

COLD DISHES

Hiramasa Yellowtail Sashimi with Jalapeño	30
Vegetable Hand Roll with Sesame Miso	8
Nobu Style Seafood Ceviche	22
Fresh Oysters with Trio of Sauces	36
Beef Tataki	34
Matsuhisa Crispy Rice with Spicy Tuna	31

NEW STYLE SASHIMI

Tasmanian Salmon	28
White Fish	28

TIRADITO

Japanese Scallop	28
White Fish	28

DRY MISO

Japanese Scallop	28
White Fish	28

NOBU TACOS

Price per piece, minimum order 2 pieces

Tuna	8
Tasmanian Salmon	8
Spanner Crab	10

SALADS

Edamame, Murray River Salt	8.5
Charred Edamame with Chilli Salt	10
Field Greens with Matsuhisa Dressing	12.5
Baby Spinach Salad with Dry Miso	22
Tuna Sashimi Salad with Matsuhisa Dressing	30
Southern Rock Lobster and Shiitake Salad with Spicy Lemon Dressing	48

NOBU LUNCH BENTO BOXES

Available until 3pm

Nobu Signature Bento Box	60
Nobu Deluxe Bento Box	69.5
Vegetarian Bento Box	35
Served with Rice and Miso Soup	



OMAKASE

Available from 6pm - 9pm

Experience the essence of Chef Matsuhisa's cuisine through
Nobu Signature Omakase 6 Courses 135

Melbourne Chef de Cuisine 8 Courses 155

(Prices are per person and the full table must participate)

NOBU SPECIAL HOT DISHES

Nasu Miso	21
Alaskan King Crab Tempura with Amazu Ponzu	42
Nobu Style Wagyu Tacos (4 pieces)	40
Black Cod Miso	60
Black Cod Lettuce Cup	32
Baby Tiger Prawns with Creamy Spicy	32
Clover Valley Short Ribs with Aji Panca Tomato Gastrique	64
Wagyu Gyoza with Goma Ponzu	39
Mayura Gold Series Wagyu with Wasabi Salsa	56
Prawns with Spicy Garlic Sauce	30
Scallops with Wasabi Pepper Sauce	30
Sauteed Seasonal Vegetables with Truffle Light Garlic Sauce	26
Umami Chicken Wings	26
Mushroom Tobanyaki	28
Shojin (Mixed Vegetable Tempura)	18

YAKIMONO

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

Grass Fed Beef Tenderloin	44
Bannockburn Free Range Corn Fed Chicken	36
Tasmanian Salmon	33

Please note credit card payments incur a 1.2% surcharge

SUSHI & SASHIMI

Tuna	7
Japanese Toro	25
Hapuka	6
Prawn	5
Tasmanian Salmon	5
Hiramasa Yellowtail	5
Japanese Eel	6.5
King George Whiting	6
Mackerel	5
Uni	15

SUSHI MAKI

	Hand	Cut
Salmon & Avocado	13	15
Spicy Tuna	13	15
House Vegetable	13	15
Eel & Avocado	12	20
Prawn Tempura	16	22
California	18	26
Soft Shell Crab	N/A	26
House Special	N/A	26

DESSERT

Chocolate Fondant,	18
Imperial Matcha Ice Cream	
Whisky Cappuccino	14
Cardamom Cream, Toasted Cinnamon Crunch, Espresso Gelato,	
Whisky Foam	
Ice Cream Scoop / Sorbet	5

Scan the QR code to view the beverage menu

