



**Nobu cookbooks are available for purchase.**

Please note that credit card payments incur a service fee of 1.15%.  
A surcharge of 10% applies on Sundays and 15% on Public Holidays.

Please note that our products either contain or are produced in kitchens which contain and or 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.



## **BENTO BOX**

All Bento Boxes served with Miso Soup

### **Classic**

75

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**

89

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

### **Vegetarian**

50

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



### NOBU LUNCH SPECIAL

Includes Miso Soup & Small Salad

Chicken Teriyaki or Anticucho Don	38
Beef Tenderloin Teriyaki or Anticucho Don	48
Una Jyu	59
Sushi Lunch	46
- 7 Piece Chef's Choice Sushi & Spicy Tuna	
Soft Shell & Sashimi Combination	49
Chirashi	49

### NOODLE

All Noodles served with a Small Salad

Chicken Udon	38
Seafood Udon	38
Vegetable Tempura Udon	30

### OMAKASE MENU

Experience the essence of Chef Nobu Matsuhisa's Cuisine through our \$120 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	10
Spicy Edamame	12

## SIGNATURE COLD DISHES

Yellowtail Jalapeño	36
Seared Tuna Wasabi Salsa	36
Spicy Tuna Crispy Rice	32
Tuna Tataki with Tosazu	35
Beef Tataki with Onion Salsa, Garlic Chips and Ponzu	36
Nobu Style Ceviche	
- Mix Seafood	28
- Tomato	13
- Lobster	45

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

Wagyu Beef	13	Salmon Spicy Miso	10
Lobster Wasabi Sour Cream	13	Pork Aji Amarillo Aioli	10
Tuna Tomato Salsa	10		

## TARTAR WITH CAVIAR

Toro	54	Salmon	33
Yellowtail	32	Scampi	34

## TIRADITO

Octopus (Cooked)	30	Scallop	30
White Fish	30	Avocado	14

## NEW STYLE SASHIMI

White Fish	31	Beef	29
Salmon	32	Tofu & Tomato	18
Scallop	31		

## YUZU KARASHI SU MISO (Seared)

Salmon Belly	32	Yellowtail Belly	32
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## DRY MISO

White Fish	30	Ama Ebi (Sweet Prawn)	30
Octopus Carpaccio	30	Tuna	35
Salmon	32		



## SALAD

Field Greens Salad with Matsuhisa Dressing	16
Shiitake Salad with Spicy Lemon Dressing	18
Sashimi Salad with Matsuhisa Dressing	36
Cucumber Sunomono with Amazu	13
Spinach Salad with Dry Miso	25
Warm Mushroom Salad with Yuzu Dressing	32
Lobster Shiitake Salad with Spicy Lemon Dressing	83

## SPECIALTY TEMPURA

Prawn Creamy Spicy Sauce	36
Prawn Creamy Jalapeño	36
Prawn Butter Ponzu	36
Salt & Pepper Squid	25
Shojin Vegetables	18
Scallop (2pcs)	16
Prawn (2pcs)	18
Prawns & Vegetables	36
Snow Crab Amazu Ponzu	46
Soft Shell Crab Watermelon	38

## SOUP & RICE

Miso	8
Seafood	21
Mushroom	16
Steamed Rice	5.5



### WAGYU

2 GR Full Blood BMS 9+ Wagyu Striploin  
\$110 per 100gm

or

Japanese Kumamoto A5 Wagyu  
\$160 per 100gm

New Style (min 50gm)  
Tataki (min 50gm)

Steak 3 Sauces (min 100gm)  
Hot Stone Flambé (min 100gm)

### SIGNATURE HOT DISHES

Black Cod Miso	65
Nasu Miso	25
Squid 'Pasta' with Light Garlic Sauce	35
Seared Scallop with Jalapeño Salsa	30
Creamy Spicy Crab	38
Tasmanian Ocean Trout with Crispy Spinach	38
Scallop with Wasabi Pepper or Spicy Garlic Sauce	36
Prawn with Wasabi Pepper or Spicy Garlic Sauce	35
Pepper Crusted Glacier 51 Toothfish with Balsamic Teriyaki	65
Nobu Style Fish and Chips	34
Vegetable Spicy Garlic Sauce	26
Pork Belly Spicy Miso Caramel	34

### YAKIMONO

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

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

Chicken	38
Beef Tenderloin	48
Lamb Chops	43
Cape Grim 'Grass Fed' Rib Eye (450gm)	75
Tasmanian Ocean Trout	36
Tofu	22

### WOOD OVEN

Cape Grim 'Grass Fed' Rib Eye (450gm) with a choice of:

Yuzu Truffle Sauce	79
Truffle Teriyaki Sauce	79
Shiitake Truffle Butter	85
Roasted Cauliflower with Jalapeño Salsa	25
Half Lobster with Yuzu Truffle Butter	96

### KUSHIYAKI & ANTICUCHO (Two skewers)

Beef	28
Chicken	20
Salmon	22
Vegetable	13



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

Tuna	10	Tamago	6
Toro	28	Scampi with Lemon Olive Oil	15
New Zealand King Salmon	8	Salmon Eggs	9
Tasmanian Salmon	7	Smelt Eggs	8
Tasmanian Ocean Trout	7	Ama Ebi (Sweet Prawn)	7
Yellowtail	7	Ebi (Tiger Prawn)	8
Japanese Scallop	8	Nishigai (Whelk)	6
Pink Snapper	7	Awabi (Abalone)	13
White Fish	8	Ika (Squid)	7
Fresh Water Eel	12	Octopus	7
Sea Eel	12	Kani (Snow Crab)	11
Aji	6		

**SUSHI ROLLS**

**HANDROLL**

**MAKI ROLL**

Tuna	14	17
Salmon	12	16
Spicy Tuna	15	18
Tuna Asparagus	15	18
Negi Hama	12	16
Salmon Avocado	14	17
Eel with Avocado	17	22
Eel with Cucumber	17	22
Prawn Tempura	17	21
California	19	23
House Special	N/A	29
Soft Shell Crab	N/A	28
Negi Toro	21	29
Kappa	5	9
Vegetable	N/A	16
Avocado	6	10
Oshinko	6	10