

# LUNCH

## NOBU BENTO BOXES

A Selection of Chef Matsuhisa's Signature Dishes  
(No Substitutions Please)

### NOBU SIGNATURE BENTO BOX

50.00

*Sashimi Salad with Matsuhisa Dressing*  
*Chef's Selection of Assorted Sushi*  
*Seafood Ceviche*  
*Black Cod Miso*  
*Baby Tiger Prawns with Creamy Spicy*  
*Sautéed Seasonal Vegetables with Spicy Garlic Sauce*  
*Rice and Miso Soup*

### NOBU DELUXE BENTO

69.50

*Sashimi Salad with Jalapeño Dressing*  
*Chef's Selection of Assorted Sushi*  
*Seafood Ceviche*  
*Black Cod Miso*  
*Crispy Soft Shell Crab Spicy Ponzu*  
*Wagyu Beef with Teriyaki Sauce*  
*Rice and Miso Soup*

### MATSUHISA SUSHI BENTO

45.00

*Sashimi Salad with Matsuhisa Dressing*  
*Hiramasa Yellowtail Jalapeño*  
*Chirashi Sushi*  
*Prawn Tempura Cut Roll (6 pieces)*  
*Rice and Miso Soup*

### HOT KITCHEN BENTO

55.00

*Tomato Ceviche*  
*Nitamago Chicken Katsu with Creamy*  
*Aji Amarillo and Apple Tonkatsu*  
*Tasmanian Salmon with Karashi Su-Miso*  
*Soft Shell Crab with Spicy Ponzu*  
*Rice and Miso Soup*

### VEGETARIAN BENTO

35.00

*Steamed Broccoli with Jalapeño Dressing*  
*Tomato Ceviche*  
*Kappa Cut Roll*  
*Sautéed Seasonal Vegetables with Spicy Garlic Sauce*  
*Rice and Miso Soup*

Not Available on Public Holidays.

## DONBURI

All Served with Miso Soup and Pickles

Chicken Anti-Cucho/Teriyaki Donburi 33.00

Beef Katsu Donburi 30.00

Chicken Katsu Donburi 30.00

Tasmanian Salmon 31.00

*Anti-Cucho/ Teriyaki Donburi*

Unagi Donburi 38.00  
Squid Pasta Donburi 32.00  
Spicy Vegetable Donburi 26.00  
Rangers Valley Wagyu 5+ 42.00  
*Anti-Cucho/Teriyaki Donburi*  
Tempura Donburi 30.00

## SUSHI BAR DONBURI

All Served with Miso Soup and Pickles

Chirashi Donburi (Mix Sashimi) 36.00  
Salmon Oyako Donburi 36.00  
Tekka Donburi (Tuna Sashimi) 36.00

## NOODLES

Chicken Udon 33.00  
Tempura Udon 30.00  
Cold / Hot Cha Soba 28.00  
David Blackmore Wagyu Udon 90.00  
Spicy Seafood Udon 35.00

## SOUP AND RICE

Miso Soup with Tofu and Wakame 8.00  
Akadashi 7.00  
Spicy Seafood 15.00  
Mushroom Soup 8.00  
Clear 8.00  
Rice 5.00

## LUNCH MENU COLD DISHES

Hiramasa Yellowtail Sashimi with Jalapeño 24.00  
Vegetable Hand Roll with Sesame Miso 8.00  
Tuna Tataki with Tosazu 24.00  
Salmon Tataki with Paper Thin Salad and Mustard Su-Miso 24.00  
Seafood Ceviche, Nobu Style 18.50  
Fresh South Australia Oyster with a Trio of Sauces – 6 pieces 29.00  
Beef Tataki with Ponzu and Garlic Chips 28.00  
Crispy Rice with Spicy Tuna – 8 pieces 31.00  
Nobu Shooter with Ponzu – Oyster or Uni 12.00  
Salmon or Yellowtail Tartar Wasabi Soy and Oscietra Caviar 24.00  
Toro Tartar Wasabi Soy and Oscietra Caviar 50.00  
Southern Rock Lobster Sashimi 330.00

## NEW STYLE SASHIMI

Tasmanian Salmon 24.00  
Japanese Scallop 24.00  
Scampi 34.00  
White Fish 24.00

## TIRADITO

Japanese Scallop 24.00  
White Fish 24.00  
South Australian Oyster 5.00/piece  
Scampi 34.00

## DRY MISO

Whitefish 24.00  
Japanese Scallop 24.00  
Fremantle Octopus 24.00  
Scampi 34.00

## NOBU TACOS

(Priced per Piece, minimum order 2 pieces)

Tuna 6.50  
Tasmanian Salmon 6.50  
Southern Rock Lobster 10.00  
Yellowtail 6.50  
Snow Crab 7.00

## SALADS

Edamame 8.50  
Kelp Salad 18.00  
Field Greens 12.50  
Oshinko 10.00  
Baby Spinach Salad with Dry Miso 21.00  
Salmon Skin Salad with Jalapeno Dressing or Tosazu Yuzu Juice 21.00  
Beetroot Dry Miso with Yuzu Lemon Dressing 21.00  
Tuna Sashimi Salad with Matsuhisa Dressing 30.00  
Shiitake Or Southern Rock Lobster Salad With Spicy Lemon Dressing 18.00/42.00  
Sautéed Mushroom Salad 26.00

## LUNCH HOT DISHES

Black Cod Saikyo Miso 51.00  
Alaskan King Crab Tempura Amazu Ponzu 40.00  
Nobu Style Wagyu Tacos (4 pieces) 40.00  
Nasu Miso 15.00  
Squid "Pasta" Light Garlic Sauce 32.00  
Tasmanian Greenlip Abalone 52.00  
*Sautéed with Light Garlic  
or Wasabi Pepper Sauce*  
Crispy Oyster Creamy Wasabi and Oscietra Caviar 12.00  
Baby Tiger Prawn Tempura Creamy Spicy 25.00  
*Butter Ponzu or Creamy Jalapeño*  
High Country Pork Belly, Mustard-Su Miso (6 pieces) 34.00  
Rangers Valley Short Ribs with 64.00  
*Aji Panca Tomato Gastrique,  
Aji Amarillo Corn Salsa*  
Rangers Valley Wagyu MBS 5+ with Wasabi Salsa (200gm) 52.00  
Crispy Soft Shell Crab Spicy Ponzu Dips 29.00  
Wagyu and Foie Gras Gyoza with Goma Ponzu (6 Pieces) 39.00  
Prawns Spicy Garlic Sauce 30.00  
Japanese Scallops 30.00  
*Spicy Garlic or Wasabi Pepper Sauce*  
Umami Glacier 51 Sea Bass 48.00  
Seasonal Vegetable Spicy Chilli Garlic 25.00

DAVID BLACKMORE FULL-BLODD WAGYU BEEF 9+  
(54.00 PER 50gm, minimum order 150gm)

Choice of Styles, including:

Tataki  
Toban Yaki  
Sikiyaki Nobu-Style  
Grill Steak  
Hot Salt Stone  
New Style Sashimi

## TEMPURA (2 pieces per order)

Asparagus 4.00  
Tofu 4.00  
Eggplant 4.00  
Carrot 4.00  
Pumpkin 3.00  
Shiitake Mushroom 5.00  
Broccoli 5.00  
Japanese Sweet Potato 4.50  
Prawn 14.00  
Snow Crab 18.00  
Shojin (Mix Vegetables) Tempura 15.00

## SUSHI & SASHIMI NOBU SPECIALTY SUSHI CUT ROLL

Salmon Skin 15.00  
House Vegetable 13.00  
House Special 23.00  
Eel Hako Sushi 26.00  
Rainbow Roll with Silver Fish, Salmon, Tuna and Whitefish 34.00  
Lemon Cured Tasmanian Salmon Hako Sushi, Jalapeno Salsa 29.00

## SUSHI & SASHIMI (Price per piece)

Tuna 7.00  
Alphonsino 6.00  
Alphonsino Belly 7.00  
Octopus 4.00  
Abalone 10.00  
Japanese Eel 6.50  
Calamari 4.00  
Smelt Egg 4.00  
King Dory 5.00  
Sea Eel 5.00  
Prawn 5.00  
Omelette 3.00  
Tasmanian Salmon 5.00  
Tasmanian Salmon Belly 6.00  
Petuna Ocean Trout 5.00  
Salmon Egg 8.00  
Snow Crab 9.00  
Hiramasa Yellowtail Belly 6.00  
Hiramasa Yellowtail 5.00  
Smoked Salmon 5.50  
Japanese Scallop 5.00  
Garfish 4.00

Red Snapper 5.00  
King George Whiting 6.00  
Sea Urchin 12.00  
Mackerel 5.00  
Japanese-Toro 25.00  
Gurnard 4.50

## SUSHI ROLL Hand Roll/Cut Roll

Tuna 11.00/13.00  
Salmon 11.00/13.00  
Spicy Tuna 12.00/15.00  
Salmon and Avocado 13.00/15.00  
Eel and Avocado 12.00/16.00  
Prawn Tempura 12.00/16.00  
California Roll with Crab and Avocado 18.00/22.00  
Soft Shell Crab N/A /22.00  
Negi-Toro 25.00/28.00  
Kappa 5.00/8.00  
Oshinko 6.00/8.00  
Kanpyo 5.00/8.00