



TANOSHI HOUR

Meaning 'fun', 'happy' and 'pleasant' in Japanese, Tanoshi Hour at Nobu offers selected signature dishes and cocktails in an unparalleled vibrant atmosphere. In Nobu's elegant upstairs area, Tanoshi Hour is the ultimate setting to catch up with a friend or coworker.

Nobu cookbooks are available for purchase.

(V) Vegetarian

Should you have any special dietary requirements or allergies please inform your waiter. Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). Crown practises responsible service of alcohol.

COLD DISHES

Edamame (V)	10
Yellowtail Jalapeño	36
Crispy Rice with Spicy Tuna	36
New Style Sashimi Salmon	31
Beef Tataki with Onion Salsa and Ponzu	38
Prawn Tempura Roll	23
Salmon & Avocado Roll	16

HOT DISHES

Creamy Spicy Crab	48
Nasu Miso (V)	25
Wagyu Beef Taco	per piece 15
Vegetable Taco (V)	per piece 8
Black Cod Lettuce (4pcs)	36
Salt and Pepper Squid	21
Nobu Short Ribs with Aji Panca	65
Tuna Taco	per piece 10
Baby Tiger Prawns with Creamy Spicy Sauce or Butter Ponzu	36
Roasted Baby Corn	15

NOBU DESSERT

Whisky Cappuccino	16
Coffee Brûlée, Espresso Crunch, Vanilla Ice Cream, Whisky Foam	
Blueberry Monkfruit Panna Cotta	20
Pistachio Paste, Raspberry Juice, Blueberry Foam, Black Cocoa Sponge	
Bento Box (V)	22
Warm Chocolate Fondant & Imperial Matcha Gelato	
House Made Gelato & Sorbet	per scoop 7

MIXOLOGIST SIGNATURES

Tiger Kaimu	33
Spiced Rum, Butterscotch Liqueur, Apricot Brandy, Cinnamon, Chocolate Bitters and Laphroaig	

Nihon Teien	28
TK40 Sake, Pavan, Lemon, Apple and Mint	

NOBU TANOSHI COCKTAILS

Yasei No Hana	28
Bombay Sapphire Gin, Junmai Sake, Yuzu, Vanilla and Rose	

Himawari	28
Ketel One Vodka, Peach Schnapps, Passion Fruit and Vanilla	

WINE BY THE GLASS

Sparkling		Glass/Bottle
NV	Croser <i>Adelaide Hills, South Australia</i>	19/90
NV	Bianca Vigna Prosecco <i>Veneto, Italy</i>	18/85
Champagne		
NV	Piper-Heidsieck Essentiel Extra Brut <i>Reims, France</i>	35/190
NV	Ruinart Blanc de Blancs <i>Reims, France</i>	65/365
White		
2022	Grosset Springvale Riesling <i>Clare Valley, South Australia</i>	27/115
2021	Seville Estate Fumé Sauvignon Blanc <i>Yarra Valley, Victoria</i>	20/85
2022	Patrick Piuze Chablis Terroir de la Chapelle Chardonnay <i>Burgundy, France</i>	38/160
2022	Marc Bredif Vouvray Chenin Blanc <i>Loire Valley, France</i>	22/95
2023	The Other Wine Co. Pinot Gris <i>Adelaide Hills, South Australia</i>	19/80
2020	Palliser Estate Chardonnay <i>Martinborough, New Zealand</i>	25/105

WINE BY THE GLASS

		Glass/Bottle
Rosé		
2022	Triennes – Grenache <i>Provence, France</i>	20/85
Red		
2022	Coldstream Hills Pinot Noir <i>Yarra Valley, Victoria</i>	21/90
2021	Joseph Drouhin LaForêt Pinot Noir <i>Burgundy, France</i>	35/150
2021	Ox Hardy Grenache <i>McLaren Vale, South Australia</i>	19/80
2020	La Linea Mencia <i>Adelaide Hills, South Australia</i>	18/75
2018	Craggy Range Syrah (Shiraz) <i>Hawke's Bay, New Zealand</i>	20/90
2022	Buckshot Vineyard Shiraz <i>Heathcote, Victoria</i>	20/85
2020	Vasse Felix Premier Cabernet Sauvignon <i>Margaret River, Western Australia</i>	29/125



Scan the QR code to view
the full beverage menu

NOBU GLOSSARY

- Irasshaimase *'Welcome' – A phrase used to welcome Nobu guests upon arrival.*
- Mochi *Paste of steamed & pounded rice.*
- Monkfruit *A small round fruit native to southern China.*
- Yuzu *Japanese citron. It is mostly used for its zest which is highly aromatic. The juice is most commonly available, salted in bottles.*