3

Chicken	36
Beef Tenderloin	46
Lamb Chops	43
Rib Eye (450gm)	52
Tasmanian Ocean Trout	35
Tofu	20

### WOOD OVEN

Rib Eye (450gm) with Yuzu Truffle Sauce or Truffle Teriyaki Sauce	56
Rib Eye (450gm) with Shiitake Truffle Butter	66
Roasted Cauliflower with Jalapeño Salsa	24
Half Lobster with Yuzu Truffle Butter	96

### KUSHIYAKI & ANTICUCHO (Two skewers)

Beef	18
Chicken	16
Salmon	16
Vegetable	10



**SUSHI / SASHIMI** (Price per piece)

Tuna	8	Scampi with Lemon Olive Oil	15
Toro	25	Salmon Eggs	9
New Zealand King Salmon	8	Smelt Eggs	6
Tasmanian Salmon	7	Ama Ebi (Sweet Prawn)	7
Tasmanian Ocean Trout	7	Ebi (Tiger Prawn)	8
Yellowtail	7	Nishigai (Whelk)	6
Japanese Scallop	8	Awabi (Abalone)	13
Pink Snapper	7	Ika (Squid)	6
White Fish	6	Octopus	6
Fresh Water Eel	9	Kisu (Whiting)	6
Sea Eel	9	Iwashi (Sardines)	6
Tamago	6	Kani (Snow Crab)	11
Aji	6		

**SUSHI ROLLS**

**HANDROLL**

**MAKI ROLL**

Tuna	12	16
Salmon	10	15
Spicy Tuna	13	17
Tuna Asparagus	13	16
Negi Hama	11	15
Yellowtail Jalapeño	13	16
Spicy Scallop	13	16
Salmon Avocado	13	16
Eel with Avocado	14	18
Eel with Cucumber	14	18
Prawn Tempura	16	19
Salmon Skin	N/A	16
California	16	19
House Special	N/A	25
Soft Shell Crab	N/A	24
Negi Toro	19	25
Kappa	5	8
Vegetable	N/A	12
Avocado	6	9
Oshinko	6	9
Kampyo	6	9