

CROWNPERTH.COM.AU/RESTAURANTS/NOBU

NOBUAUSTRALIA

Please note a weekend surcharge of 10% on Saturdays and 15% on Sundays applies.
A 20% surcharge applies on all Public Holidays.

NOBU COLD DISHES

Crispy Rice with Spicy Tuna (A)	36
Toro Tartare with Caviar (I)	65
Salmon or Yellowtail Tartare with Caviar (A)	39
NOBU Style Beef Tartare with Caviar (I)	65
Yellowtail Jalapeño (A)	39
Scallop or Octopus Tiradito (M)	36
Salmon or White Fish New Style Sashimi (A)	36
Beef or Kangaroo New Style Sashimi	37
Tuna Tataki with Tosazu (A)	38
White Fish or Octopus Sashimi Dry Miso (A)	34
Salmon Nashi Pear (A)	40
Seared Toro Karashi Su Miso (I)	56
Seared Tuna Wasabi Salsa (A)	39
Ocean Trout Agua de Chile (A)	34
Seafood Ceviche (M)	39
Beef Tenderloin Tataki with Ponzu (A)	39
Whole Rock Lobster - Three Ways (Nobu New Style, Dry Miso & Tempura) (A)	MP
Sashimi Salad with Matsuhisa Dressing (A)	39
Lobster Salad with Spicy Lemon Dressing (A)	98
Baby Spinach Salad Dry Miso	28
Baby Spinach Salad with Lobster (A)	98
Field Greens with Matsuhisa Dressing	19

OYSTERS (A)

NOBU Sauces (6 Pieces)	New Style (6 Pieces)	Shooter (Per Piece)
48	48	18

FESTIVE OMAKASE

249 per person

Entire table participation is required for the Omakase.
Available Sunday to Thursday before 8.30pm and Friday & Saturday before 9.30pm.

Experience the essence of Chef Nobu Matsuhisa's Cuisine through our 249 per person Festive Omakase Menu including 7 spectacular courses and a glass of Dom Perignon.

NOBU HOT DISHES

Black Cod Miso (I)	69
Tasmanian Ocean Trout with Crispy Spinach (A)	44
Seared Scallops with Jalapeño Salsa (I)	34
Glacier 51 Toothfish with Balsamic Teriyaki or Jalapeño (A)	69
Seafood Toban Yaki (M)	49
Prawn Tempura with Creamy Spicy Sauce, Creamy Jalapeño or Butter Ponzu (I)	39
Snow Crab Tempura Amazu Ponzu (I)	49
Soft Shell Crab Tempura with Watermelon (I)	45
Eggplant Special (I)	38
Oyster Kataifi (A)	32
Creamy Spicy Crab (I)	39
Whole Marron with Shichimi Butter (A)	79
Squid 'Pasta' with Light Garlic Sauce (I)	36
Wagyu Gyoza with Butter Shichimi Ponzu	45
Pork Belly Spicy Miso Caramel	37
Beef Toban Yaki	48
Cape Grim 'Grass Fed' Rib Eye (450 grams) with Shiitake Truffle Butter	91
Cape Grim 'Grass Fed' Rib Eye (450 grams) with NOBU 3 Sauces	91
Beef Tenderloin Truffle Teriyaki	54
Anticucho Peruvian Style Lamb Chops	62
Umami Chicken	40

WAGYU

2GR Full Blood BMS 9+ Wagyu Striploin
120 per 100 grams

Japanese Kagoshima A5 Wagyu
160 per 100 grams

New Style | Tataki | Steak 3 Sauces | Hot Stone Flambé

Seafood Origin Source - Australia (A) Imported (I) Mixed (M)

For a list of allergens present in dishes, please scan the QR code. While Crown Perth will endeavour to accommodate requests for special meals for guests who have food allergies or intolerances, we cannot guarantee completely allergy free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.