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Menu is a sample only and is subject to change. For Special Days*, please note set menu may apply. *Valentine's Day, Mother's Day, Father's Day, Public Holiday, or Public Holiday Eve. Should you have any special dietary requirements or allergies, please inform your waiter. Please note: Credit card payments incur a service fee of 1.15%. 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).

NOBU COLD DISHES

Crispy Rice with choice of Spicy Tuna, Salmon or Yellowtail	37
Toro Tartare with Caviar	62
Salmon Tartare with Caviar	50
Yellowtail Jalapeño	40
Tiradito	35
New Style Sashimi with choice of Salmon, Scallop or Whitefish	37
New Style Sashimi Scampi	50
Whitefish Sashimi Dry Miso	35
Oyster with Nobu Sauces	43
Oyster Kataifi	30
Salmon Nashi Pear	35
Salmon Tataki Karashi Su Miso	35
Seafood Ceviche	30
Beef Tataki with Onion Salsa Ponzu	39
Nobu Style Beef Tartare with Caviar	68
Sashimi Salad with Matsuhisa Dressing	39
Field Greens with Matsuhisa Dressing	20
Lobster Salad with Spicy Lemon Dressing	101
Baby Spinach Salad Dry Miso	27
<i>add Prawn</i>	39
<i>add Lobster</i>	102
Crispy Shiitake Salad Goma Truffle	22
Vegetable Hand Roll with Sesame Sauce	12

OMAKASE

Multi Course Nobu Tasting Menu

Signature 186

Melbourne 225

Please notify our service colleagues if you have any known food allergies or intolerance.

NOBU HOT DISHES

Black Cod Miso	69
Black Cod Butter Lettuce	41
Umami Chilean Sea Bass	73
Chilean Sea Bass Jalapeño Miso	73
Steamed Salmon Dry Miso	49
Seafood Toban Yaki	43
Baby Tiger Prawn with Creamy Spicy or Butter Ponzu	39
King Crab Tempura Amazu Ponzu	67
Lobster Tempura with Tamari Honey Sauce	101
Soft Shell Crab Amazu Ponzu	39
Seafood Kakiage	30
Eggplant Special	34
Squid 'Pasta' with Light Garlic Sauce	37
Scallop Spicy Garlic or Wasabi Pepper	37
Prawn Spicy Garlic	37
Lobster Wasabi Pepper	101
Creamy Spicy Crab	54
Wagyu Dumpling with Spicy Ponzu	47
Wagyu Black Opal Tenderloin Truffle Amazu Ponzu	160
Beef Toban Yaki	54
Anticucho Peruvian-Style Rib Eye Steak	61
Nobu Style Wagyu Sliders	34
Wagyu Beef Cheek Wasabi Salsa	69
Pork Belly Caramel Miso	41
Lamb Chop Rosemary Miso	60
Duck Breast Orange Miso	52
Umami Baby Chicken	48

WAGYU BEEF

Australian Black Opal Full Blood MBS9+
198 per 150 gr

Japanese A5 MB12 Hokkaido
228 per 150 gr

New Style

Tataki

Steak

Toban Yaki

Tacos

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SHUKO

Edamame	14
Spicy Edamame	18
Umami Chicken Wings	29
Baby Corn Honey Truffle	16
Salt & Pepper Squid	22

NOBU TACO

(Minimum order 2pcs)

Tuna Dry Miso	10
Salmon Spicy Miso	10
Lobster Ceviche	19
Prawn Chimichurri Aioli	12
Wagyu Beef Spicy Ponzu	17
Pulled Beef Aji Amarillo Aioli	16
Nori Avocado Caviar	39
Vegetable	8

PLANT BASED

New Style Tofu & Tomato	24
Roasted Cauliflower Jalapeño	26
Nasu Miso	26
Warm Mushroom Salad	33
Mushroom Toban Yaki	33
Broccolini Chili Garlic or Shiso	23
Vegetables Spicy Garlic	27

NIGIRI & SASHIMI

(Price per piece)

Tuna	10
Japanese Toro	29
Yellowtail	10
Salmon	8
Market Whitefish	8
New Zealand Snapper	9
Kinmedai	10
King George Whiting	10
Salmon Egg	12
Scallop	9
Prawn	9
Snow Crab	12
Octopus	8
Uni	23
Scampi	21
Unagi	12
Tamago	5
Australian Wagyu	21
Japanese A5 Wagyu Beef	23

SUSHI SELECTION

Sushi	88
Sashimi	109

SOUP

Miso Soup	14
Mushroom Soup	19
Spicy Seafood Soup	25

SUSHI MAKI

	Hand	Cut
Tuna	14	17
Spicy Tuna	16	18
Tuna Asparagus	17	19
Salmon & Avocado	14	17
Toro & Scallion	29	31
Yellowtail & Scallion	14	17
Yellowtail & Jalapeno	16	17
Scallop & Smelt Egg	27	28
Eel & Cucumber	22	26
California	24	28
Prawn Tempura	18	24
Soft Shell Crab		28
House Special		31
New Style		29
Vegetable	16	17
Kappa	7	10

TEMPURA

Shrimp	21
Asparagus	7
Avocado	7
Broccoli	7
Shiitake Mushroom	7
Zucchini	7
Shojin – Vegetable Selection	23