



LUNCH MENU

BENTO BOX

All Bento Boxes served with Miso Soup

Classic 49

- Sashimi Salad with Matsuhisa Dressing
- Chef's Choice Sushi Selection
- Prawn Tempura with Creamy Spicy Sauce
- Sautéed Vegetables in Spicy Garlic Sauce with Rice
- Choice of:
 - Black Cod Miso
 - Beef Tenderloin Teriyaki or Anticucho
 - Chicken Teriyaki or Anticucho

Premium 75

- Seafood Ceviche
- Lobster Spinach Salad with Dry Miso
- Chef's Premium Sushi Selection
- Beef Tenderloin with Truffle Teriyaki Sauce
- King Crab Tempura with Amazu Ponzu Sauce
- Rice with Roasted Cauliflower Jalapeño

Vegetarian 42

- Shiitake Salad with Spicy Lemon Dressing
- Chef's Vegetarian Sushi Selection
- Tofu with Creamy Spicy Sauce
- Nasu Miso
- Sautéed Vegetables in Spicy Garlic Sauce with Rice

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.

NOBU LUNCH SPECIAL

Includes Miso Soup & Small Salad

Chicken Teriyaki or Anticucho Jyu 34

Beef Tenderloin Teriyaki or Anticucho Jyu 42

Una Jyu 45

Sushi Lunch 42

- 7 Piece Chef's Choice Sushi & Spicy Tuna

Soft Shell & Sashimi Combination 44

Chirashi 42

NOODLE

All Noodles served with a Small Salad

Chicken Udon 34

Seafood Udon 34

Vegetable Tempura Udon 21

OMAKASE MENU

Experience the essence of Chef Nobu Matsuhisa's Cuisine through our \$110 per person Omakase Menu including 7 spectacular courses and a glass of Veuve Clicquot Champagne. Full table must participate. Available only before 1.30pm

EDAMAME

Edamame with Sea Salt 8

Spicy Truffle Flavoured Edamame 13

SIGNATURE COLD DISHES

Yellowtail Sashimi with Jalapeño 29

Seared Tuna Wasabi Salsa 34

Octopus Carpaccio 27

Spicy Tuna Crispy Rice 28

Tuna Tataki with Tosazu 34

Beef Tataki with Onion Salsa, Garlic Chips and Ponzu 32

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

TARTAR WITH CAVIAR

Toro 49 Salmon 29

Yellowtail 29 Scampi 29

TIRADITO

Octopus (Raw or Cooked) 28 Nishigai (Whelk) 25

White Fish 27 Avocado 12

Scallop 27 Kisu (Whiting) 27

NEW STYLE SASHIMI

White Fish 27 Beef 26

Salmon 27 Tofu & Tomato 16

Scallop 27

YUZU KARASHI SU MISO (Seared)

Salmon Belly 28 Yellowtail Belly 28

DRY MISO

White Fish 27 Ama Ebi (Sweet Prawn) 27

Octopus 27 Abalone 48

Kisu (Whiting) 27 Tuna 34

SALAD

Field Greens Salad with Matsuhisa Dressing 14

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 Ponzu 28

Salt & Pepper Squid 22

Shojin Vegetables 16

Scallop (2pcs) 12

Prawn (2pcs) 12

Prawns & Vegetables 32

King Crab Amazu Ponzu 35

Soft Shell Crab Watermelon 35

Whiting Wasabi Aioli 24

SOUP

Miso 7

Akadashi 8

Seafood 21

Mushroom 16

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)

Tataki (min 50gm)

Hot Stone Flambé (min 100gm)

Ishiyaki (min 100gm)

Steak 3 Sauces (min 100gm)

SIGNATURE HOT DISHES

Black Cod Miso 49

Nasu Miso 18

Seared Scallop with Jalapeño Salsa 29

Creamy Spicy Crab 27

Tasmanian Ocean Trout with Crispy Spinach 34

Scallop with Wasabi Pepper or Spicy Garlic Sauce 34

Prawn with Wasabi Pepper or Spicy Garlic Sauce 34

Pepper Crusted Glacier 51 Toothfish with Balsamic Teriyaki 48

Nobu Style Fish and Chips 30

Squid Pasta with Light Garlic Sauce 26

Vegetable Spicy Garlic Sauce 20

Pork Belly Spicy Miso Caramel 29

YAKIMONO

Choice of Sauces: Wasabi Pepper, Anticucho, Teriyaki or Balsamic Teriyaki.

Enjoy a selection of three sauces for only an additional \$3

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 Sauce 54

Rib Eye (500gm) with Shiitake Truffle Butter 65

Roasted Cauliflower with Jalapeño Salsa 22

Half Lobster with Yuzu Truffle Butter 95

KUSHIYAKI & ANTICUCHO (TWO SKEWERS)

Beef 16

Chicken 15

Salmon 15

Vegetable 9



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

	HANDROLL	MAKI ROLL
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
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

Wasabi Awa	22
Tanquary 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, Cinammon 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