

MOËT & CHANDON

CROWN
IN BLOOM



GOLDEN HOUR MENU

Iconic harbour views, Nobu signature bites, and flowing Champagne & seasonal cocktails to welcome the start of spring. Available exclusively at the Nobu Terrace, Bar & Lounge.

Available Wednesday to Friday, 5–7pm

WINE

NV Moët & Chandon Brut Imperial	Épernay, France	19
2016 Moët & Chandon 'Grand Vintage' Extra Brut	Épernay, France	29
2017 Dom Pérignon	Épernay, France	89
2024 Babich 'Black Label' (NVS)	Marlborough, NZ	10
2024 Triennes	Provence, FR	10
2023 Hentley Farm 'Villain & Vixen' Grenache	Barossa Valley, South Australia	10

COCKTAILS

Kin Spritz – Aperol, Amaro Montenegro, Grapefruit, Yuzu & Vanilla	15
Taiyo-Tini – Belvedere Organic Vodka, Passionfruit, Hazelnut Liqueur, Lime & Prosecco	15

MOCKTAIL

Peachy Ale – Peach, Mango, Apple & Fever Tree Ginger Beer	10
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BEER

Asahi 'Superdry'	Japan	6
Little Creatures 'Pale Ale'	Western Australia	6
Heineken 'Zero'	Holland	6

FOOD

SNACKS

Oysters with Ponzu (4pcs) (A)	15
Edamame	8
Spicy Edamame	8
Shishito Peppers	10
Crispy Rice Spicy Tuna (4pcs) (M)	12

HOT DISHES

Black Cod Butter Lettuce (2pcs) (I)	15
Baby Tiger Prawn Tempura	16
Creamy Spicy or Butter Ponzu (I)	
Beef Kushiyaki (2pcs)	12

SUSHI MAKI

		Spicy Tuna Cut Roll (A)	10
		Prawn Tempura Cut Roll (A)	12
		Salmon & Avocado Cut Roll (A)	10
Yellowtail Jalapeño (4pcs) (A)	18		
New Style Sashimi (4pcs) (A)	16		

NOBU TACOS

(minimum order of any 2)

Wagyu Beef	10
Lobster Wasabi Sour Cream (A)	10
Salmon Spicy Miso (A)	5



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. A 1.15% surcharge applies for all credit card transactions. Please note a weekend surcharge of 10% on Saturdays and 15% on Sundays applies. A 15% surcharge applies on all Public Holidays.