



Nobu cookbooks are available for purchase.



Nobu, the world's most recognized Japanese restaurant, known for its innovative "New Style" Japanese cuisine, launched its Australian location in 2007 here at the Crown Entertainment Complex in Melbourne.

With the original in New York, the Nobu brand is now an empire that spans the globe, offering signature dishes such as yellowtail sashimi with jalapeno, tiraditio Nobu-style, and black cod with miso.

Over looking the southern banks of the Yarra River, Nobu Melbourne offers a stunning view inside and out. River stones suspended in mid air, cherry blossom adorned ceilings, burnished woods, and rich hues create an ambience of elegance and refinement.



## SUSHI ROLL

	Hand Roll	Cut Roll
Tuna	11.00	13.00
Salmon	11.00	13.00
Spicy Tuna	12.00	14.00
Asparagus Tuna	12.00	14.00
Negi Hama – King Fish with Spring Onion	12.00	14.00
Scallop and Smelt Egg	11.00	13.00
Salmon and Avocado	13.00	15.00
Eel and Cucumber	12.00	15.00
Eel and Avocado	12.00	15.00
Prawn Tempura	12.00	15.00
Salmon Skin	12.00	15.00
California Roll with Crab and Avocado	18.00	21.00
House Special Roll	N/A	20.00
Soft Shell Crab Roll	N/A	21.00
Negi –Toro	25.00	28.00
Kappa Roll	5.00	8.00
Oshinko Roll	6.00	8.00
Kanpyo	6.00	8.00
Vegetable	10.00	13.00

## SUSHI DINNER

50.00

## *Aperitivo Fridays*

Where will you be this Friday night?

Enjoy the stylish surrounds of Nobu every Friday for Aperitivo.

Indulge in complementary canapés from 5-7pm while you enjoy signature cocktails, sake or wine at Nobu Bar.

Be seen at Melbourne's most chic after work celebration, Aperitivo.

Crown practises responsible service of alcohol. Offer valid 5-7pm Fridays, subject to availability.

\*Items not included in dinner special price. All prices are inclusive of 10% GST



## CEVICHE

Seafood Ceviche	18.00
King Crab with Avocado*	32.00

### OMAKASE - CHEF'S CHOICE

6 Course 105.00

9 Course 135.00

## NOBU SPECIAL HOT DISHES

King Crab Tempura Amazu Ponzu*	36.50
Black Cod Miso*	47.50
Nasu Miso	12.00
Squid Pasta with Light Garlic Sauce	22.00
Crispy Oysters with Creamy Wasabi and Caviar	11.50
Prawn and Lobster Spicy Lemon Sauce*	48.00
Baby Tiger Prawn Tempura with Creamy Spicy Sauce or Butter Ponzu	20.50
Lobster Wasabi Pepper Sauce in Half Shell*	M/P
Soft shell crab with kiwi salsa, finger lime and anti-cucho salt*	28.00
Wagyu Gyoza with Goma Ponzu*	38.00
Prawns with Spicy Garlic Sauce	29.00
Scallops with Spicy Garlic or Wasabi Pepper	29.00
Eel harumaki with caviar and fresh yuzu miso*	28.00
Abalone with Light Garlic Sauce*	46.00
Blackmore wagyu intercostal with wasabi salsa*	38.00
Free range pork with apple tonkatsu sauce and creamy wasabi*	34.00
Baby barramundi with ginger sake soy*	48.00
Seasonal Vegetable in Spicy Garlic Sauce	17.00
Tenderloin Toban Yaki	43.00
Toro Toban Yaki*	80.00
Mushroom Toban Yaki	22.00
Seafood Toban Yaki	35.00

## WOOD OVEN

Whole Poussin with Moro Miso*	37.00
Smoked duck with balsamic teriyaki sauce	37.00
Rib eye truffle butter with amazu yuzu mushrooms*	60.00
Whole Roasted Leek with Creamy Miso Sauce	25.00
Nobu Rib with Aji Panca Tomato Gastrique*	49.00
Maroon with shichimi crust*	50.00
Oven Roasted Seasonal Vegetables	27.00
Beef Tenderloin with Wasabi Salsa*	44.00



## WAGYU\*

Rib Eye Marble Score 9+	40.00 per 50g
David Blackmore Wagyu Score 9+	52.00 per 50g

Choice of Styles: Tataki, New Style, Toban Yaki or Grilled Steak  
(Minimum of 100g for steak)

## YAKIMONO

(Served with choice of Teriyaki, Anti-Cucho, Wasabi Pepper Sauce)

Beef Tenderloin	43.00
Free range chicken	36.00
Lamb Cutlets*	42.00
Salmon	30.00

## KUSHIYAKI AND ANTI-CUCHO

Beef	14.00	Prawn	20.00
Chicken	12.00	Scallop	19.00
Salmon	13.00	Vegetable	8.00

## TEMPURA

(2 pieces per order )

Asparagus	5.00	Red Capsicum	2.00
Broccoli	3.00	Tofu	4.00
Carrot	3.00	Zucchini	2.00
Eggplant	3.00	Shiitake Mushroom	5.00
Japanese Sweet Potato	4.50	Shallot	3.00
Pumpkin	3.00	Shojin	12.00
Scallop	10.00	Squid	8.00
Prawn	10.50	White Fish	10.00
Tuna Tempura Roll	24.00		
Tempura Dinner	30.00		

## SOUPS AND RICE

Miso	8.00	Akadashi	7.00
Spicy Seafood	10.00	Mushroom	8.00
Clear	8.00	Rice	5.00



## SUSHI & SASHIMI

(price per piece)

Tuna	7.00
Octopus	4.00
Japanese Chu-Toro	m/p
Calamari	4.00
Japanese O-Toro	m/p
Prawn	4.00
Salmon	5.00
Snow Crab	9.00
Yellowtail	5.00
Japanese Scallop	5.00
Red Snapper	5.00
Sea Urchin	10.00
Sea Cod	5.50
Abalone	10.00
Alphonsino	6.00
Eel	4.50
Smelt Egg	3.00
Sea Eel	5.00
Omelette	3.00
Ocean Trout	5.00
Salmon Egg	7.00
Smoked Salmon	5.50
Garfish	4.00
King George Whiting	5.50
Mackerel	4.50
Sardine	3.00
Jack Mackerel	4.00
Gurnard	4.50

## SASHIMI DINNER

50.00



## COLD DISHES

Yellowtail Sashimi with Jalapeño	22.00
Tuna Tataki with Tozasu	22.00
Red Snapper with Dried Miso	25.00
Scallop Sashimi with Dried Miso	25.00
Oyster with a Trio of Sauces – 6 pieces*	34.00
Sashimi Tacos with Yellowtail, Salmon, Lobster and Snow Crab – 4 pieces	23.50
Spicy Miso Chips with Tuna and Scallops – 4 pieces	14.00
Beef Tataki with Ponzu and Garlic Chips	27.00
Salmon Tataki Karashi Su Miso	20.00
Crispy Rice with Spicy Tuna – 8 pieces	28.00
Nobu Shooter with Ponzu – Oyster or Uni	12.00
Salmon or Yellow Tail Tartar with Wasabi Soy	22.00
Toro Tartar Wasabi Soy and Caviar*	45.00
Spanner crab inaniwa salad with yuzu dressing*	39.00
Melbourne's uni squid tiradito	16.00
Salmon pastrami honey mustard	28.00
Whitefish with yuzu honey aji limo	28.00

## NEW STYLE SASHIMI

Salmon	20.50	Scallop	20.00
White Fish	20.00	Oyster – 6 pieces*	34.00
New Zealand scampi* 3 pieces	32.00		

## TIRADITO

White Fish	20.00	Uni	23.00
Scallop	20.00	Oyster – 6 pieces*	34.00

## SALADS

Edamame	7.50
Kelp Salad	18.00
Field Greens	11.50
Oshinko	10.00
Shiitake Salad	13.00
Baby Spinach Salad with Dried Miso	21.00
Lobster Salad with Spicy Lemon Dressing*	41.00
Sashimi Salad with Matsuhisa	28.00
Sauteed Mushroom Salad	23.00
Ocean trout tataki paper thin salad jalapeño dressing	25.00

START THE WEEK WITH

# Melbourne's Finest

## MONDAY - WEDNESDAY EVENINGS

TWO COURSES AND TWO GLASSES OF WINE \$68

Choose from the à la carte menu, a side dish plus wine from our cellar selection and tea or coffee.

Vintage		Glass	Bottle
NV	Dal Zotto 'Prosecco', <i>King Valley, Victoria</i>	14	59
2010	Hahndorf Hill Pinot Grigio <i>King Valley, Victoria</i>	13	60
2010	Scotchmans Hill Sauvignon Blanc <i>Bellarine Peninsula, Victoria</i>	12	55
2011	Delatite Riesling <i>Mansfield, Victoria</i>	15	64
2010	Yangarra Chardonnay <i>McLaren Vale, South Australia</i>	10	50
2011	Mitolo 'Jester' Sangiovese Rosé <i>McLaren Vale, South Australia</i>	10	50
2010	Yarraloch Pinot Nior <i>Yarra Valley, Victoria</i>	11	54
2008	Stone Dwellers Shiraz <i>Strathbogie Ranges, Victoria</i>	10	49
NV	Plum Wine NV Hokusetsu Umeshu <i>Sado Island, Japan</i>	14	60

\*Price is per person. Crown practises responsible service of alcohol, offer includes a choice of two courses from the à la carte menu, a choice of two glasses of Victorian wine from the exclusive list in each restaurant, a choice of side dish and tea/coffee. Exclusions apply. Offer is valid only Mondays, Tuesdays and Wednesdays from 6pm. Offer may be withdrawn on 30 days notices.