



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/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.



OMAKASE MENU

Experience the Essence of Chef Nobu Matsuhisa's Cuisine
through the Omakase Menus:

Nobu 'Signature' Menu \$160 per person

Available Sunday to Thursday before 9pm and Friday & Saturday before 10pm.

'Chefs Choice' Omakase Menu \$210 per person

Available Sunday to Thursday before 8.30pm and Friday & Saturday before 9.30pm.

ZENSAI

Edamame with Sea Salt	8
Spicy Truffle Edamame	13
Edamame and Yuba Tempura	13
Truffle Flavoured Popcorn Edamame	13
Okra with Coriander and Jalapeño Aioli	12
Vegetable Nori Wrap	5

OYSTERS

Oyster Shooter	17
Oysters New Style (6 piece)	36
Oysters Nobu Style (3 piece minimum/price per piece):	
Maui Salsa	6
Nobu Salsa	6 Ponzu
Kiwi Salsa	6 Caviar
Akoya Pearl Oysters New Style (6 pieces)	36

SIGNATURE COLD DISHES

Yellowtail Sashimi with Jalapeño	30
Seared Tuna Wasabi Salsa	35
Octopus Carpaccio	28
Spicy Tuna Crispy Rice	29
White Fish Usuzukuri with Ponzu	28
Tuna Tataki with Tosazu	35
Beef Tataki with Onion Salsa, Garlic Chips and Ponzu	33
White Fish with Spinach Salad	28
Beef Carpaccio Dry Miso	27
Ocean Trout Agua De Chile	29
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
Spicy Tuna	9		



TARTAR WITH CAVIAR

Toro	49
Yellowtail	30
Salmon	30
Scampi	34

TIRADITO

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

NEW STYLE SASHIMI

Ama Ebi (Sweet Prawn)	29
White Fish	28
Salmon	28
Scallop	28
Tofu & Tomato	17
Beef	27
Kangaroo	27
Duck	27

YUZU KARASHI SU MISO (SEARED)

Salmon Belly	29
Yellowtail Belly	29
Toro (4 piece)	49

CHOCOLATE & YUZU KARASHI SU MISO

Salmon	29
Yellowtail Belly	29

DRY MISO

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



SALAD

Field Greens Salad with Matsuhisa Dressing	15
Salmon Skin Salad with Tosazu and Masago	18
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 Vegetable	17
Scallop (2pcs)	14
Prawn (2pcs)	14
Prawn & Vegetable	34
Soft Shell Crab Harumaki	29
King Crab Amazu Ponzu	36
Soft Shell Crab Watermelon	36



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)

Ishiyaki (min 100gm)

Tataki (min 50gm)

Steak 3 Sauces (min 100gm)

Hot Stone Flambé (min 100gm)

Toban (min 100gm)

2GR Wagyu Carpaccio with Quail Egg, Aji Amarillo Aioli

\$38

2GR Wagyu Nigiri with Foie Gras

\$20 per piece

A5 Wagyu Nigiri with Foie Gras

\$30 per piece

SIGNATURE HOT DISHES

Black Cod Miso	51
Nasu Miso	19
Seared Scallop with Jalapeño Salsa	30
Scallop Jamón with Ginger Salsa	30
Creamy Spicy Crab	28
Tasmanian Ocean Trout with Crispy Spinach	35
Scallops with Wasabi Pepper or Spicy Garlic Sauce	35
Prawns with Wasabi Pepper or Spicy Garlic Sauce	35
Pepper Crusted Glacier 51 Toothfish with Balsamic Teriyaki	49
Nobu Style Fish and Chips	32
Glacier 51 Toothfish Black Bean Sauce	49
Half Lobster with Wasabi Pepper or Black Bean Sauce	86
Squid Pasta with Light Garlic Sauce	27
Vegetable Spicy Garlic Sauce	21
Pork Belly Spicy Miso Caramel	30
Glacier 51 Toothfish Papillote with Black Garlic Sauce	56
Whole Fish (Tempura, Steamed, Grilled or Seared)	MP
Chicken or Duck Umami Yasai-Zuke	36
Wagyu Gyoza with Butter Shichimi Ponzu Sauce	39
BBQ Braised Rose Mallee Wagyu Short Rib	49

TOBAN-YAKI

Beef	37
Seafood	37
Mushroom	27
Vegetable	21
Tofu	21
Duck Breast (Add Foie Gras, \$10 Extra)	35



WHOLE LOBSTER

Western Australian Rocklobster
All options subject to market change

New Style	Tempura Amazu Ponzu
Tiradito	Two Ways (classic Sushi & Sashimi)
Dry Miso	Three Ways (Tempura/New Style/Dry Miso)

YAKIMONO

Choice of Sauce: Wasabi Pepper, Anticucho, Teriyaki or Balsamic Teriyaki.
Enjoy a selection of three sauces for only \$3 extra

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
Roasted Vegetables with Yuzu Truffle Dressing	24
Half Lobster with Yuzu Truffle Butter	96
Whole Marron with Shichimi Butter	61

KUSHIYAKI & ANTICUCHO (Two Skewers)

Beef	18	Chicken	16
Salmon	16	Vegetable	10
Squid	18	Prawn	24
Scallop	23		

SOUP

Miso	7	Akadashi	8
Seafood	21	Mushroom	18

NOODLE

Kinoko Soba	17
Cold Noodle with Tsuyu Broth	17
(Choice of Noodles: Green Tea, Inaniwa or Buckwheat)	



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	17
Negi Hama	11	16
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	26
Salmon & White Fish "New Style"	12	26
Ama Ebi "New Style"	12	29
Rainbow	N/A	29
Baked Crab Meat	13	N/A
Dragon	N/A	25
Kappa	5	8
Vegetable	N/A	12
Avocado	6	9
Oshinko	6	9
Kampyo	6	9