



# DINNER MENU

## OMAKASE MENU

Experience the Essence of Chef Nobu Matsuhisa's Cuisine through the Omakase Menus:

Nobu 'Signature' Menu \$150 per person

Available Sunday to Thursday before 9pm and Friday & Saturday before 10pm.

'Chefs Choice' Omakase Menu \$200 per person

Available Sunday to Thursday before 8.30pm and Friday & Saturday before 9.30pm.

## ZENSAI

Edamame with Sea Salt	8
Spicy Truffle Edamame	13
Edamame and Yuba Tempura	13
Truffle Flavoured Popcorn Edamame	13
Okra with Coriander and Jalapeño Aioli	10
Shishito Peppers with Miso Sour Cream	12
Vegetable Nori Wrap	5

## OYSTERS

Oyster Shooter	17
Oysters New Style (6 piece)	36
Oysters Nobu Style (3 piece minimum/price per piece):	
Mauí Salsa	6 Ponzú
Nobu Salsa	6 Caviar
Kiwi Salsa	6

## SIGNATURE COLD DISHES

Yellowtail Sashimi with Jalapeño	29
Seared Tuna Wasabi Salsa	34
Octopus Carpaccio	27
Spicy Tuna Crispy Rice	28
White Fish Usuzukuri with Ponzú	27
Tuna Tataki with Tosazu	34
Beef Tataki with Onion Salsa, Garlic Chips and Ponzú	32

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.

## SIGNATURE COLD DISHES

White Fish with Spinach Salad	27
Beef Carpaccio Dry Miso	26
Ocean Trout Agua De Chile	28
Nobu Style Ceviche:	
- Mix Seafood	26
- Tomato	12
- Lobster	40

## NOBU TACOS (2 piece minimum/ price per piece)

Wagyu	11	Salmon	8
Lobster	11	Pork	8
Tuna	9	Scallop	9
Spicy Tuna	9		

## TARTAR WITH CAVIAR

Toro	49
Yellowtail	29
Salmon	29
Scampi	29

## TIRADITO

Octopus (Raw or Cooked)	28
White Fish	27
Scallop	27
Nishigai (Whelk)	25
Avocado	12
Kisu (Whiting)	27

## NEW STYLE SASHIMI

Ama Ebi (Sweet Prawn)	28
White Fish	27
Salmon	27
Scallop	27
Tofu & Tomato	16
Beef	26
Kangaroo	26
Duck	26

## YUZU KARASHI SU MISO (SEARED)

Salmon Belly	28
Yellowtail Belly	28
Toro (4 piece )	48

## CHOCOLATE & YUZU KARASHI SU MISO

Salmon	28
Yellowtail Belly	28

## DRY MISO

White Fish	27
Octopus	27
Kisu (Whiting)	27
Ama Ebi (Sweet Prawn)	27
Tuna	34
Abalone	48

## SALAD

Field Greens Salad with Matsuhisa Dressing	14
Salmon Skin Salad with Tosazu and Masago	17
Shiitake Salad with Spicy Lemon Dressing	17
Lobster Shiitake Salad Spicy Lemon Dressing	82
Sashimi Salad with Matsuhisa Dressing	35
Cucumber Sunomono with Amazu	12
Spinach Salad with Dry Miso	23
Warm Mushroom Salad with Yuzu Dressing	26

## SPECIALTY TEMPURA

Prawn Creamy Spicy Sauce	28
Prawn Creamy Jalapeño	28
Prawn Butter Ponzú	28
Salt & Pepper Squid	22
Shojin Vegetable	16
Scallop (2pcs)	12
Prawn (2pcs)	12
Prawn & Vegetable	32
Soft Shell Crab Harumaki	28
King Crab Amazu Ponzú	35
Soft Shell Crab Watermelon	35
Whiting Wasabi Aioli	24

## WAGYU

2 GR Full Blood BMS 9+ Wagyu Striploin  
\$100 per 100gm  
or  
Japanese Itoham Cherry Blossom A5 Wagyu  
\$150 per 100gm

New Style (min 50gm)	Ishiyaki (min 100gm)
Tataki (min 50gm)	Steak 3 Sauces (min 100gm)
Hot Stone Flambé (min 100gm)	Toban (min 100gm)

2GR Wagyu Carpaccio with Quail Egg, Aji Amarillo Aioli \$38  
2GR Wagyu Nigiri with Foie Gras \$20 per piece  
A5 Wagyu Nigiri with Foie Gras \$30 per piece

## SIGNATURE HOT DISHES

Black Cod Miso	49
Nasu Miso	18
Seared Scallop with Jalapeño Salsa	29
Scallop Jamón with Ginger Salsa	30
Creamy Spicy Crab	27
Tasmanian Ocean Trout with Crispy Spinach	34
Scallops with Wasabi Pepper or Spicy Garlic Sauce	34
Prawns with Wasabi Pepper or Spicy Garlic Sauce	34
Pepper Crusted Glacier 51 Toothfish with Balsamic Teriyaki	48
Nobu Style Fish and Chips	30
Glacier 51 Toothfish Black Bean Sauce	47
Half Lobster with Wasabi Pepper or Black Bean Sauce	85
Squid Pasta with Light Garlic Sauce	26
Vegetable Spicy Garlic Sauce	20
Pork Belly Spicy Miso Caramel	29
Glacier 51 Toothfish Papillote with Black Garlic Sauce	55

Whole Fish (Tempura, Steamed, Grilled or Seared)	MP
Chicken or Duck Umami Yasai-Zuke	35
Wagyu Gyoza with Butter Shishimi Ponzú Sauce	38

## TOBAN-YAKI

Beef	36
Seafood	36
Mushroom	26
Vegetable	20
Tofu	20
Duck Breast (Add Foie Gras, \$10 Extra)	34

## WHOLE LOBSTER

Western Australian Rocklobster  
All options subject to market change

New Style	Tempura Amazu Ponzú
Tiradito	Two Ways (classic Sushi & Sashimi)
Dry Miso	Three Ways (Tempura/New Style/Dry Miso)

## YAKIMONO

Choice of Sauce: Wasabi Pepper, Anticucho, Teriyaki or Balsamic Teriyaki. Enjoy a selection of three sauces for only \$3 extra

Chicken	35	Beef Tenderloin	45
Lamb Chops	42	Rib Eye (500gm)	51
Tasmanian Ocean Trout	34	Tofu	20

## WOOD OVEN

Rib Eye (500gm) with Yuzu Truffle Sauce or Truffle Teriyaki	54
Rib Eye (500gm) with Shiitake Truffle Butter	65
Roasted Cauliflower with Jalapeño Salsa	22
Roasted Vegetables with Yuzu Truffle Dressing	22
Half Lobster with Yuzu Truffle Butter	95
Whole Marron with Shichimi Butter	60

## KUSHIYAKI & ANTICUCHO (Two Skewers)

Beef	16	Chicken	15
Salmon	15	Vegetable	9
Squid	17	Prawn	22
Scallop	22		

## SOUP

Miso	7	Akadashi	8
Seafood	21	Mushroom	16

## NOODLE

Kinoko Soba	16
Cold Noodle with Tsuyu Broth	16

(Choice of Noodles: Green Tea, Inaniwa or Buckwheat)



**SUSHI / SASHIMI** (Price per piece)

Tuna	7	Scampi with Lemon Olive Oil	14
Toro	24	Salmon Eggs	8
New Zealand King Salmon	7	Smelt Eggs	5
Tasmanian Salmon	6	Ama Ebi (Sweet Prawn)	6
Tasmanian Ocean Trout	6	Ebi (Tiger Prawn)	7
Yellowtail	6	Nishigai (Whelk)	5
Japanese Scallop	7	Awabi (Abalone)	12
Pink Snapper	6	Ika (Squid)	5
White Fish	5	Octopus	5
Fresh Water Eel	8	Kisu (Whiting)	5
Sea Eel	8	Iwashi (Sardines)	5
Tamago	5	Kani (Snow Crab)	10
Aji	5		

**SUSHI ROLLS**

	<b>HANDROLL</b>	<b>MAKI ROLL</b>
Tuna	11	15
Salmon	9	14
Spicy Tuna	12	16
Tuna Asparagus	12	15
Negi Hama	10	14
Yellowtail Jalapeño	12	15
Spicy Scallop	12	15
Salmon Avocado	12	15
Eel with Avocado	13	17
Eel with Cucumber	13	17
Prawn Tempura	15	19
Salmon Skin	N/A	15
California	15	19
House Special	N/A	24
Soft Shell Crab	N/A	23
Negi Toro	19	24
Salmon & White Fish "New Style"	11	25
Ama Ebi "New Style"	11	28
Rainbow	N/A	28
Baked Crab Meat	12	N/A
Dragon	N/A	24
Kappa	5	8
Vegetable	N/A	11
Avocado	5	8
Oshinko	5	8
Kampyo	5	8

**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, SA	13
NV	Cloudy Bay 'Pelorus' Brut	Marlborough, NZ	14
NV	La Gioiosa Prosecco Superiore DOCG	Veneto, Italy	13
NV	Chandon Brut 'Rosé'	Adelaide Hills, SA	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 White Frontignac	Barossa Valley, SA	16
2017	Yalumba 'The Virgilius' Viognier	Eden Valley, SA	18

**ROSÉ**

2018	Yalumba Block 2 Grenache	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 Seven Shiraz Grenache Viognier	Barossa Valley, SA	13
2016	Pikes 'Eastside' Shiraz	Clare Valley, SA	14
2018	Argento Classic Malbec	Mendoza, Argentina	12
2016	Penfolds Bin 28 Shiraz	Barossa Valley, SA	22

**DESSERT**

2018	Mount Horrocks Cordon Cut	Clare Valley, SA	19
2018	Juniper Estate Cane Cut	Margaret River, WA	11
NV	Emilio Lustau 'San Emilio' Pedro Ximenez	Jerez, Spain	13
NV	Hokusetsu 'Umeshu' Plum Wine	Hokusetsu, Japan	16
NV	Nakano 'Yuzu Umeshu' Plum Wine	Wakayama, Japan	16

**SIGNATURE COCKTAILS**

<b>Wasabi Awa</b>	22
Tanquray Gin infused with Wasabi, Apple Liqueur, Cucumber Syrup, Lime & Elderflower Foam	
<b>Lychee Martini</b>	19
Ketel One Vodka, Elderflower Liqueur & Lychee Juice	
<b>Pina Martini</b>	19
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>	20
Nobu Rocks Distilled Sake, Fresh Lemon, Lemongrass, Ginger Beer & Orange Bitters	
<b>Mia Margarita</b>	19
El Jimador Reposado Tequila, Honey Syrup, Passionfruit Purée, Lime Juice & Shichimi	
<b>Kyoto Syrup</b>	25
Nikka Blended Whisky, Stones Ginger Wine, Maple Syrup & Lemon Zest	
<b>Pisco Sour</b>	20
Santiago Queirolo Pisco, Lemon Juice, Honey, Bitters & Egg White	
<b>Matsuhisa Martini</b>	20
Ciroc Vodka, Junmai Sake, Pickled Ginger & Cucumber	
<b>MOCKTAILS</b>	
<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, Cinammon Syrup & Elderflower Foam	

**HOUSE CREATION COCKTAILS**

<b>Blissful Blossoms</b>	22
Cherry Blossom infused Nobu Rocks Umeshu, Ginger Liqueur, Egg White, Lemon Juice, Plum Nakano 'Yuzu Umeshu' Sake & Dark Cherries	
<b>Hennessy Kemuri</b>	29
Hennessy Cognac VSOP, Sweet Vermouth, Cinnamon Whiskey, Rhubarb Bitters & Smoked with Applewood Chips	
<b>Maple Sour</b>	20
Shochu, Raspberries, Lemon Juice, Maple Syrup & Egg Whites	
<b>Rosemary Twist</b>	20
Jinzu Gin, Rosemary & Thyme Syrup & Lime Juice	
<b>Kyarameru Miso</b>	26
Zacapa 23yr Rum, Caramel Syrup, Chocolate Bitters & Miso Salt	
<b>Crimson Jade</b>	24
Tanqueray Gin, Kiwi Puree, Lime Juice & Raspberry Dust	
<b>Yamamomo Nest</b>	20
El Jimador Reposado Tequila, Agave, Blood Orange Juice, Yuzu Juice & Yamamomo	
<b>BEERS (Bottles)</b>	
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