



# 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.

Available everyday 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 (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

## 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**

|                     | <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               |
| 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 |
| 2018 | Amelia Park 'Reserve' Chardonnay  | Margaret River, WA | 22 |
| 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 |
|------|--------------------------|--------------------|----|

**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 |
| 2016 | Peccavi Cabernet Sauvignon                    | Margaret River, WA | 20 |
| 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 |
| 2016 | Mazza Touriga Nacional                        | Geographe, WA      | 13 |

**DESSERT**

|      |  |                    |    |
|------|--|--------------------|----|
| 2018 | Juniper Estate Botrytis Semillon         | Margaret River, WA | 13 |
| 2018 | Mount Horrocks Cordon Cut                | Clare Valley, SA   | 19 |
| 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>   | 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 |
| Santiago Queirolo Pisco, Lemon Juice, Honey, Bitters & Egg White                          |    |
| <b>Matsuhisa Martini</b>  | 22 |
| 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>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 Mandarinina</b>  | 24 |
| El Jimador Resposado Tequila, Absolut Mango Vodka, Lime Juice, Mandarin Syrup, Lemonade, Mint & Yamamomo     |    |
| <b>Matcha Kupe</b>   | 24 |
| Nobu Rock Distilled Sake, Mozart White Chocolate Liqueur, Green Tea, Yuzu Juice, Lemon Juice & Vanilla Syrup |    |
| <b>BEERS (Bottles)</b>   |    |
| Asahi Super Dry 5.0%, JP   | 12 |
| 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 |