



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.



NOBU SIGNATURE BREAKFAST DISHES

Pioik Sourdough with Shiso Butter 12

Scrambled Eggs Donburi 32
Scrambled Eggs, Rice, Grilled Salmon, Salmon Eggs

Shiso Benedict 40
Crumbed Tofu, Crab Meat, Spinach,
Poached Eggs, Shiso Béarnaise

Cauliflower Avocado Jalapeno Scramble Eggs 24
Roasted Cauliflower, Sliced Avocado, Jalapeno Dressing,
Scrambled Eggs

Buckwheat Bircher Muesli 20
Buckwheat Bircher Muesli, Fresh Berries,
Caramelized Pecans, Sliced Apple

Banana Miso 24
Roast Banana, Vanilla Miso, Yuzu Chantilly Cream,
Goma Sponge, Fresh Berries

Avocado Toast 20
Sourdough, Poached Eggs, Avocado Mash, Dry Miso

Grilled or Steamed Salmon 48
Rice, Ohitashi, Tuna Sashimi, Miso Soup
and Bircher Muesli



BEVERAGE SELECTION

NOBU SIGNATURES

Oh My Kami	30
Veuve Clicquot Rosé Champagne, Lychee, Watermelon Syrup, Lemon, Raspberry	
Momo Mimosa	24
Domaine Chandon Vintage Brut, Peach Schnapps, Passionfruit, Vanilla	
Matcha Latte	8
Choice of served hot or cold	
Black Sesame Milk Tea	10

SELECTION OF FRESHLY PRESSED JUICES

Suika Sunrise	12
Fresh Watermelon, Grapefruit, and Shiso	
Cucumber Breeze	12
Fresh Cucumber, Pineapple, Orange and Yuzu	

COFFEE, TEA & JUICE

Coffee by Vittoria	6
Latte, Cappuccino, Flat White, Long Black, Macchiato, Espresso	
Japanese Green Tea	6
Selection of Teas by TWG	6
English Breakfast, Earl Grey Buddha, Marrakesh Mint, Jasmine, Chamomile	
Selection of Chilled Juices	8
Apple, Orange, Pineapple, Guava, Cranberry, Mango, Tomato and Grapefruit	