



Aperitivo Fridays

Sit back and lavish in the stylish surroundings of the world-renowned Nobu every Friday. Enjoy complimentary tapas from 5 – 7pm whilst sipping away on signature cocktails, sake, wine or Veuve Clicquot Champagne.

Be seen at Melbourne's most chic after-work celebration with any of our Veuve Clicquot Champagnes in doing so you will have the opportunity to win a complimentary bottle of Veuve Clicquot "Yellow Label" on your next visit. A winner will be drawn every week.

Veuve Clicquot Champagne, Reims, France

	Flute	Bottle
NV Veuve Clicquot "Yellow Label"	25.00	155.00
NV Veuve Clicquot Rosé	32.00	170.00
NV Veuve Clicquot Magnum		285.00
2002 Veuve Clicquot Brut		199.00
2004 Veuve Clicquot Rosé		210.00
1998 Veuve Clicquot "La Grande Dame"		322.00

Entries close midnight every Friday.

Draw will take place each Monday at 3pm, at Nobu Bar. Winner will be notified by phone, Crown practises responsible service of alcohol. Offer valid 5-7pm Fridays, subject to availability.

Nobu Tapas Menu

Available from 6pm Monday – Thursday and from 3pm Friday - Sunday

Cold

Fresh Oysters with Trio of Sauces	36.00
Nobu sashimi tacos – salmon, snow crab, yellowtail and lobster	23.00
Yellowtail sashimi with jalapeño (6 pieces)	21.00
Crispy Rice with Spicy Tuna – (8 pieces)	26.00
Tuna Tataki with Karashi su Miso	22.00
Wagyu Tataki with Onion Ponzu and Garlic chips	39.00
Whitefish Sashimi with dried Miso*	20.00
Tuna Tempura roll	24.00
Kingfish Jalapeño roll	16.00
Asparagus and Avocado roll	14.00
California roll	21.00

Hot

Edamame	7.50
Black Cod with Miso (4 pieces)	20.00
Anti-cucho and Teriyaki skewers	Wagyu 24.00 Chicken 16.00 Tofu 12.00 Salmon 15.00
Kurobuta Pork Belly Marinated in Umame Vegetables	21.00
Crispy Nori Tacos Melbourne style with Tuna in Spicy Miso (2Pc)	29.00
Nobu Style Chicken Wings	28.00
Steamed Broccoli with spicy Shiso Ponzu	12.00
Creamy spicy King Crab legs (4 pieces)	18.00
Baked Scallop in Creamy Yuzu Kosho (4 pieces)	28.00
Shojin tempura (7 pieces)1	12.00
Baby Tiger Prawn tempura with creamy spicy or butter Ponzu	20.50
Crispy Oysters with Creamy Wasabi (2 pieces)	23.00
Nobu Wagyu Tacos with Creamy Sesame	31.00
Wagyu Gyoza with Goma Ponzu (3 pieces)	22.00
Fish and Chips – Nobu style	21.00
Lamb with 3 sauces (2 pieces)	30.00

Dessert

Fruit infused Shochu	28.00
Nobu tasting plate – a selection of Nobu's finest desserts	28.00

Nobu and Hokusetsu Sake

Exclusive to Nobu, Hokusetsu Sake is a living product, made from natural ingredients of rice, yeast, water and koji, the heart of the sake brewing process. Founded by the Hazu family in 1871 on the Island of Sado, off the coast of Japan, Nobu's Hokusetsu Sake is renowned for its elegant and delicate aromas.

Hokusetsu Sake has been awarded many of Japan's most coveted awards for the brewing of their uncompromising dry Sake. The brewery continually maintains the highest qualities of the Sake brewing process even while utilising state-of-the-art technology.

Nobu's Hokusetsu Sake is a magnificent accompaniment to Nobu's fusion cuisine. The right selection of Hokusetsu Sake with your meal will truly enhance your dining experience.

Hokusetsu Nigori

Cold

Unfiltered sake, therefore very cloudy in appearance and creamy in texture. Very dry with hints of pear and lemon and a quick dry finish.

Bottle 500ml

80.00

Hokusetsu Onigoroshi 'Devil Killer'

Cold

With the nickname of the 'Devil Killer', this sake is clean and dry.

Savoury notes arise, with a sharp green chestnut essence.

Masu	Small	Large	Bamboo
18.00	16.00	30.00	34.00

Hokusetsu Junmai

Cold or Warm

Very light bodied sake, thin and light on the palate. The aromas that come from this sake may seem sharp on the senses.

Small	Large
18.00	32.00

Hokusetsu Yukino Hibiki

Cold

The name of the Sake is translated as 'Symphony of Snow.' It is extremely delicate and clean, with aromas of white pepper and a hint of lemon on the palate.

Masu	Bamboo
26.00	54.00

Masu-180ml Small-180ml Large-360ml Bamboo-420ml

Nobu and Hokusetsu Sake continued

Hokusetsu Daiginjo

Cold or Warm

The 'original' Nobu sake, full bodied and very fragrant, hints of biscuits on the nose lead to a dry quick finish.

Masu	Small	Large	Bamboo
30.00	30.00	54.00	60.00

Hokusetsu Junmai Daiginjo

Cold

This Cherry Blossom sake has hints of floral elements on the nose with a little greenness, a combination which leads to a refreshing finish.

Masu	Small	Large	Bamboo	Bottle 500ml	Bottle 1500ml
30.00	30.00	54.00	60.00	86.00	175.00

Hokusetsu Junmai Daiginjo 'Yura Yura'

Cold

A dry sake, fresh and light on both the palate and the nose.

The flavours are diverse, with hints of honeydew.

Bottle 500ml

95.00

Hokusetsu 10 y.o.

Cold

Aged in Sado Island, Japan, to the sound of classical music, a much more complex and stronger sake. A nice balance between mineral and floral aromas, however the dry finish is eminent.

Masu	Small	Large	Bamboo
35.00	35.00	59.00	66.00

Hokusetsu TK 40

Cold

This Sake, being part of Nobu's private stock, is very smooth and well rounded, aromas are sweet, however the lift of acidity combined with hints of cedar and dark honey on the palate compliment each other.

Masu	Bamboo	Bottle 500ml	Bottle 1500ml
30.00	69.00	95.00	275.00

Hokusetsu YK 35

Cold

An extremely rare and luxurious Sake, the YK 35 presents aromas of aniseed with a hint of sweetness. With such aromatic influence it is very silky and bold on the palate, balanced evenly with mellow acidity.

Masu	Bottle 500ml
75.00	260.00

Nobu Sake flight

28.00

Experience a tasting selection, showcasing three of our most premium sakes

Masu-180ml Small-180ml Large-360ml Bamboo-420ml

Nobu Cocktails

Sake

SAKE ROCK By NOBU

20.00

The newest sake from Hokusetsu to be found in Nobu's premium sake collection. 'SAKE ROCK' By Nobu has been specially created by Hazu San (Sake Brewer) with approximately 10% more alcohol than most commonly found sakes. This sake will be served over a uniquely hand crafted ice sphere with a splash of Yuzu Juice.

Akira's Negroni

20.00

A classic twist on a traditional Negroni. Hokusetsu Daiginjo Black Label, a dry and florally sake, stirred and strained over ice with Campari and Amaro Montenegro.

Guyver

20.00

Using Hokusetsu YK 50 (from Nobu's private collection) we are mixing this amazingly aromatic, well rounded and smooth sake with a hint of acidity by adding pear, elderflower and freshly squeezed lemon juice. Garnished with a cucumber twist and served over the ice sphere.

Matsuhisa

20.00

An even blend of Belvedere Vodka and Hokusetsu Yura Yura sake, shaken vigorously with cucumber and pickled ginger. Served in a martini glass.

Red Hot Shochu

19.00

Mango vodka, Hokusetsu Shochu and a generous dollop of honey with a small dash of chilli creates a palette shifting sensation of heat, ending gratifyingly sweet.

Sambasake

19.00

(Available also in pear with cucumber and apple with ginger flavours)

A Nobu twist on the original Brazilian recipe for Caipirinha. Lime, sugar and Hokusetsu premium sake Yura Yura .

Lychee and Coconut Ice

20.00

Fresh and vibrant sake cocktail, lychee liquor and coconut shaken with shochu.

Shira Ume

20.00

Hokusetsu Yura Yura sake and Umeshu Plum Wine mixed together with fresh citrus. A unique blend of Japanese wine and sake. Served with a yamomomo in a martini glass.

Nobu Cocktails

Our Classics

- White Sky** 19.00
The sweetness of Vanilla Vodka and white chocolate hits and mingles with the acidity of lemon juice making it into a sophisticated and fashionable cocktail for day or night.
- Apchee Martini** 20.00
Apple and lychee liqueurs, lychee juice and fresh muddled lime. Sweet at first with a cleansing sour finish, garnished with a lychee.
- Nobu Royal** 26.00
Rose petal syrup and strawberry granita topped with Veuve Clicquot champagne the perfect uplifting drink for Summer.
- Champagne Mojito** 24.00
Havana Club Especial Rum, mint, a hint of sugar and muddled lime shaken and topped with a dash of Veuve Clicquot NV 'Yellow Label' Champagne.
- Kabuki Margarita** 19.00
The Traditional Margarita is given new life with the fruit lift of raspberry and just a hint of wasabi to awaken the sense's and prepares you for the night ahead.
- Sun's Kiss** 20.00
This mix of Nobu's Exclusive plum wine, Hokusetsu Umeshu, Amaretto tied together with maraschino syrup and lemon that takes you straight back to warm summer afternoons.
- White Chocolate & Passionfruit Martini** 20.00
This cocktail indulgence is shaken together with 42 Below Passionfruit Vodka, passionfruit purée, Monin Chocolat Blanc and Monin Vanilla. Sprinkled with white chocolate flakes.
- Peach and Mint Margarita** 20.00
Herradura silver tequila and crème de peach, is stirred together with mint, This margarita is served over ice, a perfect thirst quencher.
- Pineapple Martini** 20.00
A refreshing martini full of tropical Van Gogh Pineapple Vodka, pineapple purée, Peach Schnapps and a squeeze of fresh lemon.
- Mango & Coconut Daiquiri** 19.00
White Rum with a hint of coconut and a splash of mango makes this shaken daiquiri ideal to refresh you in a summer day.

Please note cocktails may contain traces of egg.

Nobu Cocktails

Our Autumn Selection

- Wild Tenshi** 19.00
American honey liqueur complements hazelnut, lychee and coconut shaken with fresh lemon to enhance the aromatics for Autumn.
- Koku Espresso** 19.00
Sloe Gin, coffee liqueur and a hint of white chocolate combined with fresh citrus and pepper to bring about a whirlwind of flavours.
- Inago Martini** 20.00
Pomegranate liqueur and Pimms unite with spiced vanilla liqueur creating a soft, smooth and fuzzy martini.
- Vengeful Eve** 20.00
Apple, lemon juice, housemade spiced sugar and Eau de Vie. A strong cocktail with aromas of dried apples, cinnamon and earth. An amazing aperitif to be experienced at Nobu.
- Nobu's Aki V.S.O.P** 19.00
A beautiful after-dinner drink. A blend of Hennessy V.S.O.P, Amaretto, housemade spiced sugar and Hokusetsu exclusive Umeshu plum wine. Balanced with blueberries, apple and the sweetness of strawberries.
- Nashi Sour** 20.00
Poire Williams pear mingles with elderflower to complement the freshness of lime. A truly unique and different sour for the fall season.
- Single Dream** 20.00
Blueberry, peach and citrus flavours are driven along by a core of single malt scotch defying every tasting conception of scotch you have ever had.
- Fallen Zen** 22.00
Ron Zacapa 23 year old is boosted with ginger liqueur, pineapple juice, star anise and cloves creating a strong yet smooth and relaxing sensation.
- Honey Oni** 19.00
American whiskey unites with peach liqueur to create a crisp drink for fall with hints of apple, honey and lemon.
- Nippon Mai Tai** 22.00
A Nobu twist on the original Mai Tai recipe. Almond, orange and Japanese citrus liqueur, Nobu Shochu and two premium dark rums.

Please note cocktails may contain traces of egg.

Aperitifs

Lillet – France	10.00
Aperol – Italy	10.00
Campari – Italy	10.00
Di Saronna Amaretto – Italy	12.00
Pimm's No.1 Cup – United Kingdom	10.00
Martini Bianco – Italy	10.00
Martini Rosso – Italy	10.00
Noilly Prat French Dry – France	10.00
Fernet Branca – Italy	12.00
Akropolis Ouzo – Greece	10.00
Pernod – France	10.00

Vodka

42 Below Passionfruit – New Zealand	12.00
Babicka – Czech Republic	12.00
Belvedere – Poland	12.00
Belvedere Pink Grapefruit – Poland	14.00
Belvedere Citrus – Poland	14.00
Belvedere Intense – Poland	14.00
Belvedere Pomarancza – Poland	14.00
Cariel Vanilla – Sweden	12.00
Ciroc – France	16.00
Grey Goose – France	14.00
Kauffman Vintage Vodka 2006 – Russia	38.00
Ketel One – Holland	14.00
Russian Standard Imperia – Russia	14.00
Wyborowa – Poland	12.00
Van Gogh Mango – Holland	12.00
Van Gogh Pineapple – Holland	12.00
Van Gogh Raspberry – Holland	12.00
Van Gogh Orange – Holland	12.00
Zubrowka – Poland	12.00

Gin

Tanqueray – United Kingdom	12.00
Tanqueray No. 10 – United Kingdom	16.00
Bombay Sapphire – United Kingdom	12.00
Hendricks – Scotland	14.00
Martin Millers "Westbourne" Navy Strength – United Kingdom	16.00
Plymouth – United Kingdom	12.00
Plymouth Sloe – United Kingdom	12.00
Saffron Gin – France	12.00

Rum

10 Cane – Trinidad and Tobago	14.00
Angostura 1919 – Trinidad and Tobago	16.00
Angostura 1824 – Trinidad and Tobago	21.00
Appleton Estate V/X – Jamaica	12.00
Mt. Gay "Eclipse" – Trinidad and Tobago	14.00
Havana Club Añejo 7 y.o. – Cuba	16.00
Havana Club Blanco – Cuba	12.00
Havana Club Especial – Cuba	14.00
Pussers British Navy – United Kingdom	14.00
Sagatiba Pure Cachaca – Brazil	12.00
Sagatiba Velha Cachaca – Brazil	14.00
Ron Zacapa 23 y.o. – Guatemala	21.00
Ron Zacapa XO – Guatemala	32.00

Tequila

1800 – Mexico	14.00
Don Julio 1942 – Mexico	24.00
Herradura Silver – Mexico	14.00
Herradura Añejo – Mexico	16.00
Partida Añejo – Mexico	30.00
Patron Añejo – Mexico	20.00
Patron Citronage – Mexico	14.00
Patron Silver – Mexico	16.00
Patron XO Café – Mexico	12.00
Agavero Tequila Liqueur – Mexico	14.00

Sherry

Lusta Pedro Ximenez – Spain 12.00

Scotch

Blended

Chivas Regal 12 y.o. – Scotland 12.00
Chivas Regal 18 y.o. – Scotland 20.00
Chivas Regal Royal Salute 21 y.o. – Scotland 30.00
J&B Rare – Scotland 12.00
Johnnie Walker Black Label 12 y.o. – Scotland 12.00
Johnnie Walker Gold Label 18 y.o. – Scotland 20.00
Johnnie Walker Blue Label – Scotland 40.00
Johnnie Walker King George V – Scotland 120.00
The John Walker – Scotland 450.00

Single Malt

Ardbeg 10 y.o. – Scotland 16.00
Dalwhinnie 15 y.o. – Scotland 12.00
Glenlivet 12 y.o. – Scotland 12.00
Glenmorangie 10 y.o. – Scotland 12.00
Glenmorangie Nectar D'or 12 y.o. – Scotland 16.00
Glenmorangie 18 y.o. – Scotland 22.00
Glenfiddich 12 y.o. – Scotland 14.00
Laphroaig 10 y.o. – Scotland 14.00
Lagavulin 16 y.o. – Scotland 20.00
Talisker 10 y.o. – Scotland 16.00
The Macallan 12 y.o. – Scotland 16.00
The Macallan 18 y.o. – Scotland 24.00
The Macallan 30 y.o. – Scotland 75.00

Whiskey

Nikka Yoichi Malt Whisky – Japan 16.00
Suntory Yamakazi 12 y.o. Single Malt – Japan 18.00
Suntory Yamazaki 18 y.o. Single Malt – Japan 40.00

Basil Haydens – USA 14.00
Booker's 'Malt' – USA 16.00
Canadian Club – Canada 12.00
Jack Daniel's – USA 12.00
Jack Daniel's Single Barrel – USA 18.00
Jameson – Ireland 12.00
Maker's Mark – USA 12.00
Southern Comfort – USA 10.00
Wild Turkey Rare Breed – USA 16.00
Woodford Reserve – USA 14.00
Pappy Van Winkle – USA 58.00

Liqueurs

Amaro Montenegro – Italy 10.00
Averna Amaro – Italy 10.00
Bailey's – Ireland 10.00
Chambord – France 12.00
Cointreau – France 12.00
Crème De Peche – France 14.00
Domaine de Canton Ginger Liqueur – France 12.00
Dom Benedictine – France 12.00
Drambuie – Scotland 12.00
Frangelico – Italy 12.00
Galliano Vanilla – Italy 12.00
Grand Marnier – France 12.00
Ichiko Yuzu – Japan 12.00
Kahlua – Mexico 12.00
Licor 43 – Spain 10.00
Opal Nera – Italy 10.00
Pama Pomegranate – USA 12.00
Paraiso Lychee – France 10.00
Pisco Control – Chile 12.00
Santiago Plum Pisco – Peru 12.00
Zen Green Tea Liqueur – Japan 10.00
Mozart Dark Chocolate Liqueur – Salzburg 10.00
Mozart Chocolate Spirit – Salzburg 10.00
St Germain Elderflower – France 10.00

Eaux de Vie

Calvados Bunsel Boulard – France	18.00
Poire William Pear Brandy – France	22.00
Berneroy Calvados 18 y.o. – France	16.00

Armagnac

1985 Delord – France	22.00
Castarade 31 – France	180.00

Port

Quinta Vale D.Maria LBV 60ml – Portugal	14.00
Vallado 20 y.o. Tawny 60ml – Portugal	16.00
Penfolds Grandfather – Australia	18.00

Cognac

Camus Jubilee – France	150.00
Hennessy VSOP – France	14.00
Hennessy XO – France	24.00
Hennessy Paradis – France	45.00
Hennessy Richard – France	195.00
Hennessy Ellipse – France	600.00
Normandin Mercier Très Vielle – France	150.00
Les Antiquaires – France	120.00
Rémy Martin Extra – France	42.00
Rémy Martin VSOP – France	14.00
Rémy Martin XO – France	30.00
Louis XIII de Rémy Martin – France	140.00

Beer

Asahi Extra Dry – Japan	10.50
Cascade Light – Tasmania	8.00
Crown Lager – Australia	9.50
Corona – Mexico	10.50
Heineken – Holland	10.50
Kirin Ichiban – Japan	10.50
Pure Blonde – Australia	9.00
Sapporo – Japan	10.50
Hitachino Nest White Ale – Japan	12.00

Special Imports

Niigata Kolsch – Japan	15.00
Niigata Black – Japan	16.00
Hitachino Nest White Ale – Japan	12.00

