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 NOBUAUSTRALIA

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.

# SIGNATURE OMAKASE

180 per person

Entire table participation is required for the same omakase.

Available Sunday to Thursday before 9pm.

Friday & Saturday before 10pm.

Tartare with Caviar

Lobster Spinach Dry Miso

Sushi Selection of the Day

White Fish Tempura Shiso Salsa

Black Cod Miso

Beef Tenderloin Tobanyaki

Nobu Cheesecake

# NATSU OMAKASE

240 per person

Entire table participation is required for the same omakase.

Available Sunday to Thursday before 8.30pm.

Friday & Saturday before 9.30pm.

Please note there are no substitutions available for this menu.

Natsu Santenmori  
Chef Special of the Day

Aburi Shark Bay Scampi  
Yuzu Kosho Su, Kizami Yuba

Premium Sushi Selection  
with Miso Soup

Tempura Hokkaido Scallop  
Spicy Ponzu, Cranberry, Cucumber

Glacier 51 Toothfish  
Shiitake Purée, Buckwheat Dry Miso

Wagyu Striploin Mb9+  
Smoked Jus, Kohlrabi Amazu, Sweet Corn Miso Purée

Tokoroten  
Coconut Syrup, Kinako, Nashi Pear, Lychee Sorbet  
with Housemade Mochi

## NOBU COLD DISHES

Yellowtail Jalapeño	39
White Fish Usuzukuri with Ponzu	32
Ocean Trout Agua De Chile	34
Beef Tataki Onion Ponzu	39
Tuna Sashimi Salad with Matsuhisa Dressing	39
Seafood Ceviche	34
Oysters –	
Oyster Shooter	18
Oyster New Style (6 pieces)	48
Oyster Nobu Style (3/6/12 pieces)	21/42/84
Ponzu / Maui Salsa / Nobu Salsa / Tiradito	Add 1 for each
Caviar	Add 14 for each
Tartare with Caviar –	
Toro	65
Salmon	36
Yellowtail	39
New Style Sashimi –	
Salmon	36
White Fish	35
Scallop	37
Sweet Prawn	33
Beef	37
Kangaroo	35
Tiradito –	
Whitefish	34
Octopus	34
Scallop	36

## NOBU COLD DISHES

Salmon Sashimi with Nashi Pear	40
Tuna Tataki with Tosazu	38
Seared Tuna Wasabi Salsa	39
Crispy Rice with Spicy Tuna	36
Smoked Octopus with Spicy Miso	34
Salmon Chocolate Karashi Su Miso	38
Beef Carpaccio Dry Miso	32
Baby Spinach Salad Dry Miso / Lobster	28/98
Karashi Su Miso –	
Salmon	38
Yellowtail	38
Toro (4 pieces)	56
Dry Miso –	
White Fish	34
Salmon	36
Tuna	38
Sweet Prawn	34
Octopus	34

# NOBU HOT DISHES

Black Cod Miso	69
Pepper Crusted Glacier 51 Toothfish with Balsamic Teriyaki	69
Prawn Tempura with Creamy Spicy Sauce, Creamy Jalapeño or Butter Ponzu	39
Tasmanian Ocean Trout with Crispy Spinach	44
Creamy Spicy Crab	39
Scallops with Wasabi Pepper or Spicy Garlic Sauce	41
Prawns with Wasabi Pepper or Spicy Garlic Sauce	36
Squid 'Pasta' with Light Garlic Sauce	36
Seared Scallops with Jalapeño Salsa	34
Scallops Jamon with Ginger Salsa	34
Snow Crab Tempura Amazu Ponzu	49
Soft Shell Crab Tempura with Watermelon	45
Glacier 51 Toothfish Jalapeño	67
Umami Chicken / Duck	40/42
Pork Belly Spicy Miso Caramel	37
Wagyu Gyoza with Butter Shichimi Ponzu	45
Whole Marron with Shichimi Butter	79
Half Lobster with Yuzu Truffle Butter	98
Tobanyaki –	
Tofu	24
Mushroom	34
Beef	48
Seafood	49
Duck Breast (Add Foie Gras for 10)	44
Cape Grim 'Grass Fed' Rib Eye (450 grams) –	
Yuzu Truffle	87
Truffle Teriyaki	88
Shiitake Truffle Butter	91
Yakimono –	
Choice of Sauces: Wasabi Pepper, Anticucho, Teriyaki	
Enjoy a selection of all three sauces for an additional 3	
Free Range Chicken	42
Beef Tenderloin	54
Lamb Chops	62
Cape Grim 'Grass Fed' Rib Eye (450 grams)	82
Tasmanian Ocean Trout	42
Tofu	24

## WAGYU

2GR Full Blood BMS 9+ Wagyu Striploin

120 per 100 grams

or

Japanese Kagoshima A5 Wagyu

160 per 100 grams

New Style (min 50 grams)

Steak Sauces 3 (min 100 grams)

Tataki (min 50 grams)

Hot Stone Flambé (min 100 grams)

2GR Wagyu Carpaccio with Quail Egg, Aji Amarillo Aioli 45

2GR Wagyu Nigiri with Foie Gras 24 per piece

A5 Wagyu Nigiri with Foie Gras 34 per piece

## WHOLE LOBSTER

Western Australian Rock Lobster. Market Price.

Two Ways

Classic Sashimi & Sushi

Three Ways

Nobu New Style, Dry Miso & Tempura



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.

# NIGIRI AND SASHIMI

	Per Piece
Tuna	11
Tuna Belly	29
New Zealand King Salmon	9
Tasmanian Salmon	8
Tasmanian Ocean Trout	8
Yellowtail	8
Japanese Scallop	9
Pink Snapper	9
White Fish	9
Fresh Water Eel	15
Sea Eel	15
Tamago	7
Scampi with Lemon Olive Oil	16
Salmon Eggs	14
Smelt Eggs	9
Sweet Prawn	9
Tiger Prawn	9
Squid	8
Octopus	8
Snow Crab	12



# SUSHI MAKI

	Hand/Cut
Tuna	15/18
Spicy Tuna	16/19
Tuna and Asparagus	16/19
Tuna Belly and Spring Onion	22/30
Salmon	13/17
Salmon and Avocado	15/19
Yellowtail and Spring Onion	13/17
Eel and Cucumber	20/25
Eel and Avocado	21/25
California	20/24
Prawn Tempura	18/23
Soft Shell Crab	NA/29
House Special	NA/30
Salmon & White Fish 'New Style'	NA/29
Vegetable	NA/17
Avocado	7/11
Pickled Radish	7/11
Cucumber	6/10

## SHUKO

Edamame with Sea Salt	12
Spicy Edamame	14
Edamame with Yuba Tempura	17
Salt & Pepper Squid	28

## NOBU TACOS

Minimum order of two pieces

Wagyu Beef	15
Lobster Wasabi Sour Cream	17
Pork Aji Amarillo Aioli	11
Salmon Spicy Miso	11
Spicy Tuna	11

## TEMPURA

Prawn (2 pieces)	18
Scallop (2 pieces)	18
Shojin (7 pieces)	20
Prawn & Vegetable	38

## KUSHIYAKI

Two skewers per order

Served with Anticucho or Teriyaki Sauce

Beef	32
Chicken	26
Salmon	28

## VEGETABLES COLD

Avocado Tiradito	19
New Style Tofu & Tomato	21
Tomato Ceviche	16
Field Greens Matsuhisa Dressing	19
Shiitake Mushroom Salad	22
Cucumber Sunomono	16

## VEGETABLES HOT

Eggplant Miso	28
Spicy Garlic Vegetables	28
Warm Mushroom Salad	34
Roasted Cauliflower Jalapeño Salsa	29

## SOUP, RICE AND NOODLE

Miso Soup	9
Mushroom Soup	20
Spicy Seafood Soup	26
Steamed Rice	7
Choice of Noodles: Green Tea, Inaniwa or Buckwheat	
Kinoko Soba	19
Cold Noodle Tsuyu	19



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