


## Dessert

Nobu tasting plate - a selection of Nobu's finest desserts*	28.00
Suntory whisky cappuccino layered with crunchy coffee crumble, coffee crème, milk ice cream and whisky foam	14.00
 Penfolds Grandfather Port, Australia	18.00
Nobu's bento box with hot chocolate fondant, green tea ice cream and a goma tuile	18.50
Warm vanilla rice pudding, azuki bean ice cream and infused seasonal fruit	17.00
 Cloudy Bay Late Harvest Riesling, New Zealand	14.00
Kabocha pumpkin panna cotta with gingersnaps, pisco infused fruit, spiced honey and mandarin granite	17.00
Green tea and lime cheesecake on a kinako crust with spiced apples, mango coulis and frozen yoghurt	17.00
Toasted banana and passionfruit marshmallow with milk chocolate cremoso, brûléed bananas and passionfruit caramel	18.00
Warm satandagi buns filled with pistachio ganache served with caramelized pistachios, raspberry coulis and almond ice cream	18.50
Handmade Mochi rice cakes surrounding ice cream	16.00
 Hokusetsu Daiginjo Sake, Japan	30.00
Fruit infused sake - 200ml*	28.00
Home-made ice cream and sorbets	16.00
Palate cleanser	2.80

 Our Sommelier's wine recommendation for this dish.  
All prices inclusive of 10% GST. \*Items not included in lunch or dinner special price.  
All prices are inclusive of 10% GST

## Dessert Wine by the Glass

NV	Hokusetsu Umeshu Plum Wine Osaka, Japan	14.00
2010	Two Hands Moscato 500ml Barossa Valley, South Australia	10.00
2005	Cloudy Bay Late Harvest Riesling Marlborough, New Zealand	14.00

## Dessert Wine

2007	Plunkett Fowles 'The Exception' Botrytis Viognier, Strathbogie ranges, Victoria	59.00
2010	Two Hands Moscato 500ml Barossa Valley, South Australia	44.00
2007	De Bortoli Noble One 375ml Griffith, New South Wales	58.00
2003	Château D'Yquem 375ml Sauternes, France	875.00
1997	Château D'Yquem 375ml Sauternes, France	1095.00
2005	Cloudy Bay Late Harvest Riesling 375ml Marlborough, New Zealand	70.00
2005	Château Roumieu Lacoste Sauternes, France	135.00
NV	Hokusetsu Umeshu Plum Wine 500ml Osaka, Japan	60.00

## Fortified

Quinta Vale D. Maria LBV – Portugal	14.00
Vallado 20 year old Tawny Port - Portugal	16.00
Penfolds Grandfather - Australia	18.00
Lusta Pedro Ximenez – Spain	12.00

## Cognac

Camus Jubilee	150.00
Courvoisier Napoleon VSOP	14.00
Hennessy Ellipse	600.00
Hennessy Paradis	45.00
Hennessy Richard	160.00
Hennessy VSOP	14.00
Hennessy XO	24.00
1942 Les Antiquaires	100.00
Rémy Martin Louis XIII	140.00
Normandin Mercier Très Vielle	100.00
Rémy Martin Extra	42.00
Rémy Martin VSOP	14.00
Rémy Martin XO Excellence	30.00

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## Armagnac


1985 Delord	22.00
1931 Castarade	180.00

## Eaux de Vie

Berneroy Calvados 18 y.o.	16.00
Calvados Boulard Grand Solage	18.00
Gabriel Boudier Crème De Peche	14.00
Massenez Poire William	22.00

## Coffees

Caffé latte	5.70
Cappuccino	5.70
Espresso	4.20
Flat white	5.70
Long black	5.70
Long macchiato	5.70
Mocha	5.70
Petit fours – 3 pieces   6 pieces	7.50   14.00

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