

WWW.NOBURESTAURANTS.COM

(V) Vegetarian

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).

\$95 BUSINESS LUNCH MENU

Monday to Friday, includes one glass of Red, White, Sparkling Wine, Local Beer or Soft Drink with Complimentary 4 Hours Multi-Level Parking

$\mathsf{STARTER}$ Choice of One

Tuna Sashimi Salad with Matsuhisa Dressing Lobster Salad with Spicy Lemon Dressing Yellowtail Jalapeño

SUSHI Choice of One Yellowtail Roll and Tuna Sushi House Special Roll and Unagi Sushi Salmon Avocado Roll and Scallop Sushi

MAINS Choice of One Black Cod Miso Beef Tenderloin with Anticucho Softshell Crab with Watermelon and Amazu Ponzu

SUPPLEMENT

Mayura 9+ Wagyu (50g) with Truffle Teriyaki

57

DESSERT Choice of One Whisky Cappuccino Selection of Gelato or Sorbet Selection of Mochi

BENTO BOXES

Served with miso soup

Classic

80

Tuna Sashimi Salad with Matsuhisa Dressing Chef's Selection of Sushi and Cut Roll Baby Tiger Prawn Tempura with Creamy Spicy Black Cod Miso Vegetables with Spicy Garlic and Rice

Vegetarian (V)

Baby Spinach Salad Dry Miso Assorted Vegetable Sushi and Cut Roll Shojin Tempura Nasu Miso Vegetables with Spicy Garlic and Rice 50

SHUKO

Snacks

Edamame (V)	12
Spicy Edamame (V)	14
Padron Peppers Den Miso (V)	14
Umami Chicken Wings	28
Salt and Pepper Squid	21
Roasted Baby Corn (V)	15

NOBU TACO

(Minimum order 2pcs)

Tuna	10
Salmon	10
Vegetable	8
Spanner Crab	15
Wagyu Beef	16

WAGYU BEEF

Australian Wagyu Mayura Full Blood MBS9 190 per 150g

Japanese A5 Wagyu MB12 Hokkaido 220 per 150g

Choice of Preparations New Style, Tataki, Toban Yaki, Ishiyaki or Steak

NIGIRI & Sashimi

(Price per piece)

Tuna	10
Japanese Toro	28
Yellowtail	9
Salmon	8
Mackerel	8
New Zealand Snapper	9
Kinmedai	10
Market Whitefish	8
King George Whiting	10
Salmon Egg	12
Smelt Egg	8
Scallop	8
Octopus	8
Prawn	8
Snow Crab	12
Uni	20
Scampi	18
Japanese Water Eel	12
Tamago	5
Mayura Wagyu Nigiri	20
Japanese A5 Wagyu Nigiri	22

SELECTION

(Chef's choice)

Sushi (10pcs)	85
Sashimi (12pcs)	105

SUSHI MAKI

California Baked Crab

Prawn Tempura

Soft Shell Crab

House Special

New Style

Kappa (V)

Vegetable (V)

Scallop & Smelt Egg

YAKIMONO

Served with Anticucho, Teriyaki or Wasabi Pepper Sauce

42

	Hand	Cut	
Tuna	14	16	Chicken
Spicy Tuna	15	17	Beef
Tuna & Asparagus	16	18	Salmon
Negi Toro	28	30	Lamb
Yellowtail & Jalapeño	15	16	
Negi Hama	14	16	
Salmon & Avocado	14	16	VEGE
Salmon Skin	15	16	
Eel & Cucumber	20	25	Vegetable Hand F Sesame Miso
California	23	27	New Style Tofu a

26

17

26

N/A

N/A

N/A

5

15

28

23

27

27

30

28

10

16

eef	52
almon	36
amb	48

TABLES

Vegetable Hand Roll Sesame Miso	12
New Style Tofu and Tomato	23
Nasu Miso	25
Warm Mushroom Salad	32
Vegetables Spicy Garlic	26
Steamed Broccoli with Shiso Salsa	22
Cauliflower Jalapeño	25
Shojin Tempura	22

SOUP & RICE

Miso Soup	12
Mushroom Soup	18
Steamed Rice	5.5

NOBU COLD DISHES

Yellowtail Jalapeño	39
Tiradito	34
Whitefish Sashimi Dry Miso	34
New Style Sashimi Salmon, Scallop or Whitefish	36
New Style Sashimi Scampi	48
Oysters with Nobu Sauces (6pcs)	42
Seafood Ceviche	29
Sashimi Salad with Matsuhisa Dressing	38
Field Greens Salad with Matsuhisa Dressing	17
Lobster Shiitake Salad with Spicy Lemon Dressing	98
Shiitake Salad with Spicy Lemon Dressing	21
Salmon Skin Salad	24
Crispy Rice with Spicy Tuna	36
Seared Salmon Karashi Su Miso	34
Baby Spinach Salad Dry Miso with Prawn with Lobster	26 38 98
Beef Tataki with Onion Salsa and Ponzu	38

NOBU HOT DISHES

Black Cod Miso	67
Black Cod Butter Lettuce	40
Baby Tiger Prawns Tempura with Creamy Spicy Sauce or Butter Ponzu	38
Scallops Spicy Garlic or Wasabi Pepper	36
Prawns Spicy Garlic	36
Prawn and Lobster with Spicy Lemon Sauce	108
Creamy Spicy Crab	52
Westholme Bone-In Rib Eye with Truffle Butter Sauce 500g	165
Glacier 51 Toothfish Dry Miso	65
King Crab Tempura Amazu Ponzu	65
Soft Shell Crab Tempura Amazu Ponzu	38
Pork Belly Caramel Miso	40
Nobu Short Ribs with Aji Panca	68

NOODLES

Chicken Udon	42
Seafood Udon	42
Vegetable Udon	30