



Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a 0.85% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.



COLD DISHES NOBU CLASSIC

Spicy Miso Chips with Tuna or Scallop	18
Toro Tartare with Caviar	60
Salmon or Yellowtail Tartare with Caviar	33
Yellowtail Jalapeño	36
Oysters with Nobu Sauces (6pcs)	42
Tiradito - Whitefish, Scallop or Octopus	28
New Style Sashimi - Salmon, Scallop, Whitefish or Ama Ebi	30
Seafood Ceviche	24
Tuna Tataki with Tosazu	32
Tuna Sashimi Salad with Matsuhisa Dressing	36
Lobster Salad with Spicy Lemon Dressing	55
Field Greens with Matsuhisa Dressing	12.5
Salmon Skin Salad	21

NOBU OMAKASE

(available until 9pm)

Signature
Seven Course
180

Sydney
Seven Course
230

NOBU NOW

Vegetable Hand Roll with Sesame Dressing	14
Crispy Rice with Spicy Tuna	36
Whitefish Sashimi Dry Miso	28
Seared Salmon Karashi Sumiso	28
Baby Spinach Salad Dry Miso	22
Baby Spinach Salad Dry Miso with Prawn	42



HOT DISHES NOBU CLASSIC

Black Cod Miso	65
Black Cod Butter Lettuce	36
Baby Tiger Prawn Tempura with Creamy Spicy Sauce or Butter Ponzu	36
Chilean Sea Bass with Black Bean Sauce	60
Squid 'Pasta' with Light Garlic Sauce	34
Creamy Spicy Crab	48
Prawn and Lobster with Spicy Lemon Sauce	60
Lobster Wasabi Pepper	98
Seafood Toban Yaki	44
Beef Toban Yaki	48
Anticucho Peruvian Style Rib Eye Steak	70

WAGYU BEEF

Australian Wagyu MBS9 Full Blood 170
Choice of Preparations
New Style Tataki Toban Yaki
Steak Ishiyaki

Japanese Wagyu A5 275
Choice of Preparations
New Style Tataki Toban Yaki
Steak Ishiyaki

NOBU NOW

Wagyu Gyoza with Spicy Ponzu (6pcs)	42
Umami Chilean Sea Bass	65
Soft Shell Crab Kara-age with Amazu Ponzu	32
King Crab Tempura Amazu Ponzu	65
Tasmanian Salmon with Crispy Shiso	36
Pan Fried Scallops with Yuzu Truffle (2pcs)	26
Lobster Tempura with Tamari Honey	65
Duck Orange Miso	45
Pork Belly Caramel Miso	32
Calamari Aji Amarillo	32



NIGIRI & SASHIMI

(price per piece)

Tuna	10
Toro	22
Yellowtail	6
Salmon	6
Snapper	6
Mackerel	6
Squid	5
Snow Crab	15
Salmon Egg	12
Smelt Egg	8
Scallop	8
Octopus	7
Uni	20
Prawn	6
Ama Ebi	6
Freshwater Eel	8.5
Tamago	4
Wagyu	26
Sushi Cup Selection (8pcs)	45
Sushi Moriawase	61
Sashimi Moriawase	61

SOUP & RICE

Miso Soup	8
Mushroom Soup	10
Clear Soup	8
Steamed Rice	5.5

SUSHI MAKI

	Hand	Cut
Tuna	14	16
Spicy Tuna	15	18
Tuna & Asparagus	15	17
Salmon	12	14
Negi Toro	28	30
Negi Hama	14	16
Yellowtail & Jalapeño	14	16
Salmon & Avocado	14	16
Scallop & Smelt Egg	26	29
Eel & Cucumber	20	22
Prawn Tempura	17	23
California	23	27
Vegetable	N/A	16
Soft Shell Crab	N/A	27
Salmon Skin	N/A	16
House Special	N/A	30

TEMPURA

Prawn	18
Corn Kakiage (6pcs)	24
Shojin – Vegetable Selection	18
Asparagus	6
Avocado	6
Broccoli	6
Shiitake Mushroom	6
Zucchini Flower	10



YAKIMONO

Served with Anticucho, Teriyaki, or Wasabi Pepper Sauce

Chicken 38

Beef 46

Salmon 35

NOBU TACOS

(minimum order of any 2)

Tuna Tomato Salsa	10
Salmon Spicy Miso	8
Wagyu Beef	14
Lobster Wasabi Sour Cream	14
Chicken Anticucho	12

KUSHIYAKI

(2 skewers per order)

Served with Anticucho or
Teriyaki Sauce

Salmon	22
Prawn	26
Chicken	20
Beef	28

SHUKO

Snacks

Edamame	10
Spicy Edamame	12
Umami Chicken Wings (4pcs)	28
Nobu Wagyu Sliders (2pcs)	32

VEGETABLES COLD

Ohitashi	16
Kelp Salad	18
Shiitake Mushroom Salad	17.5
New Style Tofu and Tomato	23
Oshinko	13

VEGETABLES HOT

Nasu Miso	25
Warm Mushroom Salad	32
Mushroom Toban Yaki	32
Cauliflower Jalapeño	25
Grilled Asparagus Dry Miso	25



DESSERTS NOBU NOW

Whisky Cappuccino	15
With coffee brûlée & vanilla ice cream	
Mango Panna Cotta	19
Coconut lime sorbet & caramelised pineapple	
Pinky Pavlova	19
Strawberry yuzu sorbet, white chocolate cream & fresh berries	

NOBU CLASSIC

Chocolate Bento Box	21
Warm chocolate fondant & green tea ice cream	
Nobu Cheesecake	21
Baked creamy cheesecake & strawberry yuzu sorbet	
Banana Harumaki	17
Chocolate & banana spring roll, chocolate sorbet & tropical sauce	
Selection of Ice Creams & Sorbets	7
House made sorbet & ice cream	
Mochi Ice Cream	7 per piece
Ice cream wrapped in soft rice dough	
Seasonal Exotic Fruit Selection	17
Assorted fresh fruits	