



**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.



### OMAKASE MENU

Experience the Essence of Chef Nobu Matsuhisa's Cuisine  
with a Multi-Course Tasting Menu.

Entire table participation is required for the same omakase.

Nobu 'Signature' Menu \$170 per person

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

'Chefs Choice' Omakase Menu \$210 per person

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

Please note there are no substitutions available for this menu.

#### ZENSAI

Edamame with Sea Salt	10
Spicy Edamame	12
Edamame and Yuba Tempura	14
Okra with Jalapeño Aioli	12

#### OYSTERS

Oyster Shooter	18		
Oysters New Style (6 piece)	42		
Akoya Pearl Oysters New Style (6 pieces)	36		
Oysters Nobu Style (3 piece minimum/price per piece):			
Maui Salsa	7	Ponzu	7
Nobu Salsa	7	Caviar	17
Tiradito	7		

#### SIGNATURE COLD DISHES

Yellowtail Jalapeño	36
Salmon Sashimi with Nashi Pear	34
Seared Tuna Wasabi Salsa	36
Spicy Tuna Crispy Rice	32
White Fish Usuzukuri with Ponzu	30
Tuna Tataki with Tosazu	35
Beef Tataki with Onion Salsa, Garlic Chips and Ponzu	36
Beef Carpaccio Dry Miso	27
Ocean Trout Agua De Chile	32
Smoked Octopus with Spicy Miso	30
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	Spicy Tuna	10



### **TARTAR WITH CAVIAR**

Toro	54
Yellowtail	32
Salmon	33
Scampi	34

### **TIRADITO**

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

### **NEW STYLE SASHIMI**

Ama Ebi (Sweet Prawn)	30
White Fish	31
Salmon	32
Scallop	31
Tofu & Tomato	18
Beef	29
Kangaroo	29
Duck	29

### **YUZU KARASHI SU MISO (SEARED)**

Nishigai (Whelk)	30
Salmon Belly	32
Yellowtail Belly	32
Toro (4 piece)	54

### **CHOCOLATE & YUZU KARASHI SU MISO**

Salmon	32
Yellowtail Belly	32

### **DRY MISO**

White Fish	30
Octopus Carpaccio	30
Ama Ebi (Sweet Prawn)	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 Vegetable	18
Scallop (2pcs)	16
Prawn (2pcs)	18
Prawn & Vegetable	36
Soft Shell Crab Harumaki	36
Snow Crab Amazu Ponzu	46
Soft Shell Crab Watermelon	38



### 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)

Hot Stone Flambé (min 100gm)

Steak 3 Sauces (min 100gm)

Toban (min 100gm)

2GR Wagyu Carpaccio with Quail Egg, Aji Amarillo Aioli

\$40

2GR Wagyu Nigiri with Foie Gras

\$20 per piece

A5 Wagyu Nigiri with Foie Gras

\$30 per piece

### SIGNATURE HOT DISHES

Black Cod Miso	65
Nasu Miso	25
Squid 'Pasta' with Light Garlic Sauce	35
Seared Scallop with Jalapeño Salsa	30
Scallop Jamón with Ginger Salsa	32
Creamy Spicy Crab	38
Tasmanian Ocean Trout with Crispy Spinach	38
Scallops with Wasabi Pepper or Spicy Garlic Sauce	36
Prawns with Wasabi Pepper or Spicy Garlic Sauce	35
Pepper Crusted Glacier 51 Toothfish with Balsamic Teriyaki	65
Nobu Style Fish and Chips	34
Glacier 51 Toothfish Jalapeño Dressing	65
Half Lobster with Wasabi Pepper	89
Vegetable Spicy Garlic Sauce	26
Pork Belly Spicy Miso Caramel	34
Glacier 51 Toothfish Papillote with Black Garlic Sauce	65
Chicken or Duck Umami Yasai-Zuke	36
Umami Glacier 51 Toothfish	65
Wagyu Gyoza with Butter Shichimi Ponzu Sauce	42

### TOBAN-YAKI

Beef	44
Seafood	42
Mushroom	32
Tofu	21
Duck Breast (Add Foie Gras, \$10 Extra)	35



### WHOLE LOBSTER

Western Australian Rocklobster  
All options subject to market change

Two Ways  
Classic Sushi & Sashimi

Three Ways  
Nobu New Style, Dry Miso & Tempura

### YAKIMONO

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

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

### 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
Roasted Vegetables with Yuzu Truffle Dressing	27
Half Lobster with Yuzu Truffle Butter	96
Whole Marron with Shichimi Butter	61

### KUSHIYAKI & ANTICUCHO (Two Skewers)

Beef	28	Chicken	20
Salmon	22	Vegetable	13
Scallop	25	Prawn	24

### SOUP & RICE

Miso	8	Mushroom	16
Seafood	21	Steamed Rice	5.5

### NOODLE

Kinoko Soba	17		
Cold Noodle with Tsuyu Broth	17		
(Choice of Noodles: Green Tea, Inaniwa or Buckwheat)			



**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	22	29
Salmon & White Fish "New Style"	12	28
Rainbow	N/A	33
Baked Crab Meat	15	N/A
Dragon	N/A	30
Kappa	5	9
Vegetable	N/A	16
Avocado	6	10
Oshinko	6	10