







"The true aims of cooking are to give pleasure and satisfaction to clients, to communicate through each individual ingredient emotion, personality and culture; to create a special event with every dish, to produce a series of little surprises that invariably introduce a new flavour".

## NOBUYUKI MATSUHISA



Welcome to Nobu Perth. It brings me great pleasure to provide you with a meal that showcases the best ingredients and creates exquisite flavours.

The true essence of dining in Nobu restaurants around the world is exploring the fusion of Japanese flavours with revered signature dishes.

Whether you are having a lingering dinner with a group of friends, intimate meals in the private dining rooms or an exciting function in the Nobu Lounge, discover a world of ways to enjoy your experience with us.



Ensure your next event is truly memorable in the world's most recognised Japanese restaurant.

Staying true to the essence of Nobu restaurants around the world, Nobu Perth combines innovative "new style" Japanese cuisine with a suite of elegant dining spaces.

From lavish events to intimate gatherings, inspiring business meetings and everything else in between, Nobu Perth will create the most unique dining experience for your special occasion.

To begin planning, complete the attached form and send to your Functions Coordinator.

Alternatively, please send to:

Nobu Perth

Crown Perth

PO Box 500

Victoria Park WA 6979

Fax 08 9362 7562

Email [restaurantgroups@crownpertth.com.au](mailto:restaurantgroups@crownpertth.com.au)



## MAIN DINING AREA

Inspired by themes of earth and water, be enveloped by the luxurious warmth of Nobu's main dining room, perfect for group bookings.

Family-style set menus allow you to share a premium selection of Nobu's renowned cuisine with family, friends or colleagues whilst you enjoy the theatre of the Sushi Bar.

Please request our Lunch and Dinner Function Menus from your Functions Coordinator.





## PRIVATE DINING

Two private dining rooms, with dedicated balconies and restrooms, will elevate your function to a new level of indulgence.



### PRIVATE DINING ROOM HIRE

Private Dining Room 1 or 2

Room hire fee \$200

Private Dining Rooms combined

Room hire fee \$350



## FOOD PACKAGES

Please note that our menus are designed to be enjoyed family-style.

Available for groups of 8 people or more.

### OPTION 1 - \$160 PER PERSON

Edamame

Yellowtail Jalapeño

Sushi Nigiri & Crispy Rice

Sashimi Salad

Soft Shell Crab Watermelon

Black Cod Miso

Beef Tenderloin Truffle Teriyaki

Miso Soup

Nobu Cheesecake

### VEGETARIAN OPTION - \$90 PER PERSON

Edamame

Tomato Ceviche

Chef's Vegetarian Sushi Selection

Vegetable Tacos

Spinach Salad with Dry Miso

Nasu Miso

Tofu & Mushroom Toban

Vegetarian Miso Soup

Nobu Cheesecake

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

## FOOD PACKAGES

Please note that our menus are designed to be enjoyed family-style.

Available for groups of 8 people or more.

### OPTION 2 - \$180 PER PERSON

Truffle Flavoured Edamame

Salmon Tartar with Caviar

Yellowtail Jalapeño

Sushi Nigiri & Crispy Rice

Sashimi Salad

Prawn Tempura, Creamy Spicy Sauce

Seared Glacier 51 Toothfish with Jalapeño Dressing

Tenderloin with Truffle Teriyaki Sauce

Miso Soup

Chef's Choice Dessert

### VEGETARIAN OPTION - \$100 PER PERSON

Truffle Flavoured Edamame

Yontenmori - Four Types of Nobu Signature Vegetarian Dishes

Chef's Premium Vegetarian Sushi Selection

Spinach Salad with Dry Miso

Nasu Miso

Mushroom Tobanyaki

Tofu Yakimono

Vegetarian Miso Soup

Chef's Choice Dessert of The Day

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## FOOD PACKAGES

Please note that our menus are designed to be enjoyed family-style.

Available for groups of 8 people or more.

### OPTION 3 - \$220 PER PERSON

Truffle Flavoured Edamame

Santenmori - Three Types of Nobu Signature Sashimi

Chef's Premium Sushi Selection

Spinach Salad with Dry Miso & Marron

King Crab Amazu Ponzu

Glacier 51 Toothfish with Truffle Teriyaki

Wagyu Steak with Sautéd Mushrooms & Wasabi Caper Jus

Somen Noodle Soup

Chef's Choice Dessert of The Day

### VEGETARIAN OPTION - \$100 PER PERSON

Truffle Flavoured Edamame

Yontenmori - Four Types of Nobu Signature Vegetarian Dishes

Chef's Premium Vegetarian Sushi Selection

Spinach Salad with Dry Miso

Nasu Miso

Mushroom Tobanyaki

Tofu Yakimono

Vegetarian Miso Soup

Chef's Choice Dessert of The Day

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

# NOBU BOOKING SHEET

Date \_\_\_\_\_

Contact Name \_\_\_\_\_

Name of company \_\_\_\_\_

Telephone \_\_\_\_\_

Mobile \_\_\_\_\_

Fax \_\_\_\_\_

Email \_\_\_\_\_

Preferred method of contact \_\_\_\_\_

Date of function \_\_\_\_\_

Number of guests \_\_\_\_\_

Type of function \_\_\_\_\_

Food requirements \_\_\_\_\_

Approximate spend \_\_\_\_\_

Beverage requirements \_\_\_\_\_

Approximate spend \_\_\_\_\_

Audio visual requirements \_\_\_\_\_

Upon receipt of your booking sheet, a member of Crown Perth staff will contact you  
within 48 hours to discuss your function.

Please note all menus are correct at the time of printing and may be subject to change. Surcharge of 10% applies on Public Holidays.

Fax 08 9362 7562, email [restaurantgroups@crowperth.com.au](mailto:restaurantgroups@crowperth.com.au) or post to Nobu,  
Crown Perth, PO Box 500 Victoria Park WA 6979

# NOBU FUNCTION TERMS AND CONDITIONS

1. A deposit of \$10 per person or room hire fee (together with a signed booking form – as attached overleaf) must be provided to Crown Perth within 7 days of booking the function (or immediately if the booking is made within 7 days of the function). Your booking will not be confirmed (and Crown Perth may release the function space) until receipt of such deposit and booking form.
2. All groups of 13 or more are required to choose a set menu and pre-arrange beverage requirements. This includes choosing wines and/or beverage package.
3. For groups of 40 people or more, if cancellation or postponement occurs within 72 hours of the function, you must pay Crown Perth the full amount which would otherwise have been payable to Crown Perth if the function had been held (including the deposit referred to above). If cancellation occurs within 7 days of the function, your deposit will be forfeited to Crown Perth. For smaller groups of 15 – 40 guests, if cancellation occurs within 72 hours of the function, your deposit will be forfeited to Crown Perth.
4. You must advise Crown Perth of the final number of guests at least 72 hours prior to the function. You will be liable to pay the cost of the function as based on this final advised number even if the actual number of guests is less than this final number advised.
5. You must confirm the menu and beverage selections at least 7 days prior to the function. Listed menu prices featured in this brochure are subject to change at any time without notice at management's discretion.
6. You must ensure that your guests and invitees strictly observe and comply with all applicable laws (including non-smoking laws), the rules and policies of Crown Perth (as varied from time to time), and any lawful directions of Crown Perth. You assume full responsibility of the conduct of your guests and invitees, and you must ensure Crown Perth's other guests and visitors are not disturbed by your function, guests or invitees. Crown Perth may refuse admission to, or eject from, Nobu, the function, and / or the Complex any person who in Crown Perth's opinion is not conducting him or herself in a proper, orderly or lawful manner.
7. For all functions including hens or bucks nights there is to be no inappropriate paraphernalia.
8. You acknowledge that Crown Perth practices the responsible serving of alcohol in accordance with its obligations under its liquor licence. You must comply and procure the compliance of your guests and invitees with the conditions of such liquor licence, any request from restaurant staff limiting the serving and or consumption of alcohol, and Crown Perth's guidelines and protocols for the responsible use of alcohol.
9. You are responsible for, and you release and indemnify Crown Perth, its employees and agents from and against, any loss, any claim, demand or damage however arising in connection with the function, except to the extent that such loss, claim, demand or damage is caused by Crown Perth or its employees or agents.
10. Without limiting any other rights Crown Perth has at law, Crown Perth may terminate the function if:
  - (a) You and or any of your guests or invitees fail to comply strictly with these terms and conditions; or
  - (b) An event which is beyond the reasonable control of you, Nobu or Crown Perth (including, without limitation, an Act of God, industrial relations action, a terrorist act or an accident) prevents the holding of the function.
11. For the purposes of these terms and conditions, "Crown Perth" means Burswood Nominees Limited ABN 24 078 250 307 a.f.f The Burswood Property Trust ABN 35 491 489 282 and includes, where appropriate, the employees, agents and contractors of Crown Perth.

