



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

130 per person

Available Daily before 1.30pm.

Experience the essence of Chef Nobu Matsuhisa's Cuisine through our 130 per person Omakase Menu including 7 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

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.

BENTO BOX

All Bento Boxes served with Miso Soup

CLASSIC

78 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

95 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 LUNCH SPECIAL

Served with Miso Soup and Side Salad

Chicken Teriyaki or Anticucho Donburi	39
Beef Tenderloin Teriyaki or Anticucho Donburi	49
Unagi Donburi	60
Sushi Lunch – 7 Piece Chef’s Choice Sushi & Spicy Tuna Sushi Roll	54
Soft Shell & Sashimi Combination	52
Chirashi	52

NOODLES

Served with a Side Salad

Chicken Udon	42
Seafood Udon	42
Vegetable Tempura Udon	34

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.

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

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.

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

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.

WAGYU

2GR Full Blood BMS 9+ Wagyu Striploin

110 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)

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.

VEGETABLES COLD

Avocado Tiradito	18
New Style Tofu & Tomato	19
Tomato Ceviche	15
Field Greens Matsuhisa Dressing	18
Shiitake Mushroom Salad	21
Cucumber Sunomono	15

VEGETABLES HOT

Eggplant Miso	26
Spicy Garlic Vegetables	28
Warm Mushroom Salad	34
Roasted Cauliflower Jalapeño Salsa	29

SOUP & RICE

Miso Soup	9
Mushroom Soup	18
Steamed Rice	6

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.

SHUKO

Edamame with Sea Salt	11
Spicy Edamame	14
Salt & Pepper Squid	27

NOBU TACOS

Minimum order of two pieces

Wagyu Beef	15
Lobster Wasabi Sour Cream	16
Pork Aji Amarillo Aioli	11
Salmon Spicy Miso	11
Spicy Tuna	11

TEMPURA

Prawn (2 pieces)	18
Scallop (2 pieces)	18
Shojin (7 pieces)	20
Prawn & Vegetable	38

KUSHIYAKI

Two skewers per order

Served with Anticucho or Teriyaki Sauce

Beef	30
Chicken	24
Salmon	27
Vegetable	18

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.

NIGIRI & SASHIMI

	Per Piece
Tuna	11
Tuna Belly	29
New Zealand King Salmon	9
Tasmanian Salmon	8
Tasmanian Ocean Trout	8
Yellowtail	8
Japanese Scallop	9
Pink Snapper	9
White Fish	9
Fresh Water Eel	14
Sea Eel	14
Tamago	7
Scampi with Lemon Olive Oil	16
Salmon Eggs	11
Smelt Eggs	9
Sweet Prawn	9
Tiger Prawn	9
Squid	8
Octopus	8
Snow Crab	12

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.

SUSHI MAKI

	Hand/Cut
Tuna	15/18
Spicy Tuna	16/19
Tuna and Asparagus	16/19
Tuna Belly and Spring Onion	22/30
Salmon	13/17
Salmon and Avocado	15/19
Yellowtail and Spring Onion	13/17
Eel and Cucumber	19/24
Eel and Avocado	19/25
California	20/24
Prawn Tempura	18/23
Soft Shell Crab	NA/29
House Special	NA/30
Vegetable	NA/17
Avocado	7/11
Pickled Radish	7/11
Cucumber	6/10

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.