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(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).

BENTO BOXES

Monday to Friday, includes one glass of Red, White, Sparkling Wine, Local Beer or Soft Drink
with 4 hour Complimentary Multi-Level Carpark, Clarke Street

Classic

85

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

Melbourne

95

Salmon Tataki with Jalapeño Dressing with Mix Salad
Chef's Selection of Sushi and Cut Roll
Soft Shell Crab Tempura Amazu Ponzu
Black Cod Miso
Beef Tenderloin Anticucho with Cauliflower and Rice

SHUKO

Snacks

Edamame (V)	14
Spicy Edamame (V)	17
Umami Chicken Wings	28
Salt and Pepper Squid	21
Roasted Baby Corn (V)	15
Tempura Whiting	14

NOBU TACO

(Minimum order 2pcs)

Tuna	10
Salmon	10
Vegetable	8
Spanner Crab	15
Wagyu Beef	16
Lobster	18

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

SELECTION

(Chef's choice)

Sushi	85
Sashimi	105

SUSHI MAKI

	Hand	Cut
Tuna	14	16
Spicy Tuna	15	17
Tuna & Asparagus	16	18
Negi Toro	28	30
Yellowtail & Jalapeño	15	16
Negi Hama	14	16
Salmon & Avocado	14	16
Salmon Skin	16	17
Eel & Cucumber	21	25
California	23	27
Baked Crab	26	28
Prawn Tempura	17	23
Scallop & Smelt Egg	26	27
Soft Shell Crab	N/A	27
House Special	N/A	30
New Style	N/A	28
Kappa (V)	7	10
Vegetable (V)	15	16

YAKIMONO

Served with Anticucho, Teriyaki or Wasabi
Pepper Sauce

Chicken	44
Beef	54
Salmon	36
Lamb	48

PLANT BASED

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

SOUP & RICE

Miso Soup	14
Mushroom Soup	18
Steamed Rice	5.5

NOBU COLD DISHES

Crispy Rice with Spicy Tuna	36
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	42
Seafood Ceviche	29
Seared Salmon Karashi Su Miso	34
Beef Tataki with Onion Salsa and Ponzu	38
Lobster Nashi Pear	98
Sashimi Salad with Matsuhisa Dressing	38
Field Greens Salad with Matsuhisa Dressing	19
Lobster Shiitake Salad with Spicy Lemon Dressing	98
Shiitake Salad with Spicy Lemon Dressing	21
Salmon Skin Salad	24
Baby Spinach Salad Dry Miso	26
with Prawn	38
with Lobster	98

NOBU HOT DISHES

Black Cod Miso	67
Black Cod Butter Lettuce	40
Glacier 51 Toothfish Dry Miso or Jalapeño	67
Baby Tiger Prawns Tempura with Creamy Spicy Sauce or Butter Ponzu	38
King Crab Tempura Amazu Ponzu	65
Soft Shell Crab Tempura Amazu 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
Pork Belly Caramel Miso	40
Nobu Short Ribs with Aji Panca	71

NOODLES

Chicken Udon	42
Seafood Udon	42
Vegetable Udon	30