



LUNCH SPECIAL

Enjoy an appetiser and main course or
main course and dessert for \$46.50

or

Enjoy an appetiser, main course
and dessert for \$57.00

Both options include steamed rice and
either miso soup or field green salad.

Nobu cookbooks are available for purchase.



Nobu, the world's most recognized Japanese restaurant, known for its innovative "New Style" Japanese cuisine, launched its Australian location in 2007 here at the Crown Entertainment Complex in Melbourne.

With the original in New York, the Nobu brand is now an empire that spans the globe, offering signature dishes such as yellowtail sashimi with jalapeno, tiraditio Nobu-style, and black cod with miso.

Over looking the southern banks of the Yarra River, Nobu Melbourne offers a stunning view inside and out. River stones suspended in mid air, cherry blossom adorned ceilings, burnished woods, and rich hues create an ambience of elegance and refinement.



COLD DISHES

Yellowtail Sashimi with Jalapeño	22.00
Tuna Tataki with Tozasu	22.00
Red Snapper with Dried Miso	25.00
Scallop with Dried Miso	25.00
Fresh Oysters with a trio Sauces – 6 pieces*	34.00
Sashimi Tacos with Yellowtail, Salmon, Lobster and Snow Crab – 4 pieces	23.50
Spicy Miso Chips with Tuna and Scallops – 4 pieces	14.00
Beef Tataki with Ponzu and Garlic Chips	27.00
Salmon Tataki with Karashi Su Miso	20.00
Crispy Rice with Spicy Tuna – 8 pieces	28.00
Nobu Shooter with Ponzu – Oyster or Uni	12.00
Salmon or Yellow Tail Tartar with Wasabi Soy	22.00
Toro Tartar Wasabi Soy and Caviar*	45.00
Spanner crab inaniwa salad with yuzu dressing*	39.00
Melbourne's uni squid tiradito	16.00
Salmon pastrami honey mustard	28.00
Whitefish with yuzu honey aji limo	28.00

NEW STYLE SASHIMI

Salmon	20.50	Scallop	20.00
White Fish	20.00	Oyster – 6 pieces*	34.00
New Zealand scampi 3 pieces*	32.00		

TIRADITO

White Fish	20.00	Scallop	20.00
Uni	23.00	Oyster – 6 pieces*	34.00

SALADS

Edamame	7.50
Kelp Salad	18.00
Field Greens	11.50
Oshinko	10.00
Shiitake Salad	13.00
Baby Spinach Salad with Dried Miso	21.00
Lobster Salad with Spicy Lemon Dressing*	41.00
Sashimi Salad with Matsuhisa	28.00
Sauteed Mushroom Salad	23.00
Ocean trout tataki paper thin salad with jalapeño dressing	25.00

CEVICHE

Seafood Ceviche	18.00
King Crab with Avocado*	32.00

**Items not included in lunch offer. Lunch offer not available on Public Holidays. All prices are inclusive of 10% GST*



NOBU BENTO BOX*

46.50

Sashimi Salad with Matsuhisa Dressing
Chef's selection of assorted Sushi
Black Cod Miso
Baby Tiger Prawns with Butter Ponzu
Sauteed Vegetable with Spicy Garlic Sauce
Rice and Miso Soup

TEMPURA LUNCH*

32.00

Chef's selection of Vegetables with Prawns
Rice and Miso Soup

SASHIMI LUNCH*

46.50

Chef's selection of assorted Sashimi
Rice and Miso Soup

SUSHI LUNCH*

46.50

Chef's selection of assorted Nigiri Sushi
Tuna Cut Roll and Miso Soup

DONBURI

(Served with Miso Soup and Pickles)

Beef Katsu	26.00	Salmon Anti-Cucho	30.00
Unagi	20.00	Chi Ra Shi Zushi	35.00
Tempura	19.00	Tekka Donburi	30.00
Prawn Kakiage	20.00	Spicy Garlic Vegetable	20.00

NOODLES

Chicken Udon	30.00	Ten Zaru with Cha Soba	19.00
Seafood Udon	35.00	Tempura Cha Soba served hot	19.00
Tempura Udon	19.00	Inaniwa Udon	16.00



NOBU SPECIAL HOT DISHES

King Crab Tempura Amazu Ponzu*	36.50
Black Cod Miso*	47.50
Nasu Miso	12.00
Squid Pasta with Light Garlic Sauce	22.00
Crispy Oyster with Creamy Wasabi and Caviar	11.50
Prawn and Lobster Spicy Lemon Sauce*	48.00
Baby Tiger Prawn Tempura with Creamy Spicy Sauce or Butter Ponzu	20.50
Lobster Wasabi Pepper Sauce in Half Shell*	M/P
Soft shell crab with kiwi salsa, finger lime and anti-cucho salt*	28.00
Wagyu Gyoza with Goma Ponzu*	38.00
Prawns with Spicy Garlic Sauce	29.00
Scallops with Spicy Garlic or Wasabi Pepper	29.00
Eel harumaki with caviar and fresh yuzu peel miso*	28.00
Abalone with Light Garlic Sauce*	46.00
Blackmore wagyu intercostal with wasabi salsa*	38.00
Free range pork with apple tonkatsu sauce and creamy wasabi*	34.00
Baby barramundi with ginger sake soy*	48.00
Seasonal Vegetable in Spicy Garlic Sauce	17.00
Tenderloin Toban Yaki	43.00
Toro Toban Yaki*	80.00
Mushroom Toban Yaki	22.00
Seafood Toban Yaki	35.00

WOOD OVEN

Whole Poussin with Moro Miso*	37.00
Smoked duck with balsamic teriyaki sauce	37.00
Rib eye truffle butter with amazu yuzu mushrooms*	60.00
Whole Roasted Leek with Creamy Miso Sauce	25.00
Nobu Rib with Aji Panca Tomato Gastrique*	49.00
Maroon with shichimi crust*	50.00
Oven Roasted Seasonal Vegetables	27.00
Beef Tenderloin with Wasabi Salsa*	44.00

WAGYU*

Rib Eye Marble Score 9+	40.00 per 50g
David Blackmore Wagyu Score 9+	52.00 per 50g

Choice of Styles: Tataki, New Style, Toban Yaki or Grilled Steak
(Minimum of 100g for steak)



YAKIMONO

(Served with your choice of Teriyaki, Anti-Cucho, Wasabi Pepper Sauce)

Beef Tenderloin	43.00	Free range chicken	36.00
Lamb Cutlets*	42.00	Salmon	30.00

KUSHIYAKI AND ANTI-CUCHO

Beef	14.00	Prawn	20.00
Chicken	12.00	Scallop	19.00
Salmon	13.00	Vegetable	8.00

TEMPURA

(2 Pieces per order)

Asparagus	5.00
Red Capsicum	2.00
Broccoli	3.00
Tofu	4.00
Carrot	3.00
Zucchini	2.00
Eggplant	3.00
Shiitake Mushroom	5.00
Japanese Sweet Potato	4.50
Shallot	4.00
Pumpkin	3.00
Shojin	12.00
Scallop	10.00
Squid	8.00
Prawn	10.50
White Fish	10.00
Tuna Tempura Roll	24.00
Uni Tempura	22.00

SOUPS AND RICE

Miso	8.00	Akadashi	7.00
Spicy Seafood	10.00	Mushroom	8.00
Clear	8.00	Rice	5.00



SUSHI & SASHIMI

(Price per Piece)

Tuna	7.00	Octopus	4.00
Japanese Chu-Toro	m/p	Calamari	4.00
Japanese O-Toro	m/p	Prawn	4.00
Salmon	5.00	Snow Crab	9.00
Yellowtail	5.00	Japanese Scallop	5.00
Red Snapper	5.00	Sea Urchin	10.00
Sea Cod	5.50	Abalone	10.00
Alphonsino	6.00	Gurnard	4.00
Eel	4.50	Smelt Egg	3.00
Sea Eel	5.00	Omelette	3.00
Ocean Trout	5.00	Salmon Egg	7.00
Smoked Salmon	5.50	Garfish	4.00
King George Whiting	5.50	Mackerel	4.50
Sardine	3.00	Jack Mackerel	4.00

SUSHI ROLL

	Hand Roll	Cut Roll
Tuna	11.00	13.00
Salmon	11.00	13.00
Spicy Tuna	12.00	14.00
Asparagus Tuna	12.00	14.00
Negi Hama – King Fish with Spring Onion	12.00	14.00
Scallop and Smelt Egg	11.00	13.00
Salmon and Avocado	13.00	15.00
Eel and Cucumber	12.00	15.00
Eel and Avocado	12.00	15.00
Prawn Tempura	12.00	15.00
Salmon Skin	12.00	15.00
California Roll with Crab and Avocado	18.00	21.00
House Special Roll	N/A	20.00
Soft Shell Crab Roll	N/A	21.00
Negi –Toro	25.00	28.00
Kappa Roll	5.00	8.00
Oshinko Roll	6.00	8.00
Kanpyo	6.00	8.00
Vegetable	10.00	13.00



APERITIVO FRIDAYS

Where will you be this Friday night?

Enjoy the stylish surrounds of Nobu every Friday for Aperitivo.

Indulge in complimentary tapas from 5-7pm while you enjoy signature cocktails, sake or wine at the Nobu Bar.

Be seen at Melbourne's most chic after work celebration, Aperitivo.

Nobu Melbourne
03 9292 7879



Crown practises responsible service of alcohol. Offer valid 5-7pm Fridays, subject to availability.