



NOBU X PETALUMA

WITH PETALUMA WINES \$248

1ST COURSE

Santemori

Tasmanian Oyster with Tosazu Jelly,
Yellowtail Tartare With Wasabi Soy and Caviar, Crispy Yuba Sandwich
with Sesame Miso Snow Crab and Finger Lime Salsa

Croser Sparkling Nv

2ND COURSE

Whitefish Yuzu Aji Limo Salad

Whitefish Sashimi, Yuzu Honey Aji Amarillo Dressing, Sliced Red
and Yellow Capsicum, Sliced Red Onion,
Micro Coriander/Micro Celery, Crispy Shitake

Petaluma 'Hanlin Hill' Riesling 2024

3RD COURSE

Sushi

Tuna, Salmon, Yellowtail, Kgw and Ikura

Petaluma 'Piccadilly' Chardonnay 2024

4TH COURSE

Panko Scallop

with Kiwi Salsa, Red Coral Salad with Wasabi Aioli

Petaluma 'White Label' Rosé 2024

5TH COURSE

Tiger Prawn

with Cold Inaniwa, Miso Garlic Butter and Shellfish Oil

Petaluma 'White Label' Pinot Noir 2023

6TH COURSE

Australian Wagyu

with Nobu Wasabi Salsa, Pickle Cherry Tomato and Micro Sorrel

Petaluma 'Evans Vineyard' Cabernet Merlot 2019

DESSERT

Miso Cappuccino

Layers Of Miso Brulée, Candied Pecans,
Vanilla Ice Cream and Coffee Foam

Petaluma 'Hanlin Hill' Cane Cut Riesling 2018