

Should you have any special dietary requirements or allergies, please inform your waiter.

We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens,
we cannot guarantee completely allergy-free dining experiences.

Please note a 0.85% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.



COLD DISHES NOBU CLASSIC

Spicy Miso Chips with Tuna or Scallop	18
Toro Tartare with Caviar	60
Salmon or Yellowtail Tartare with Caviar	33
Yellowtail Jalapeño	36
Oysters with Nobu Sauces (6pcs)	42
Tiradito - Whitefish, Scallop or Octopus	28
New Style Sashimi - Salmon, Scallop, Whitefish or Ama Ebi	30
Seafood Ceviche	24
Tuna Tempura Roll	24
Tuna Tataki with Tosazu	32
Tuna Sashimi Salad with Matsuhisa Dressing	36
Lobster Salad with Spicy Lemon Dressing	55
Field Greens with Matsuhisa Dressing	12.5
Salmon Skin Salad	21

NOBU OMAKASE

Available until 8:30pm Sunday to Thursday Available until 9pm Friday & Saturday

Signature Seven Course 180 Sydney Seven Course 230

NOBU NOW

Vegetable Hand Roll with Sesame Dressing	14
Crispy Rice with Spicy Tuna	36
Whitefish Sashimi Dry Miso	28
Seared Salmon Karashi Sumiso	28
Baby Spinach Salad Dry Miso	22
Baby Spinach Salad Dry Miso with Prawn	42



HOT DISHES NOBU CLASSIC

Black Cod Miso	65
Black Cod Butter Lettuce	36
Baby Tiger Prawn Tempura with Creamy Spicy Sauce or Butter Ponzu	36
Chilean Sea Bass with Black Bean Sauce	60
Squid 'Pasta' with Light Garlic Sauce	34
Scallops with Spicy Garlic or Wasabi Pepper	45
Creamy Spicy Crab	48
Prawn and Lobster with Spicy Lemon Sauce	60
Lobster Wasabi Pepper	98
Seafood Toban Yaki	44
Beef Toban Yaki	48
Anticucho Peruvian Style Rib Eye Steak	70

WAGYU BEEF

Australian Wagyu MBS9 Full Blood 170 Choice of Preparations New Style Tataki Toban Yaki Steak Ishiyaki Japanese Wagyu A5 275 Choice of Preparations New Style Tataki Toban Yaki Steak Ishiyaki

NOBU NOW

Wagyu Gyoza with Spicy Ponzu (6pcs)	42
Umami Chilean Sea Bass	65
Soft Shell Crab Kara-age with Amazu Ponzu	32
King Crab Tempura Amazu Ponzu	65
Tasmanian Salmon with Crispy Shiso	36
Pan Fried Scallops with Yuzu Truffle (2pcs)	26
Lobster Tempura with Tamari Honey	65
Duck Orange Miso	45
Pork Belly Caramel Miso	32
Calamari Aji Amarillo	32



NIGIRI & SASHIMI SUSHI MAKI (price per piece)

Tuna	10		Hand	Cut
Toro	22	Tuna	14	16
Yellowtail	6	Spicy Tuna	15	18
Salmon	6	Tuna & Asparagus	15	17
Snapper	6	Salmon	12	14
Mackerel	6	Negi Toro	28	30
Squid	5	Negi Hama	14	16
Snow Crab	15	Yellowtail & Jalapeño	14	16
Salmon Egg	12	Salmon & Avocado	14	16
Smelt Egg	8	Scallop & Smelt Egg	26	29
Scallop	8	Eel & Cucumber	20	22
Octopus	7	Prawn Tempura	17	23
Uni	20	California	23	27
Prawn	6	Vegetable	N/A	16
Ama Ebi	6	Soft Shell Crab	N/A	27
Freshwater Eel	8.5	Salmon Skin	N/A	16
Tamago	4	House Special	N/A	30
Wagyu	26	TEMBUS 4		
Sushi Cup Selection (8pcs)	45	TEMPURA		
Sushi Moriawase	61	Prawn		18
Sashimi Moriawase	61	Shojin – Vegetable Selec	tion	18
		Asparagus		6
SOUP & RICE		Avocado		6
Miso Soup	8	Broccoli		6
Mushroom Soup	10	Shiitake Mushroom		6
Clear Soup	8	Zucchini Flower		10
Steamed Rice	5.5			



YAKIMONO

Served with Anticucho, Teriyaki, or Wasabi Pepper Sauce

Chicken 38

Beef 46

Salmon 35

NOBU TACOS (minimum order of any 2)		KUSHIYAKI (2 skewers per order) Served with Anticucho or	
Tuna Tomato Salsa	10	Teriyaki Sauce	
Salmon Spicy Miso	8	Salmon	22
Wagyu Beef	14	Prawn	26
Lobster Wasabi Sour Cream	14	Chicken	20
Chicken Anticucho	12	Beef	28
SHUKO Snacks		VEGETABLES COLD	
Edamame	10	Ohitashi	16
Spicy Edamame	12	Kelp Salad	18
Umami Chicken Wings (4pcs)	28	Shiitake Mushroom Salad	17.5
Nobu Wagyu Sliders (2pcs)	32	New Style Tofu and Tomato	23
		Oshinko	13

VEGETABLES HOT

Nasu Miso	25
Warm Mushroom Salad	32
Mushroom Toban Yaki	32
Cauliflower Jalapeño	25
Grilled Asparagus Dry Miso	25



DESSERTS NOBU NOW

Whisky Cappuccino	15
With coffee brûlée & vanilla ice cream	
Mango Panna Cotta	19
Coconut lime sorbet & caramelised pineapple	
Pinky Pavlova	19
Strawberry yuzu sorbet, white chocolate cream & fresh berries	
NOBU CLASSIC	
Chocolate Bento Box	21
Warm chocolate fondant & green tea ice cream	
Nobu Cheesecake	21
Baked creamy cheesecake & strawberry yuzu sorbet	
Banana Harumaki	17
Chocolate & banana spring roll, chocolate sorbet & tropical sauce	
Selection of Ice Creams & Sorbets	7
House made sorbet & ice cream	
Mochi Ice Cream	7 per piece
Ice cream wrapped in soft rice dough	
Seasonal Exotic Fruit Selection	17
Assorted fresh fruits	