



MELBOURNE CUP AT NOBU

4 COURSE SIT DOWN TASTING MENU

Edamame on Arrival

COLD PLATTER

Pink Snapper Sashimi with Wasabi Salsa

Tuna with Goji Berry Dressing

Nori Taco with Crab Meat, Avocado, Yuzu Gel and Amazu

Beef Tataki with Onion Salsa, Garlic Chips and Ponzu Sauce

HOT PLATTER

Baked Akoya with Herb and Citrus Butter

Grilled Scampi with Black Garlic Aioli and Miso Flakes

Yasai-Zuke Marinated Chicken Kara-Age with Aji Amarillo

Grilled 9+ Wagyu Steak with Wasabi Teriyaki Sauce

ASSORTED SUSHI PLATTER

Crispy Rice with Unagi

Buri, Japanese Kingfish Nigiri

Maki Roll Selection

DESSERT

Melbourne Cup Verinne

Coconut Mousse, Yuzu Crumble, Pineapple Compote, Mango Foam

Assorted Petit Four



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

 responsible drinking