



TEPPANYAKI \$120 per person

Welcome Dish
Edamame with Truffle Oil, Garlic & Red Chilli

Yellowtail Sashimi with Jalapeño
Served with Yuzu Soy

Maguro
Akami of Tuna with Onion Salsa,
Wasabi Avocado & Ponzu

Hotate
Hokkaido Scallops with Yellow Anticucho,
Chilli Jam & Pickled Daikon

Uzura
Quail with Rocotto Miso & Crispy Leeks

Kohitsuji
Lamb Loin (100gr) with Seasonal Vegetables
& Japanese Bayberry

Yakimeshi
Beef Fried Rice

Soup
Miso Soup

Dessert
Choice of Miso Cappuccino or
Nobu Cheesecake

TEPPANYAKI MENU \$188 per person

Welcome Dish
Edamame with Truffle Oil, Garlic & Red Chilli

Santenmori
Chef's Trio Selection of the day

Scampi with Parmesan Sauce
& Onion Salsa

Gindara
Miso Black Cod with Carrot Jus, Carrot Dashi
Gel & Parsley Oil

Marron
WA Freshwater Crayfish with Nori Butter

Wagyu
Full blood BMS 9+ Wagyu Striploin
With Black Truffle Teriyaki & Foie Gras

Yakimeshi
XO Jamon Fried Rice

Soup
Scampi Head Miso Soup

Dessert
Choice of Miso Cappuccino or
Nobu Cheesecake or Pecan Cake

TEPPANYAKI \$75 KIDS MENU

For ages 4 - 12 years

Welcome Dish
Edamame with Sea Salt

Nobu Style Fish & Chips
Battered Fish with Sweet Potato Chips

Sushi
California Roll (Crab, Cucumber and Avocado)

Pork Belly
With Miso Caramel Sauce and Ginger Salsa

Chicken
With Teriyaki Sauce

Yakimeshi / Yakisoba
Beef Fried Rice or Soba Noodles

Dessert
Cheesecake with Passionfruit Sorbet

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Please use touchless payment where possible.

A surcharge of 10% applies on public holidays.
Please note that our products either contain or/are produced in
kitchens which contain/use the allergens of peanuts, tree nuts,
seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten),
lupin and sulphite preservatives. We cannot guarantee that any of
our products are 100% allergen free.

DRINKS

CHAMPAGNE

NV	Veuve Clicquot Ponsardin 'Yellow Label Brut'	Reims, France	32
NV	Veuve Clicquot Ponsardin 'Rosé'	Reims, France	34

SPARKLING

NV	Chandon Brut	Adelaide Hills	13
NV	Cloudy Bay 'Pelorus'	Marlborough, NZ	14
NV	La Gioiosa Prosecco Superiore D.O.C.G.	Veneto, ITA	13
NV	Chandon 'Rose'	Adelaide Hills	14

WHITE

2019	Mud House Home Block Pinot Gris	Waipara Valley, NZ	14
2019	Pedestal Semillon Sauvignon Blanc	Margaret River, WA	14
2019	Cloudy Bay Sauvignon Blanc	Marlborough, NZ	17
2018	Petaluma Hanlin Hill Riesling	Adelaide Hills, SA	16
2018	Oakridge Willow Lake Chardonnay	Yarra Valley, VIC	15
2019	Rockford Frontignac	Barossa Valley, SA	16
2017	Yalumba 'The Virgilius' Viognier	Barossa Valley, SA	18

ROSÉ

2018	Yalumba Block 2	Barossa Valley, SA	14
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RED

2018	Maude Pinot Noir	Otago, NZ	16
2017	Amelia Park Cabernet Merlot	Margaret River, WA	14
2018	Penley Estate 'Tolmer' Cabernet Sauvignon	Coonawarra, SA	14
2017	Henschke Henry 7 Shiraz Grenache Viognier	Barossa Valley, SA	13
2016	Pikes 'Eastside' Shiraz	Clare Valley, SA	14
2018	Argento Classic Malbec	Mendoza, ARG	12
2016	Penfolds Bin 28	Barossa Valley, SA	22

SIGNATURE COCKTAILS

Wasabi Awa	22
Tanqueray Gin infused with Wasabi, Apple Liqueur, Cucumber Syrup, Lime, Elderflower Foam	

Lychee Martini	19
Ketel One Vodka, Elderflower Liqueur & Lychee Juice	

Pina Martini	19
Mango Infused Vodka, Peach Liqueur & Pineapple Purée	

White Chocolate Mango Martini	22
Mango Purée, Mozart White Chocolate Liqueur, Absolut Vanilla Vodka, Butterscotch Liqueur	

Japanese Mule	20
Nobu Rocks Distilled Sake, Fresh Lemon, Lemongrass, Ginger Beer & Orange Bitters	

Mia Margarita	19
El Jimador Reposado Tequila, Honey Syrup, Passionfruit Purée, Lime Juice & Shichimi	

Kyoto Syrup	25
Nikka Blended Whisky, Stones Ginger Wine, Maple Syrup, Lemon Zest	

Pisco Sour	20
Santiago Queirolo Pisco, Lemon Juice, Honey, Bitters & Egg White	

Matsuhisa Martini	20
Ciroc Vodka, Junmai Sake, Pickled Ginger & Cucumber	

MOCKTAILS

Hibiscus Hi-Ball	11
Hibiscus Syrup, Blackcurrant Cordial, Yuzu Juice, Soda	

Nobu Sunset	11
Pineapple, Orange, Passionfruit Juice, Sugar Syrup & Grenadine	

Virgin Q-Zu	11
Cucumber Syrup, Fresh Cucumber, Yuzu Juice & Lemonade	

Apple Awa	12
Apple Juice, Yuzu Juice, Cinamon Syrup, Elderflower Foam	

HOUSE CREATION COCKTAILS

Blissful Blossoms	22
Cherry Blossom infused Nobu Rocks Umeshu, Ginger Liqueur, Egg White, Lemon Juice, Plum Nakano 'Yuzu Umeshu' Sake, Dark Cherries	

Hennessy Kemuri	29
Hennessy Cognac VSOP, Sweet Vermouth, Cinnamon Whiskey, Rhubarb Bitters, Smoked with Applewood Chips	

Maple Sour	20
Shochu, Raspberries, Lemon Juice, Maple Syrup, Egg Whites	

Rosemary Twist	20
Jinzu Gin, Rosemary & Thyme Syrup, Lime Juice	

Kyarameru Miso	26
Zacapa 23yr Rum, Caramel Syrup, Chocolate Bitters, Miso Salt	

Crimson Jade	24
Tanqueray Gin, Kiwi Puree, Lime Juice, Raspberry Dust	

Yamamomo Nest	20
El Jimador Reposado Tequila, Agave, Blood Orange Juice, Yuzu Juice, Yamamomo	

BEERS (Bottles)

Kirin 4.5%, JP	11
Sapporo 5.0%, JP	11
Little Creatures Pale Ale 5.2%, WA	11
Asahi Soukai (Light) 3.5%, JP	7
Corona 4.5%, MEX	11
Yebisu 5.0%, JP	14
Yebisu Premium Black 5.0%, JP	15



PREMIUM TEPPANYAKI \$288 per person

Minimum of 24 hours notice is required for this menu.

Welcome Dish
Edamame with Truffle Oil, Garlic & Red Chilli

Premium Yontenmori
Chef's Premium Trio Selection of the Day

Duck
Citrus Teriyaki Marinated Duck Breast
with Caramelised Foie Gras, Candied
Lemon & Cherry Soy Reduction

Sea Bass
Salt Case Glacier 51 Toothfish with
Crispy Leeks & Rocotto Sesame Miso Sauce

Lobster
WA Rock Lobster with
Sweet Corn Sauce or Nori Butter

Wagyu
A5 Wagyu with Sea Urchin, Smoked Salmon
Pearl & Porcini Teriyaki

Yakimeshi
Crab Fried Rice

Dobin Mushi
Japanese Clear Soup with Chicken, Prawn,
Shiitake & Wakame

Dessert
Chef's Choice Dessert of the Day

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