



Seafood Origin: (A) Australian, (I) Imported, (M) Mixed

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 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Saturdays. A 15% 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.



## TRUFFLE SEASON AT NOBU

Embrace truffle season at Nobu Sydney this winter, with a bespoke Omakase menu showcasing the exceptional quality of the Coomer family in Manjimup, WA.

We also encourage you to elevate some of our signature dishes from the À La Carte menu, with truffles available by the gram.

## WINTER TRUFFLE OMAKASE

*Available exclusively Wednesday to Friday*

85

Truffle Santenmori

*Crispy Nori, Truffle Cream Cheese & Umeboshi*

*Truffle Nigiri*

*Jerusalem Artichoke & Black Garlic*

New Caledonian Paradise Prawn & Toro Sashimi (I), Fresh Truffle

Truffle Inaniwa Udon, Onsen Tamago, Yuzu Moro Miso & Prawn Oil (I)

Winter Mushroom Tempura, Black Truffle Salt

Miso Honey Cake, Truffle Ice Cream

Manjimup Black Truffles – 4g

*Available supplement to À La Carte dishes*

20