



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.

Available Monday – Thursday. 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 SYDNEY  
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HAKU VODKA

Indulge in a bespoke 5-course Omakase menu curated by Head Chef Harold Hurtada, alongside an exclusive Haku Vodka cocktail, for a limited time only.

150

Available Monday to Thursday, 5:30 - 8:30PM

ZEN HARVEST

Haku Vodka infused with Chamomile, Hokusetsu Junmai Ginjo 71 Sake, Chrysanthemum and Chamomile Syrup, Orange Bitters

Yellowtail Sashimi with Red Jalapeño

Chef Harold's Selection of Nigiri

Lobster with Mentaiko Aioli

MBS9+ Australian Wagyu Beef, Matsuhisa Sweet Soy

Japanese Purin with Coconut and Whiskey Foam



HAKU  
VODKA  
THE JAPANESE CRAFT VODKA

