



## TEPPANYAKI \$140 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 \$198 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 Nobu Style Baklava

## 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

This menu will be disposed of after single use.  
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.

**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 DOCG	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
2019	Petaluma Hanlin Hill Riesling	Adelaide Hills, SA	16
2019	Oakridge Willow Lake Chardonnay	Yarra Valley, VIC	15
2019	Amelia Park 'Reserve' Chardonnay	Margaret River, WA	22
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
2018	Amelia Park Cabernet Merlot	Margaret River, WA	14
2019	Penley Estate 'Tolmer' Cabernet Sauvignon	Coonawarra, SA	14
2016	Peccavi Cabernet Sauvignon	Margaret River, WA	20
2018	Henschke Henry 7 Shiraz Grenache Viognier	Barossa Valley, SA	13
2017	Pikes 'Eastside' Shiraz	Clare Valley, SA	14
2019	Argento Classic Malbec	Mendoza, ARG	12
2018	Penfolds Bin 28	Barossa Valley, SA	22
2016	Mazza Touriga Nacional	Geographe, WA	13

**SIGNATURE COCKTAILS**

<b>Wasabi Awa</b>	24
Tanquray Gin infused with Wasabi, Apple Liqueur, Cucumber Syrup, Lime, Elderflower Foam	

<b>Lychee Martini</b>	21
Ketel One Vodka, Elderflower Liqueur & Lychee Juice	

<b>Pina Martini</b>	21
Mango Infused Vodka, Peach Liqueur & Pineapple Purée	

<b>White Chocolate Mango Martini</b>	22
Mango Purée, Mozart White Chocolate Liqueur, Absolut Vanilla Vodka, Butterscotch Liqueur	

<b>Japanese Mule</b>	22
Nobu Rocks Distilled Sake, Fresh Lemon, Lemongrass, Ginger Beer & Orange Bitters	

<b>Mia Margarita</b>	21
El Jimador Reposado Tequila, Honey Syrup, Passionfruit Purée, Lime Juice & Shichimi	

<b>Kyoto Syrup</b>	26
Nikka Blended Whisky, Stones Ginger Wine, Maple Syrup, Lemon Zest	

<b>Pisco Sour</b>	22
Barsol Pisco, Lemon Juice, Honey, Bitters & Egg White	

<b>Matsuhisa Martini</b>	22
Ciroc Vodka, Junmai Sake, Pickled Ginger & Cucumber	

**MOCKTAILS**

<b>Hibiscus Hi-Ball</b>	11
Hibiscus Syrup, Blackcurrant Cordial, Yuzu Juice, Soda	

<b>Nobu Sunset</b>	11
Pineapple, Orange, Passionfruit Juice, Sugar Syrup & Grenadine	

<b>Virgin Q-Zu</b>	11
Cucumber Syrup, Fresh Cucumber, Yuzu Juice & Lemonade	

<b>Apple Awa</b>	12
Apple Juice, Yuzu Juice, Cinamon Syrup, Elderflower Foam	

**HOUSE CREATION COCKTAILS**

<b>Ivory Rose</b>	22
Ketel One Vodka, Peach Liqueur, Guava Puree, Pineapple Juice, Lemon Juice, Vanilla Syrup & Apple Sugar	

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

<b>Maple Sour</b>	22
Shochu, Raspberries, Lemon Juice, Maple Syrup, Egg Whites	

<b>Rosemary Twist</b>	22
Jinzu Gin, Rosemary & Thyme Syrup, Lime Juice	

<b>Kyarameru Miso</b>	32
Zacapa 23yr Rum, Caramel Syrup, Chocolate Bitters, Miso Salt	

<b>Ningo Pie</b>	22
Johnny Walker Black Whiskey, Drambuie, Apple Juice, Cinnamon Syrup, Yuzu Juice	

<b>Bebida Mandarina</b>	24
El Jimador Resposado Tequila, Absolut Mango Vodka, Lime Juice, Mandarin Syrup, Lemonade, Mint & Yamamomo	

<b>Matcha Kupe</b>	24
Nobu Rock Distelled Sake, Mozart White Chocolate Liqueur, Green Tea, Yuzu Juice, Lemon Juice & Vanilla Syrup	

**BEERS (Bottles)**

Kirin 4.5%, JP	12
Sapporo 5.0%, JP	12
Little Creatures Pale Ale 5.2%, WA	12
Asahi Soukai (Light) 3.5%, JP	8
Corona 4.5%, MEX	12
Yebisu 5.0%, JP	16
Yebisu Premium Black 5.0%, JP	16



## 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 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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