TEPPANYAKI $75 KIDS MENU

For ages 4 - 12 years

Welcome Dish
Edamame with Sea Salt

Nobu Style Fish & Chips
Battered Fish with Sweet Potato Chips

Sushi
California Roll (Crab, Cucumber and Avocado)

Pork Belly
With Miso Caramel Sauce and Ginger Salsa

Chicken
With Teriyaki Sauce

Yakimeshi / Yakisoba
Beef Fried Rice or Soba Noodles

Dessert
Cheesecake with Passionfruit Sorbet

NOBU
PERTH

Menu subject to change. Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten) and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.

TEPPANYAKI $120 per person

Welcome Dish
Edamame with Truffle Oil, Garlic & Red Chilli

Yellowtail Sashimi with Jalapeño
Served with Yuzu Soy

Chef's Special of the day

Ebi
WA Tiger Prawns with Yuzu,
Miso Yoghurt & Dry Miso

Pork Belly
With Miso Caramel Sauce, Ginger Salsa

Duck
Teriyaki Marinated Duck Breast with Foie Gras
& Spicy Miso Caramel Sauce

Wagyu
BMS 9+ Wagyu Striploin with Porcini Teriyaki

Yakimeshi/Yakisoba
Crab Fried Rice or Crab Soba Noodles

Dobin Mushi
Japanese Clear Soup with Chicken, Prawn,
Shiitake & Wakame

Dessert
Chef's Choice Dessert of the Day

PREMIUM TEPPANYAKI $288 per person

Minimum of 24 hours notice is required for this menu.

Welcome Dish
Edamame with Truffle Oil, Garlic & Red Chilli

Premium Santenmori
Chef's Premium Trio Selection of the Day

Seasonal Warm Mushroom Salad
With Yuzu Dressing & Yuzu Kosho

Baby Abalone
With Shiitake, Asparagus &
Spicy Garlic Lemon Sauce

Fresh Live WA Lobster
Half Lobster Tail Topped with Shiitake Truffle Butter

Sea Bass & Okra Foilyaki
With Tabouleh Salsa

Eye Fillet
Black Angus Tenderloin (100gm) with
Seasonal Vegetable & Balsamic Teriyaki

Yakimeshi / Yakisoba
Beef Fried Rice or Soba Noodles

Soup
Miso Soup

Dessert
Choice of Miso Cappuccino or Nobu Cheesecake

TEPPANYAKI MENU $188 per person

Welcome Dish
Edamame with Truffle Oil, Garlic & Red Chilli

Santenmori
Chef's Trio Selection of the day

King Crab Leg
Cucumber & Sweet Corn with Nobu Style
Tomato Ceviche Salsa

Lobster
WA Crayfish Tail with Shichimi Butter

Duck
Thinly Sliced Duck Breast with
Tabouleh Salsa Sweet Miso

Sake Hana
Salmon Flower with Karashi Su Miso Sauce,
Ikura, Crispy Leeks & Seaweed

Wagyu
Full Blood BMS 9+ Wagyu Striploin with
Black Truffle Teriyaki
Miso Salt, Soy Salt and Truffle Salt

Yakimeshi / Yakisoba
XO Jamón Fried Rice or Soba Noodles

Soup
Prawn Head Miso Soup

Dessert
Choice of Orange Island or
Black Sesame Sandwich