



CROWNPERTH.COM.AU/RESTAURANTS/NOBU



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.

LUNCH OMAKASE

140 per person

Available Daily before 1.30pm. Entire table participation is required for the Omakase.

Experience the essence of Chef Nobu Matsuhisa's Cuisine through our 140 per person Omakase Menu including 6 spectacular courses and a glass of Veuve Clicquot Champagne.

Tartare with Caviar

Nobu Style Sashimi of the day

Sushi Selection of the day & Miso Soup

Black Cod Miso

Pork Belly with Spicy Miso Caramel

Miso Cappucino

BENTO BOX

All Bento Boxes served with Miso Soup

CLASSIC

79 per person

Sashimi Salad with Matsuhisa Dressing

Chef's Choice Sushi Selection

Prawn Tempura with Creamy Spicy Sauce

Spicy Garlic Vegetables with Rice

Choice of:

Black Cod Miso

Beef Tenderloin Teriyaki or Anticucho

Chicken Teriyaki or Anticucho

PREMIUM

96 per person

Beef Tenderloin with Truffle Teriyaki Sauce

Lobster Spinach Salad with Dry Miso

Chef's Premium Sashimi & Sushi Selection

Snow Crab Tempura with Amazu Ponzu Sauce

Roasted Cauliflower Jalapeño with Rice

Seafood Ceviche

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

NOBU HOT DISHES

Black Cod Miso	69
Pepper Crusted Glacier 51 Toothfish with Balsamic Teriyaki	69
Prawn Tempura with Creamy Spicy Sauce, Creamy Jalapeño or Butter Ponzu	39
Tasmanian Ocean Trout with Crispy Spinach	44
Creamy Spicy Crab	39
Scallops with Wasabi Pepper or Spicy Garlic Sauce	41
Prawns with Wasabi Pepper or Spicy Garlic Sauce	36
Squid 'Pasta' with Light Garlic Sauce	36
Pork Belly Spicy Miso Caramel	37
Seared Scallops with Jalapeño Salsa	34
Snow Crab Tempura Amazu Ponzu	49
Soft Shell Crab Tempura with Watermelon	45
Half Lobster with Yuzu Truffle Butter	98
Cape Grim 'Grass Fed' Rib Eye (450 grams) –	
Yuzu Truffle	87
Truffle Teriyaki	88
Shiitake Truffle Butter	91
Yakimono –	
Choice of Sauces: Wasabi Pepper, Anticucho, Teriyaki	
Enjoy a selection of all three sauces for an additional 3	
Free Range Chicken	42
Beef Tenderloin	52
Lamb Chops	47
Cape Grim 'Grass Fed' Rib Eye (450 grams)	82
Tasmanian Ocean Trout	42
Tofu	24

NOBU COLD DISHES

Yellowtail Jalapeño	39
Beef Tataki Onion Ponzu	39
Tuna Sashimi Salad with Matsuhisa Dressing	39
Seafood Ceviche	34
Tuna Tataki with Tosazu	38
Seared Tuna Wasabi Salsa	39
Crispy Rice with Spicy Tuna	36
Baby Spinach Salad Dry Miso / Lobster	28/98
Tartare with Caviar –	
Toro	65
Salmon	36
Yellowtail	39
New Style Sashimi –	
Salmon	36
White Fish	35
Scallop	37
Beef	37
Tiradito –	
Whitefish	34
Octopus	34
Scallop	36
Karashi Su Miso –	
Salmon	38
Yellowtail	38
Dry Miso –	
White Fish	34
Salmon	36
Tuna	38
Sweet Prawn	34
Octopus	34

NOBU LUNCH SPECIAL

Served with Miso Soup and Side Salad

Chicken Teriyaki or Anticucho Donburi	41
Beef Tenderloin Teriyaki or Anticucho Donburi	51
Unagi Donburi	62
Sushi Lunch – 7 Piece Chef’s Choice Sushi & Spicy Tuna Sushi Roll	57
Soft Shell & Sashimi Combination	54
Chirashi	52

NOODLES

Served with a Side Salad

Chicken Udon	42
Seafood Udon	42
Vegetable Tempura Udon	34

WAGYU

2GR Full Blood BMS 9+ Wagyu Striploin

120 per 100 grams

or

Japanese Kumamoto 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)



For a list of allergens present in dishes, please scan the QR code. While Crown Perth will endeavour to accommodate requests for special meals for guests who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.