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 NOBUAUSTRALIA

Please note that credit card payments incur a service fee of 1.15%.  
A surcharge of 10% applies on Sundays and 15% on Public Holidays.

# FESTIVE LUNCH

149 per person

29 November - 5 January

Available Daily before 1.30pm.

Hokkaido Scallops, Nashi Pear Junsai Salsa, & Yuzu Chilli Ponzu

Cured Tasmanian Ocean Trout, Black Garlic Cauliflower, Yuzu Pearls

Premium Chef's Choice Sushi Selection

Scampi Harumaki, Amazu Cucumber, Balsamic Wasabi Aioli, Romesco

Seared Black Cod, Yuzu Velouté, Mushroom Tomato, Tempura Saltbush

Grilled 2GR Wagyu MB9+, Raspberry Beef Jus, Pistachio, Fresh Cherry

'Rudolph'

Valrhona Chocolate Choux, Hazelnut Feuilletine, Raspberry Sorbet

Please note that our products either contain or are produced in kitchens which contain and or use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives.

We cannot guarantee that any of our products are 100% allergen free.

# FESTIVE PREMIUM BENTO

95 per person

Seafood Ceviche

Lobster Spinach Dry Miso Salad

Premium Sushi Selection

Beef Tenderloin, Truffle Teriyaki

Snow Crab Tempura, Amazu Ponzu

Roasted Cauliflower Jalapeño, Rice

Miso Soup

# VEGETARIAN

58 per person

Shiitake Salad with Spicy Lemon Dressing

Chef's Vegetarian Sushi Selection

Tofu with Creamy Spicy Sauce

Spicy Garlic Vegetables with Rice

Eggplant Miso

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## NOBU COLD DISHES

Yellowtail Jalapeño	38
Beef Tataki Onion Ponzu	38
Tuna Sashimi Salad with Matsuhisa Dressing	39
Seafood Ceviche	32
Tuna Tataki with Tosazu	37
Seared Tuna Wasabi Salsa	38
Crispy Rice with Spicy Tuna	35
Baby Spinach Salad Dry Miso / Lobster	27/98
Tartare with Caviar –	
Toro	59
Salmon	36
Yellowtail	37
New Style Sashimi –	
Salmon	35
White Fish	33
Scallop	36
Beef	36
Tiradito –	
Whitefish	32
Octopus	32
Scallop	34
Karashi Su Miso –	
Salmon	37
Yellowtail	37
Dry Miso –	
White Fish	32
Salmon	35
Tuna	37
Sweet Prawn	34
Octopus	32

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## NOBU HOT DISHES

Black Cod Miso	68
Pepper Crusted Glacier 51 Toothfish with Balsamic Teriyaki	67
Prawn Tempura with Creamy Spicy Sauce, Creamy Jalapeño or Butter Ponzu	38
Tasmanian Ocean Trout with Crispy Spinach	43
Creamy Spicy Crab	39
Scallops with Wasabi Pepper or Spicy Garlic Sauce	39
Prawns with Wasabi Pepper or Spicy Garlic Sauce	36
Squid 'Pasta' with Light Garlic Sauce	36
Pork Belly Spicy Miso Caramel	36
Seared Scallops with Jalapeño Salsa	32
Snow Crab Tempura Amazu Ponzu	49
Soft Shell Crab Tempura with Watermelon	44
Half Lobster with Yuzu Truffle Butter	98
Cape Grim 'Grass Fed' Rib Eye (450 grams) –	
Yuzu Truffle	82
Truffle Teriyaki	85
Shiitake Truffle Butter	89
Yakimono –	
Choice of Sauces: Wasabi Pepper, Anticucho, Teriyaki	
Enjoy a selection of all three sauces for an additional 3	
Free Range Chicken	40
Beef Tenderloin	52
Lamb Chops	46
Cape Grim 'Grass Fed' Rib Eye (450 grams)	79
Tasmanian Ocean Trout	40
Tofu	24

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## WAGYU

2GR Full Blood BMS 9+ Wagyu Striploin

110 per 100 grams

or

Japanese Kagoshima A5 Wagyu

160 per 100 grams

New Style (min 50 grams)

Tataki (min 50 grams)

Steak 3 Sauces (min 100 grams)

Hot Stone Flambé (min 100 grams)

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