



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.



SPRING TEISHOKU MENU

Enjoy outstanding value at Nobu Sydney this Spring with our Teishoku Lunch menu. Choose one of our signature hot dishes below, served with rotating seasonal kobachi, steamed rice & miso soup.

Available exclusively for Lunch, Wednesday – Sunday

Nobu Chirashi Hangetsu (M)	45
Traditional chirashi-zushi & new-style poké	
MBS9+ Australian Wagyu Donburi	45
Yakiniku sauce, onsen tamago & garlic chips	
Salmon Nanban, Amazu Ponzu (A)	45
Shredded cabbage & Taru Taru sauce	
Roasted Kingfish Kama (A)	45
Den miso, coriander shiso salsa & charred lime	
Unagi Hitsumabushi (I)	45
Dashi broth, traditional condiments	