



## NOBU SIGNATURE 7 COURSE OMAKASE DINNER

### 1ST COURSE

Salmon Tartare with Caviar

### 2ND COURSE

Southern Rock Lobster with Spinach Salad Dry Miso

### 3RD COURSE

Chef's Selection Nigiri

### 4TH COURSE

Black Cod Miso

### 5TH COURSE

6+ Mayura Wagyu Beef with Truffle Teriyaki,  
Seasonal Mushroom & Vegetable

### 6TH COURSE

Hot Soba Soup with Shiitake & Inaniwa Noodle

### PALATE CLEANSER

### 7TH COURSE

Whisky Cappuccino

**\$170 per person**

Menu is only available during dinner service for groups of 7 or below. 72 hours notice required. Should you have any special dietary requirements or allergies please let us know. Please note credit card payments incur a 1.15% surcharge. A 10% surcharge applies on Sundays. A 15% surcharge applies on Public Holidays excluding set menu prices advertised (one surcharge fee of 15% if Public Holiday falls on a Sunday)



NOBU MELBOURNE  
7 COURSE OMAKASE DINNER

1ST COURSE

Santenmori – New Style Salmon with Uni,  
Toro Jalapeño with Caviar and Yellowtail Jalapeño

2ND COURSE

Creamy Ponzu Inaniwa Noodle with  
Spanner Crab & Salmon Ikura

3RD COURSE

Chef's Sushi Selection & Sushi Cup

4TH COURSE

Tempura Southern Rock Lobster with  
Tamari Truffle Honey

5TH COURSE

Umami Glacier 51 Toothfish with Coriander,  
Red Onion & Yellow Anticucho

6TH COURSE

Beef Tenderloin Shiitake Truffle Crust,  
Fried Spinach, Seasonal Mushrooms & Amazu Ponzu

PALATE CLEANSER

7TH COURSE

Mini Green Tea Lava with  
Pineapple Compote & Yuzu Ice Cream

**\$195 per person**

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NOBU SIGNATURE  
7 COURSE VEGETARIAN OMAKASE

1ST COURSE

Avocado Tartare

2ND COURSE

Grilled Leek with White Miso Dressing

3RD COURSE

Chef's Selection Nigiri

4TH COURSE

Nasu Miso

5TH COURSE

Mushroom Toban\*

6TH COURSE

Vegetable Miso Soup

PALATE CLEANSER

7TH COURSE

Nobu Seasonal Fruit Bento

**\$110 per person**

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NOBU MELBOURNE  
7 COURSE VEGETARIAN OMAKASE

1ST COURSE

Santenmori – Vegetarian Taco, Padron Peppers  
& Tomato Ceviche

2ND COURSE

Fried Asparagus with White Miso Sauce

3RD COURSE

Chef's Sushi Selection & Sushi Cup

4TH COURSE

Red Cabbage Steak with Teriyaki Balsamic Sauce

5TH COURSE

Roasted Seasonal Vegetable Toban

6TH COURSE

Spicy Mushroom Soup\*

PALATE CLEANSER

7TH COURSE

Nobu Seasonal Fruit & Sorbet

**\$150 per person**

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