



L I C E N S I N G S U B C O M M I T T E E B

(supplementary pack)

Thursday, 16th February, 2017

at 7.00 pm

Room 102, Hackney Town Hall, Mare Street,
London E8 1EA

Councillors sitting:

**Cllr Christopher Kennedy (Substitute),
Cllr James Peters and Cllr Ian Rathbone**

TIM SHIELDS
Chief Executive

Contact:
Jessica Feeney, Governance Services Officer
020 8356 8407
governance@hackney.gov.uk

The press and public are welcome to attend this meeting

AGENDA

Thursday, 16th February, 2017

ORDER OF BUSINESS

Title	Ward	Page No
6 Application for a Premises Licence - Nobu Hotel, Shoreditch, 10-50 Willow Street, EC2A 4BH	Hoxton East & Shoreditch	(Pages 1 - 76)



NOBU SHOREDITCH

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NOBU HOTELS

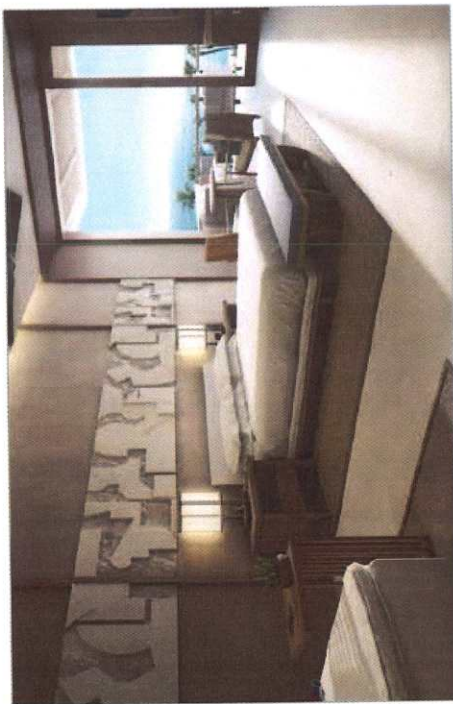


THE WORLD OF NOBU HOTELS

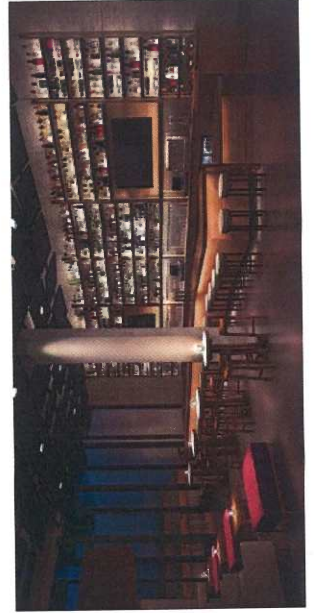
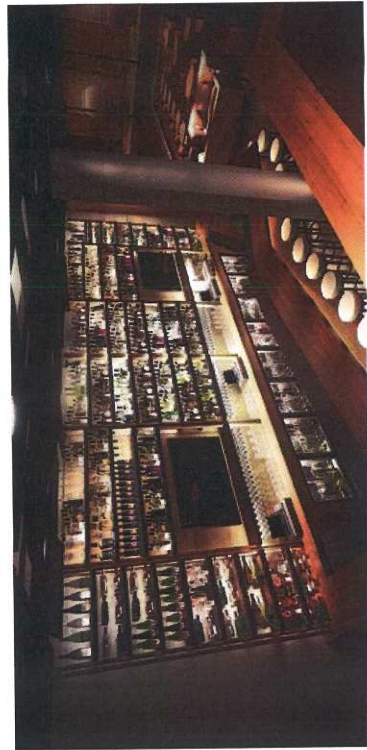
MISSION STATEMENT

To be the premier luxury all-encompassing hospitality group for crafting guest memories, created through the unique chemistry and perfect balance of luxury, fun and theatre delivered by heart felt passion and pride of service.

NOBU HOTELS



NOBU HOTEL
SHOREDITCH



NOBU HOTELS

OUR CURRENT COLLECTION



NOBU HOTEL WEST COAST 

NOBU HOTEL CHICAGO 

NOBU HOTEL TORONTO 

NOBU HOTEL NEW YORK 

NOBU HOTEL LONDON 

NOBU HOTEL IBIZA 

NOBU HOTEL MARBELLA 

NOBU HOTEL LAS VEGAS 

NOBU RYOKAN MALIBU 

NOBU HOTEL LOS CABOS 

NOBU HOTEL, CITY OF DREAMS 

NOBU HOTEL, BAHRAIN 

NOBU HOTEL, RIYADH 

NOBU HOTEL, TEL AVIV 

NOBU HOTEL, DR 

NOBU HOTEL, SAO PAULO 

NOBU HOTEL MIAMI 

NOBU HOTELS



OUR STORY

Nobu was born in Saitama, Japan, and after graduating from high school, Nobu found a live-in job at a sushi restaurant in Tokyo called Matsuei. When he was 24 years old, Nobu accepted an offer from one of his customers that took him to Lima, Peru to open up a restaurant. The impact of his time in Peru cannot be overstated, as Nobu began weaving Peruvian influences into his dishes - the beginnings of his signature cooking style. After three years, and a brief stint in Buenos Aires, Argentina, Nobu returned to Japan. Upon his return, Nobu had an opportunity to open up a restaurant in Alaska. Unfortunately the restaurant burned to the ground during one of his rare nights off. Broken but not beaten, Nobu went to Los Angeles on the advice of a friend. He took a job at a sushi bar, working and saving his income. In less than nine years later, he opened up his own restaurant Matsuhisa in Beverly Hills in 1987.

Matsuhisa was an instant success and became a magnet for foodies and celebrities alike. It was here that his long-time friendship and business relationship with Robert De Niro and Meir Teper began. It was at Robert De Niro's and Meir Teper's urging that they opened up their first Nobu Restaurant in New York City in 1994. Quite fittingly, they called this restaurant Nobu.

Almost 20 years later, Nobu isn't just a collection of world-renowned restaurants, it's a global lifestyle brand that embodies a powerful combination of upscale cuisine and laid-back luxury. There are about twenty-five Nobu restaurants spanning across five continents and receiving over three million visits per year. What started with a simple concept has grown into a global brand of lifestyle, attitude and passion.

NOBU HOTELS

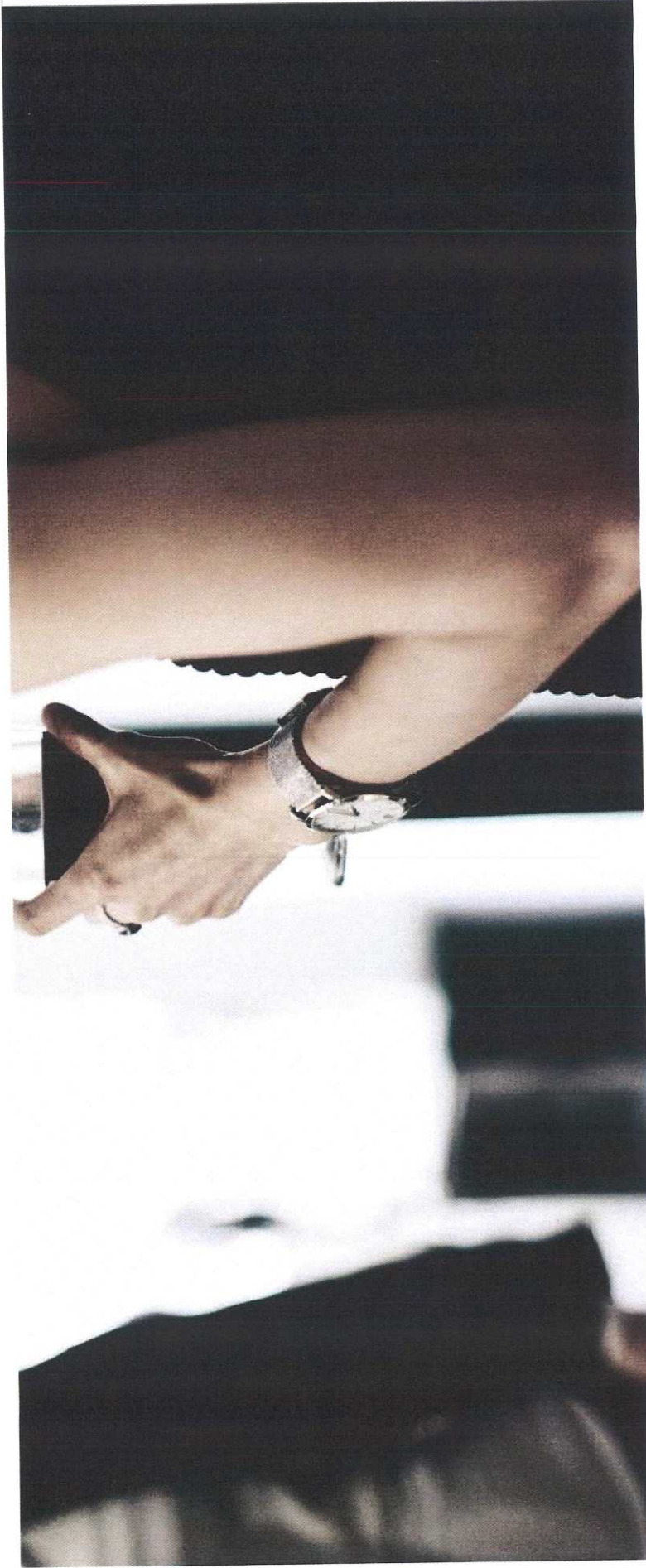


OUR VISION

Over the years, we have been fortunate to travel the world which has deeply influenced our lives and fuelled our careers as artists and restaurateurs. For almost 20 years, we have successfully drawn from these travels, inspiring us to create unique and dynamic Nobu restaurant experiences around the globe. The theatrical allure of the restaurants have built a strong following of vibrant international customers, celebrities, tastemakers and powerbrokers. Our vision fully extends to Nobu Hotels and Residences that are built on the same key principles as our restaurants, encompassing the unique chemistry and perfect balance of luxury, fun, craft and theatre. This new luxury collection will span across the same geographic footprint as our restaurants have done, providing the ultimate in style and entertainment. Nobu Hotels offer a sensual, sultry, fusion of laid-back luxury, high-energy nightlife, exclusive guest room retreats and spa services. It is the ultimate playground for our international client base and will continue to be like no other.

By "wrapping" the concept of a luxurious boutique hotel around energized public spaces, Nobu Hotels creates a powerful stage for shared experiences of excitement and escapism. Featuring the best of everything from imaginative new restaurants, high-energy bars, relaxing rejuvenation, distinctive service to remarkable retail and an air of celebrity, Nobu Hotels will afford guests and privileged owners the most exclusive entry into unparalleled experiences that lay at the crossroads of innovation and imagination.

NOBU HOTELS



BRAND PILLARS

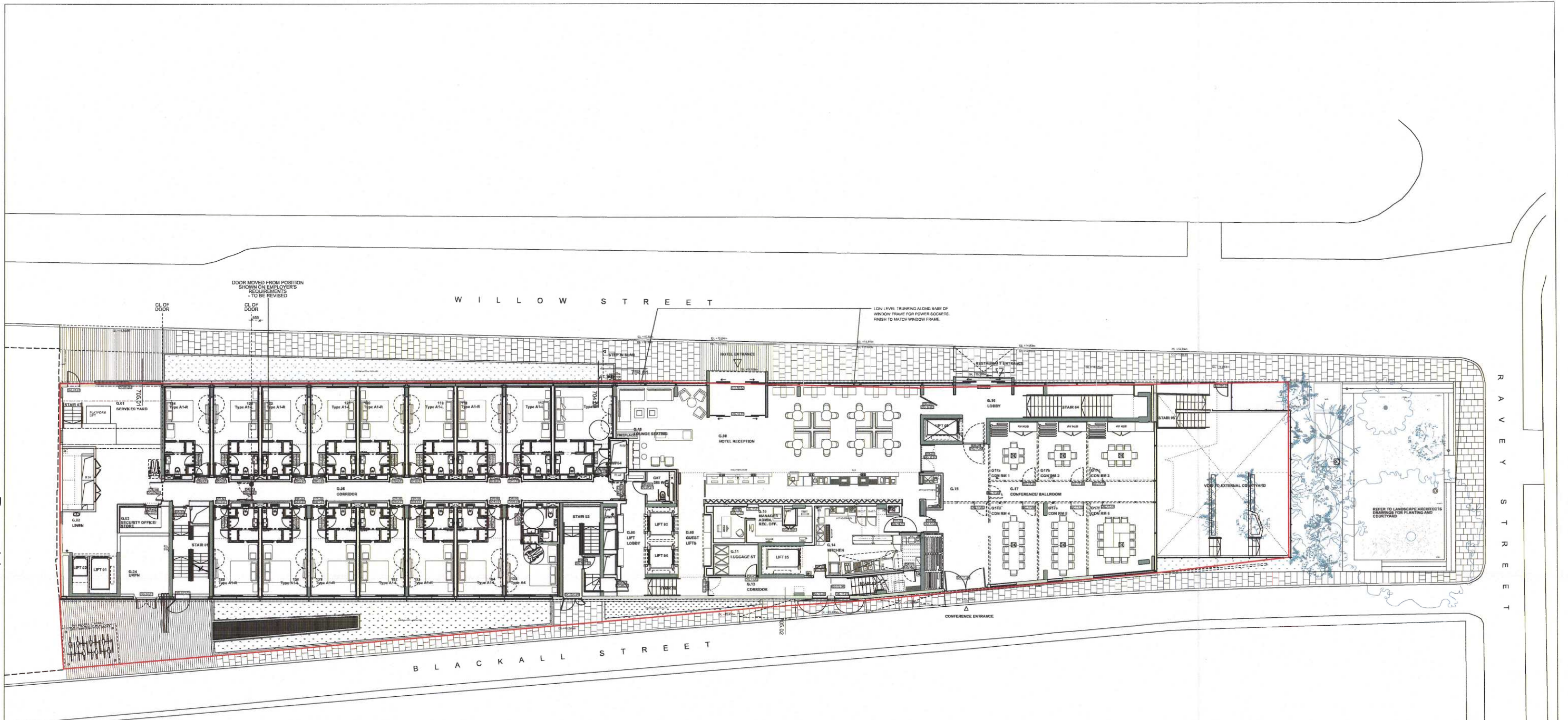
CRAFTED 'intimate & nurturing': bespoke offerings, memory creators, touch point areas, innovation moments

CULTISH 'iconic & created': styled not gimmicky, real and enduring, passion and emotion, exclusive and unique

COSMOPOLITAN 'luxurious & modern': remarkable venues, magnetic lifestyles, centric destination, opulent drama

SENSUAL 'traditional & natural': wood and stone, alluring textures, earth senses, lush flavours

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PROPOSED GROUND FLOOR PLAN

LOOSE FURNITURE IS FOR DIAGRAMMATICAL PURPOSES ONLY AND IS SUBJECT TO CHANGE AT ANY TIME

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-	12.12.2016	ISSUED FOR INFORMATION			

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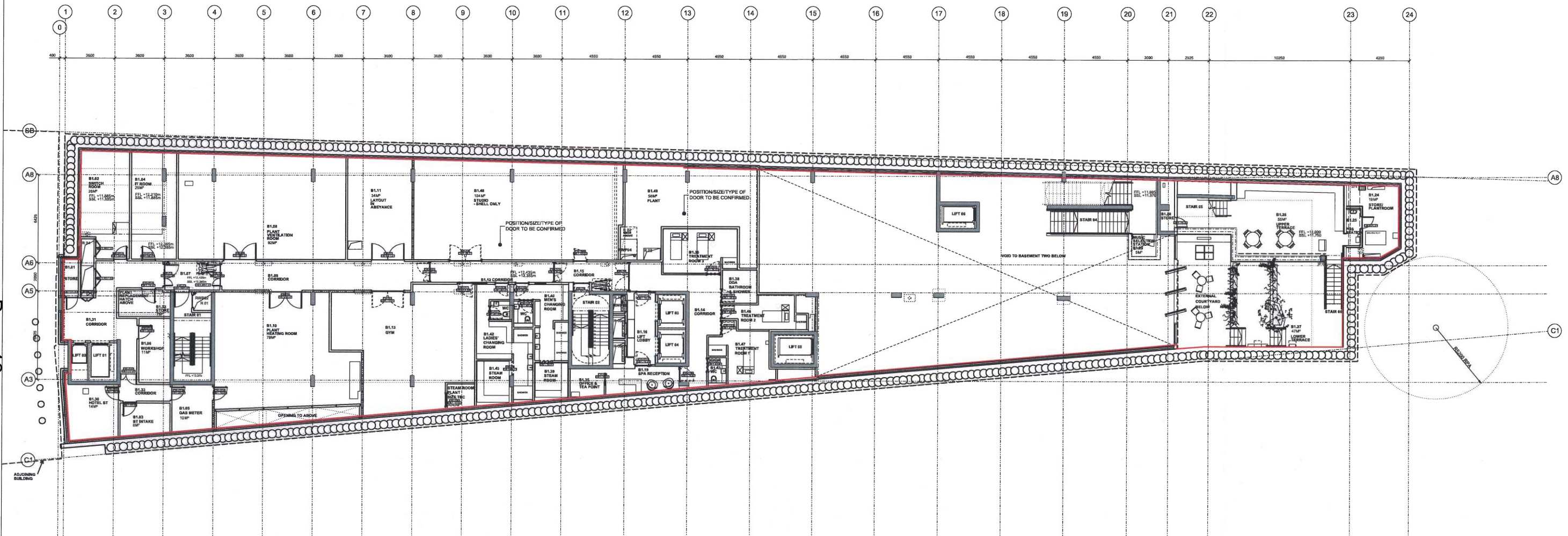
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Ben Adams Architects <small>Third Floor 99 Raveley Street London SE1 1UF</small>		DRAWING NAME: LICENSING- PROPOSED GROUND FLOOR PLAN PROJECT NAME: WILLOW STREET HOTEL DRAWING NO: LIC-200/-
T: 020 7633 0000 ben@benadamsarchitects.co.uk info@benadamsarchitects.co.uk	JOB NO: 13-110 SCALE: 1:200 @ A2, 1:100 @ A3 STAGE: CONSTRUCTION	



PROPOSED UPPER BASEMENT - B1 - FLOOR PLAN

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KEY:

FLOOR TO CEILING HEIGHT 2500mm

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DRAWING NAME: LICENSING- PROPOSED UPPER BASEMENT - B1 - FLOOR PLAN

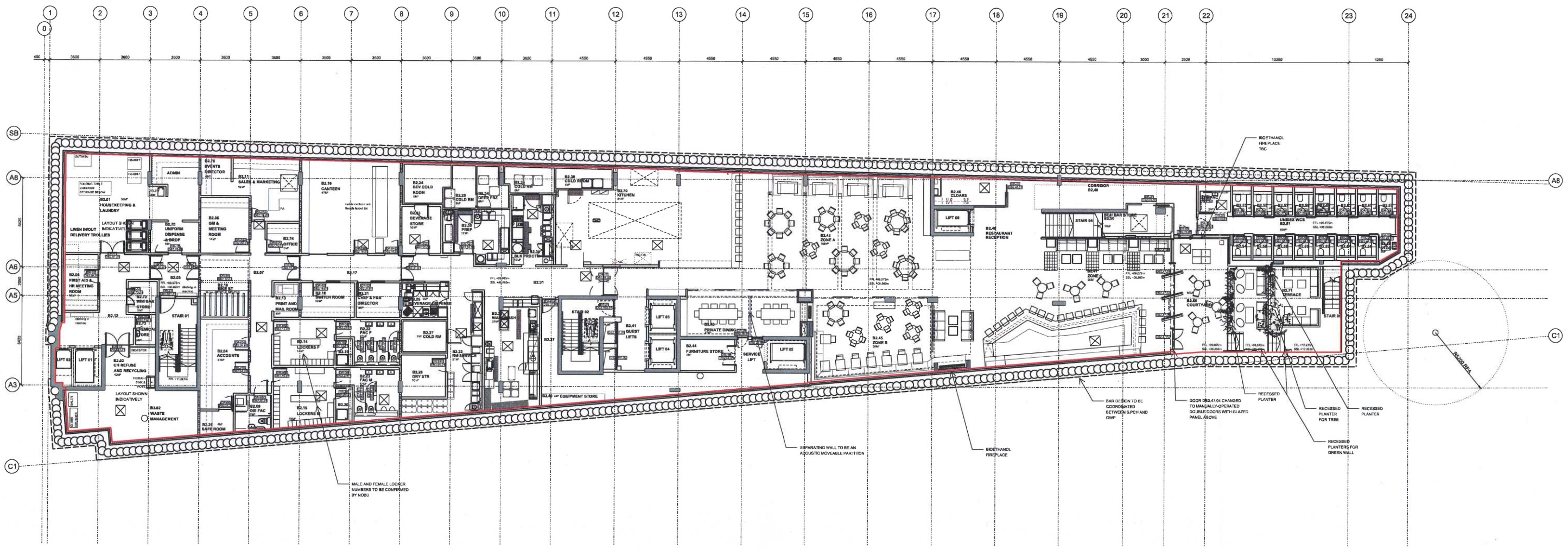
PROJECT NAME: WILLOW STREET HOTEL

JOB NO: 13-110

SCALE: 1:200 @ A2, 1:100 @ A0

STAGE: CONSTRUCTION

DRAWING NO: LIC-199/-



PROPOSED LOWER BASEMENT - B2 - FLOOR PLAN

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DRAWING NAME: LICENSING- PROPOSED LOWER BASEMENT - B2 - FLOOR PLAN

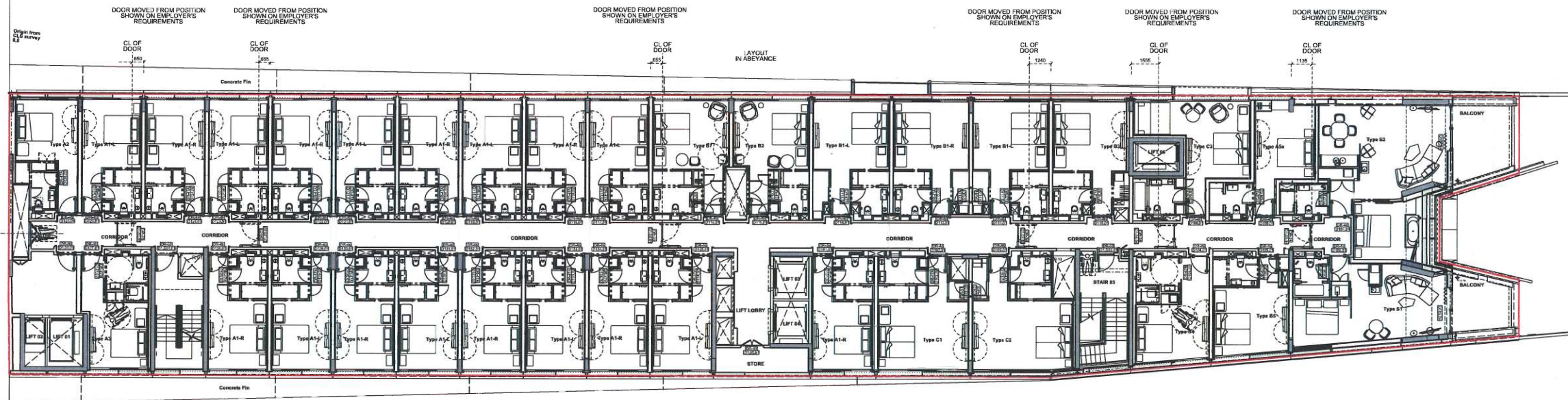
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DRAWING NO.: LIC-198/-

JOB NO.: 13-110

SCALE: 1:200 @ A2, 1:100 @ A0

STAGE: CONSTRUCTION



PROPOSED FIRST FLOOR PLAN

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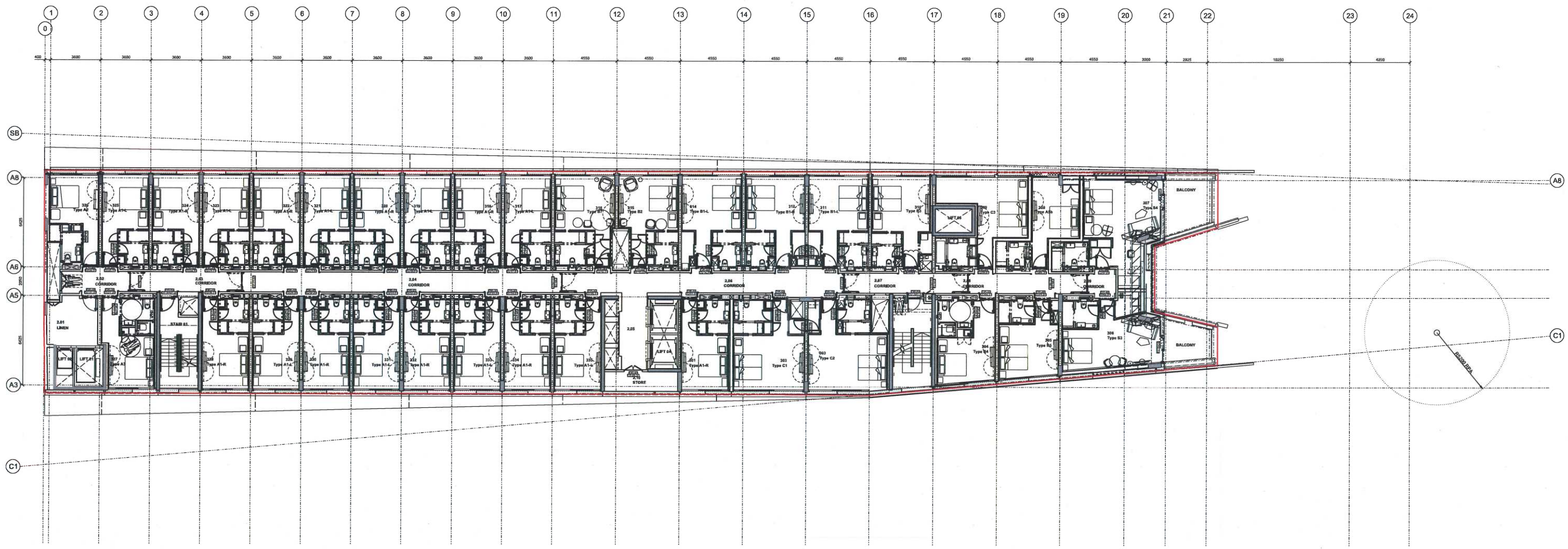
PROJECT NAME: WILLOW STREET HOTEL

JOB NO: 13-110

SCALE: 1:200 @ A1, 1:100 @ A0

STAGE: CONSTRUCTION

DRAWING NO: LIC-201/-



PROPOSED SECOND FLOOR PLAN

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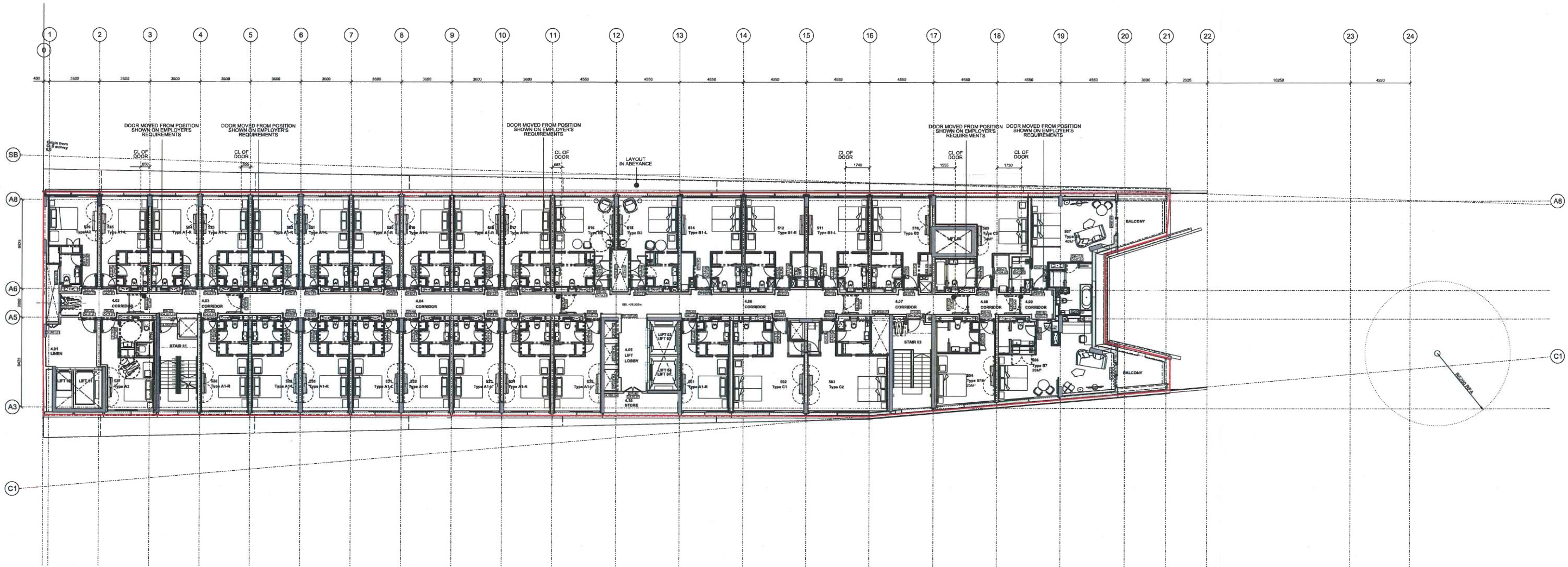
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DRAWING NO: LIC-202/-

JOB NO: 13-119

SCALE: 1:200 @ A2, 1:100 @ A0

STAGE: CONSTRUCTION



PROPOSED FOURTH FLOOR PLAN

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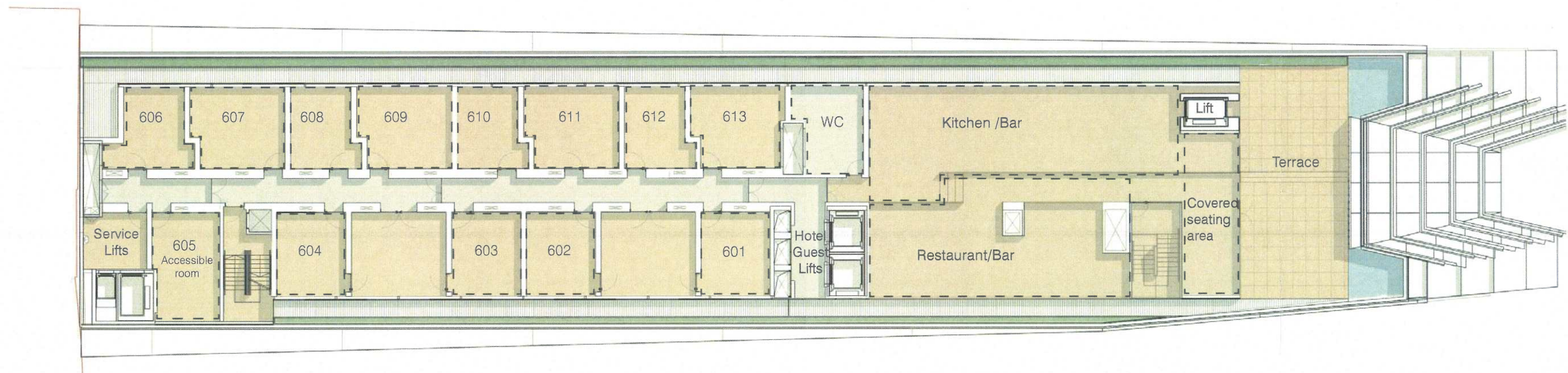
PROJECT NAME: WILLOW STREET HOTEL

JOB NO: 13-110

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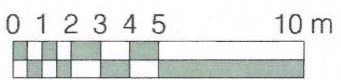
STAGE: CONSTRUCTION

DRAWING NO: LIC-204/-



FIFTH FLOOR PLAN. DRAWING no. 2000.Rev B.1:250@A3

SCALE - 1:250



NOBU HOTEL ROOF EXTENSION, 10-50 WILLOW STREET, LONDON, EC2A 4BH

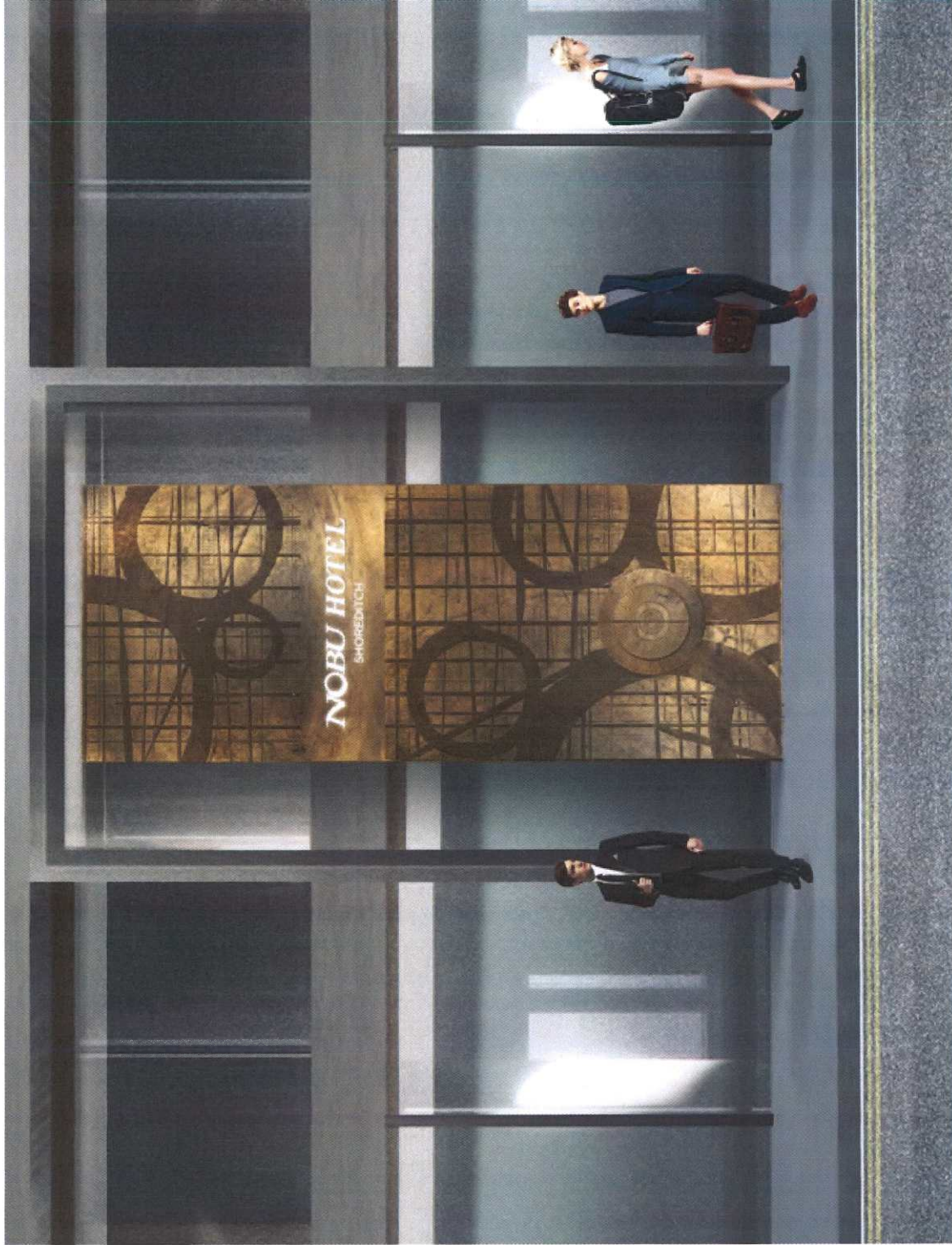
DOOR CONCEPT

Taking inspiration from both historical and contemporary references, the door concept sets out to create a subtle visual feature signifying the ritual of welcome hospitality.

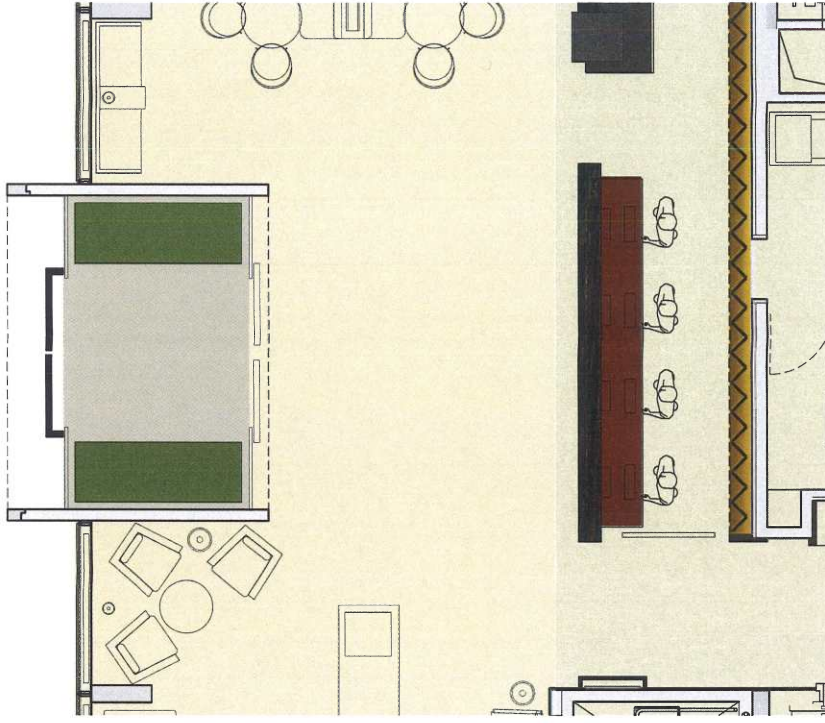
CUSTOM BRAND PATTERN

The bespoke NOBU Hotel Shoreditch brand pattern is constructed through a collection of deconstructed geometric forms. They appear as unique arrangements which, in turn, can be used in isolation or sequentially rearranged into any variation.

The design will be applied to all of NOBU Hotel Shoreditch's brand materials to give cohesion to the guest experience and create an enduring memory for guests and visitors alike.



NOBU HOTEL SHOREDITCH			P1508 / D010	NOBU HOTEL INTERIORS
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VESTIBULE GARDEN

The threshold to the hotel is defined by a refined sculptural garden that the guests walk through to enter the reception. Glimpses of the garden can be seen from outside to either side of the fortified doors.

The vestibule defines the transition between the inside and outside and commences the bespoke welcome of NOBU Hotel Shoreditch.



...



FRONT OF HOUSE GUEST AREAS

The front of house ground floor area is the point of entry and primary welcome to the hotel. The theme of the hotel is immediately apparent. There is an ambience of refined luxury. The contemporary urban interiors reference the skill and craftsmanship of both Shoreditch and Japan. The decorative references allude to the familiarity of a serene Japanese style whilst embracing the demands of the contemporary international traveller.

The FOH areas are:

Vestibule - an enclosed garden

Reception - clearly distinguishable as the primary guest welcome

Bar - Quiet & discrete support for the reception during the day. Destination cocktail bar in the evening

Bar seating - a variety of seating ensembles create the structure for guests comfort from day to night

Lobby lounge - the fireplace hearth invites relaxed and comfortable lounge seating

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LOBBY: RECEPTION DESK AND BAR COUNTER

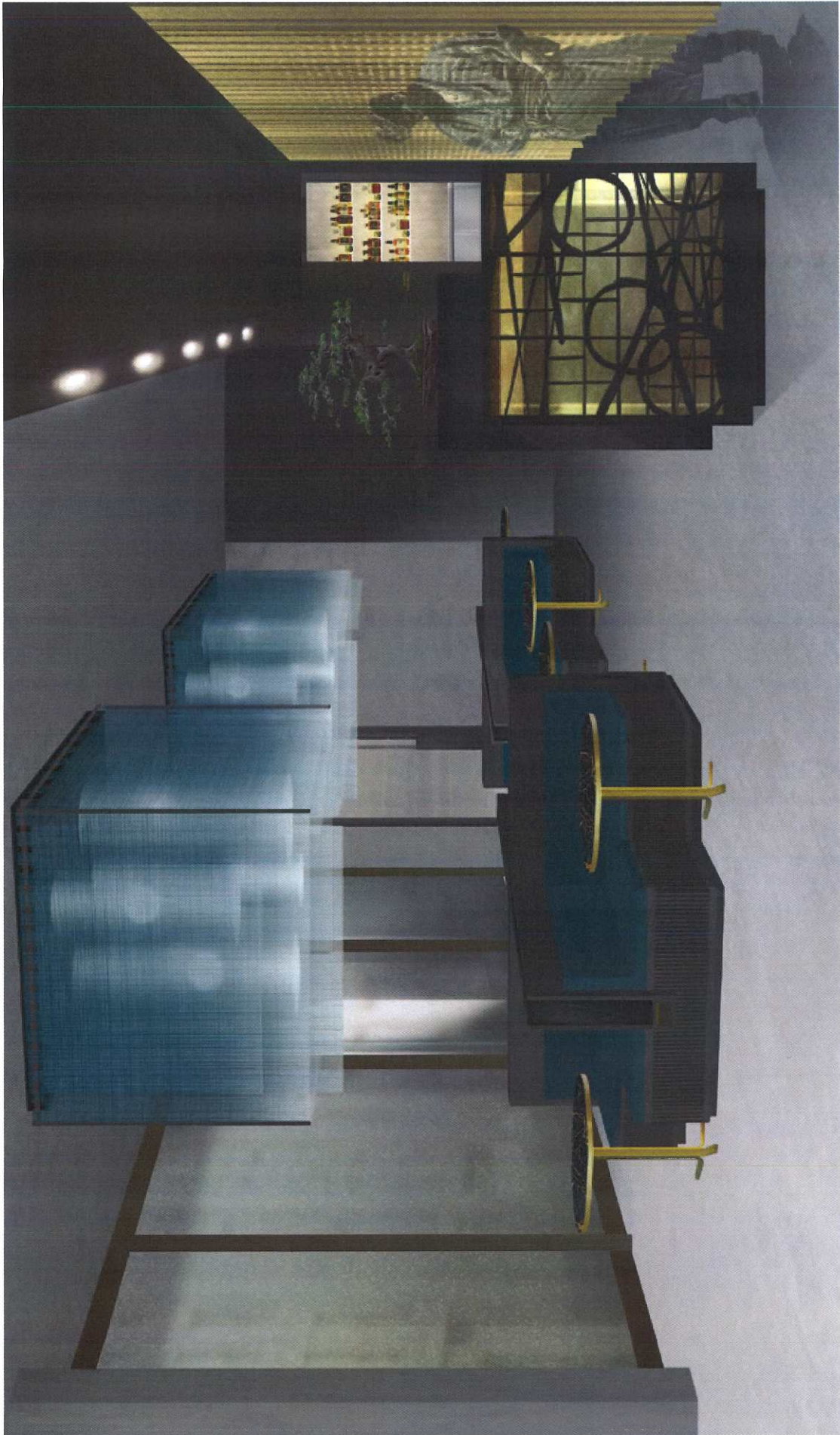


Upon their arrival, guests of NOBU Hotel Shoreditch are greeted by a warm visual environment. The entire reception and bar area are defined by a large oily black patinated steel architrave that presents and contrasts with the reception counter of portoro marble, softly polished, understated luxury. The adjacent long bar presents a visual divide between guests checking in by supporting an elevated block of solid stone for presenting a sculptural floral display. The block appears to float from its golden mirrored base with its lattice patterned frame. The change in materials and levels defines the end of the bar.

The imposing anthracite architrave in turn frames the backdrop of the bar as a continuous illuminated pleated, perforated and diaphanous screen of brass panels. The panel decoration is created as a continuing interpretation of the NOBU brand pattern. The feature wall subtly illuminates the perforations and reflective surfaces throughout the evening and into the night to give the room a sense of changing atmosphere. The environmental transition here creates ambience and mood that occurs intuitively with natural daylight hours throughout the year.

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BAR SEATING



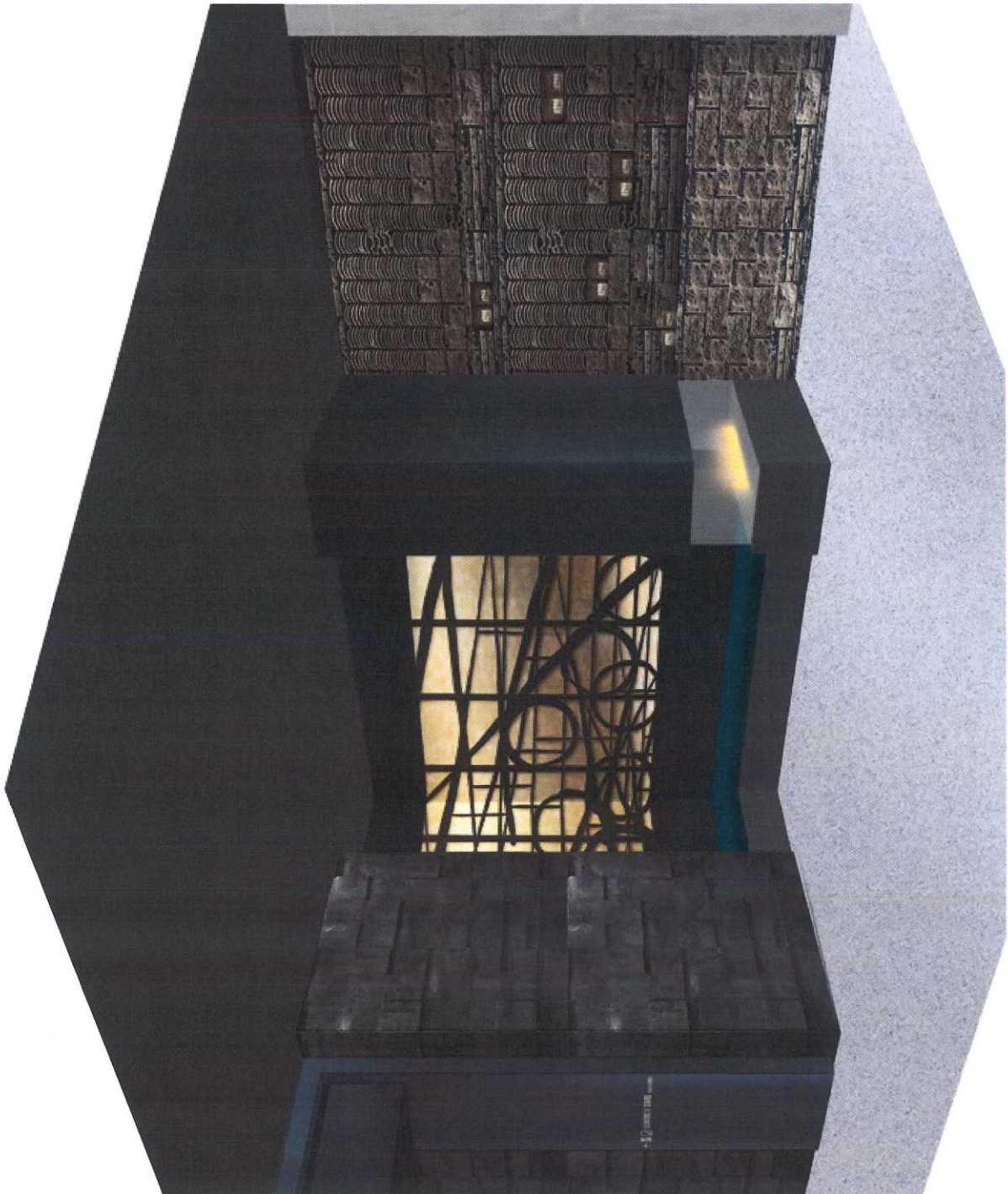
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FIREPLACE

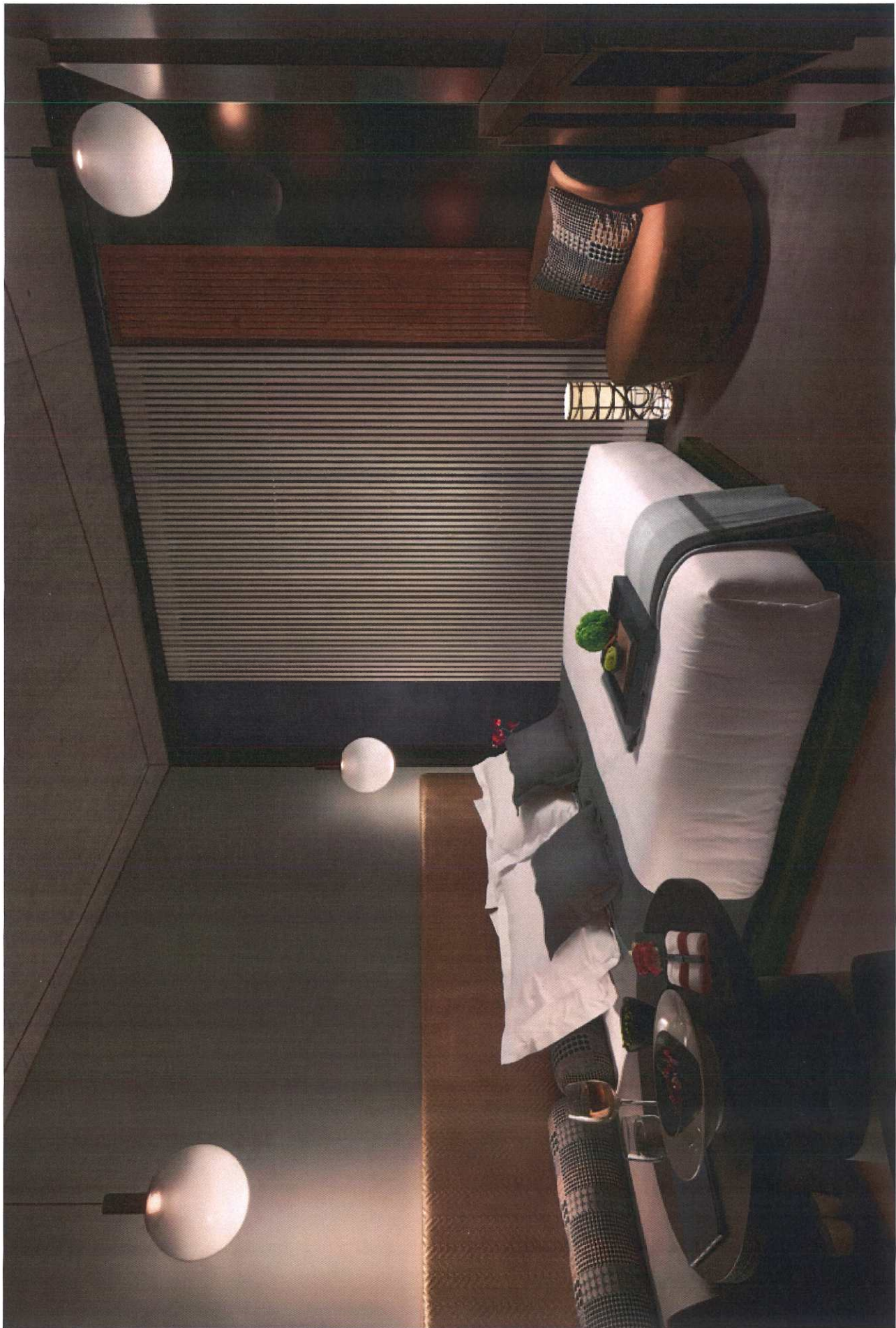


LOBBY: LOUNGE FIREPLACE CONCEPT

The focal point to the lobby lounge is the fireplace and hearth. A variety of lounge seating will fill this space which is themed around comfort, relaxation and a space to soak up the atmosphere of NOBU Hotel Shoreditch. The materiality of the lobby flows through the lounge, where the addition of tactile wall covering wraps around the fireplace, creating a unique chimney breast as the main focal point.

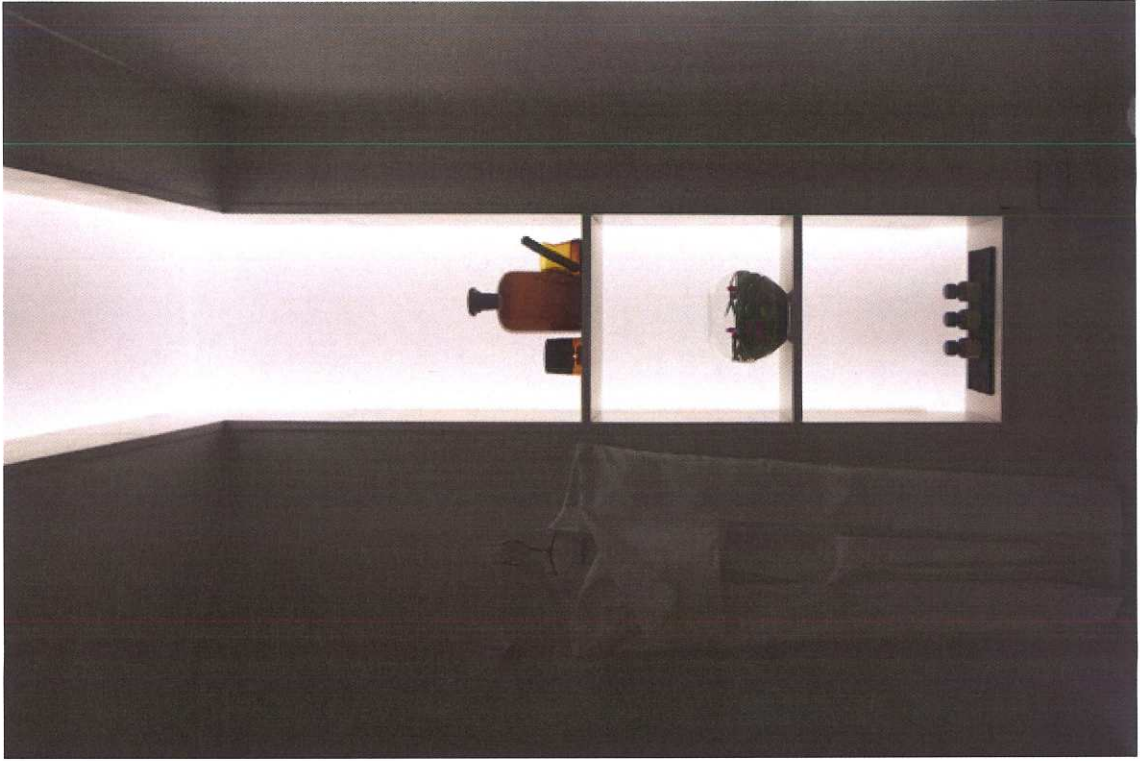


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NOBU HOTEL SHOREDITCH studiomica	GUEST ROOM TYPE A	P1508 / D010 FIRST ISSUE	NOBU HOTEL INTERIORS 17 / 11 / 2016	15 OF 31
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GUEST BATHROOM





NOBU HOTEL SHOREDITCH studiomica	GUEST ROOM TYPE B	P1508 / D010 FIRST ISSUE	NOBU HOTEL INTERIORS 17 / 11 / 2016	19 OF 31
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Nobu Hotel Shoreditch commissioned a series of 22 paintings that will become a surface material used as part of the guest room interior design scheme. 14 of these will feature in the guest rooms on the sliding screen. The other 8 paintings are for exclusive exhibition in the Suites.

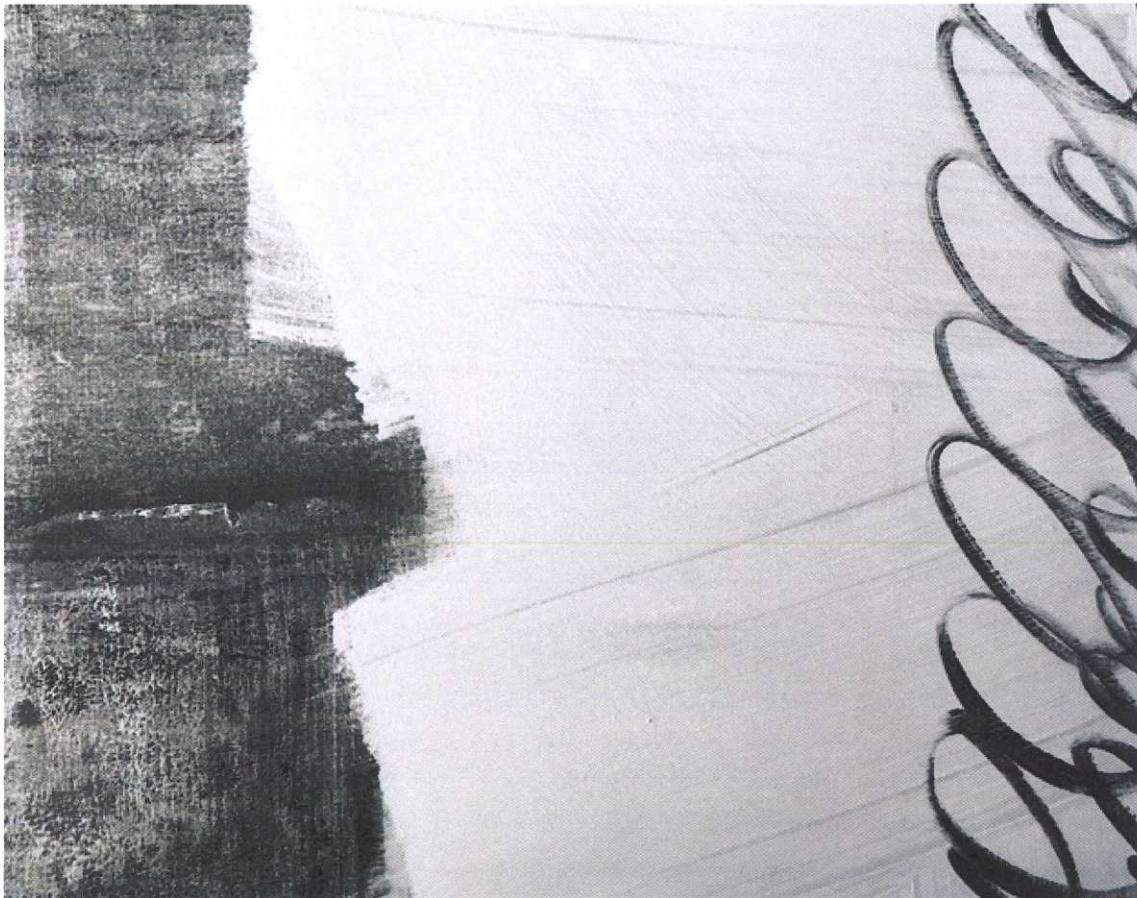
The series of paintings is titled 'Taizu', which translates from the Japanese expression meaning to 'stay'. This directly relates to the residing in a hotel room, beckoning the guest to take time to reflect on the work presented to them and, in essence, created for them.

The works have been created to be textural interventions into each of the hotel's 150 guest rooms. Immediately influenced by both London and Japan, the paintings are formed of expressive brush strokes, layered paint effects and bold graphical ink lines.

Once completed, the paintings are photographed and then reproduced at an oversized scale. This process enlarges each brush stroke, forcing the works to exaggerate their natural expressive detail.

The oversized prints are then fixed to a sliding screen in the guest room, which forms the curtain over the room's glazed window. An intervention then takes place on each of the artworks, a layer of abstract gold leaf adds uniqueness and integrity to each installed artwork.

The art is created by London based artist Sichi and the project is managed by Visible Art Curated: www.visibleartcurated.com



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NOBU HOTEL

SHOREDITCH

NOBU HOTELS IS EXCITED TO ANNOUNCE ITS FIRST EUROPEAN HOTEL, OPENING IN SPRING 2017

Located on Willow Street in the Shoreditch area of London, the hotel will feature 150 rooms, an 100 seat lobby lounge, a 212 seat Nobu restaurant with outdoor courtyard, 178 square meters of event space with daylight, wellness facilities, all with food and beverage menus developed by Chef Nobu Matsuhisa specifically and uniquely for the hotel.

Nobu Hotel Shoreditch is the luxury lifestyle destination experience defined by its iconic city setting, extraordinary guest service and the ever-present Nobu brand found in its restaurant and rooms.

EAST-MEETS-WEST-MEETS-EAST

As with all Nobu Hotels, the design throughout the hotel reflects both the vibrancy of its location and Nobu Hospitality's signature East-meets-West philosophy.

Nobu Hotel Shoreditch is set within a landmark new building in the heart of East London. The architectural design draws on the vibrant cultural and industrial context of its location. The hotel's four stories are fractured into angular concrete balconies which combined with cantilevered beams, form a seemingly frayed edge to the northern façade.

Protruding slab edges penetrate the glazing and accentuate the horizontal dynamic of the volume. The reflective façade balances privacy and exposure, and interacts with its surroundings through the interplay of reflection and light.

The design marries the raw creative energy of the area with Nobu's values of simple luxury: its façade fragments at the eastern end and descends into a welcome new pocket park, overlooked by the reworked warehouses and factories that characterise Shoreditch.

Studio Mica are the interior designers for the hotel front of house guest areas and the guest rooms, bringing their local studio's expertise in hospitality design and consultancy to the project.

The restaurant interior design has been conceived through a creative collaboration between Ben Adams Architects and Studio PCH.



GUEST ROOMS AT NOBU HOTEL SHOREDITCH

Positioned both physically and emotionally between the energy of East London's cultural district and the economic centre of the City, our guests can find the balance they seek of a fresh and vibrant lifestyle. Here, our ability to draw our guests into a world of experiential luxury begins with rituals both seen and unseen. We use Asian-inspired and London-infused sights, sounds, scents and experiences to engage and delight our guests from their moment of arrival.

Guest rooms at Nobu Hotel Shoreditch include Deluxe, Executive & Premium. The rooms are designed as refined luxury focused on the modern demands of exclusive city travel.

EXCLUSIVE TO NOBU GUESTS

Complimentary welcome tea and tea making facilities
24 hour in-room dining menu
Private bar
24hr guest services & concierge
Housekeeping and evening turn down

55" Samsung Smart IPTV
Apple TV

Complimentary high-speed wireless internet access
Digital lock secure safe

Curated artwork unique to every room especially commissioned for the hotel

NaturaBisse bathroom amenities

Walk-in shower
Yukata lounge robe (in the Suites)
Bathrobe & slippers

Complimentary use of fitness facilities
Nobu breakfast served in the restaurant or in-room
Preferential reservations at Nobu Restaurant

SUITES AT NOBU HOTEL SHOREDITCH

The seven suites offer an extra level of refinement to Nobu Hotel Shoreditch. Each suite is unique in its space and layout. This experience is further enhanced through embracing the building's distinctive architecture and expressing its internal features. Each of the contemporary suites has its own private balcony with views overlooking the Nobu terraced garden below and views of the city skyline.

Suites at Nobu Hotel Shoreditch include Studio Suite, Geido Suite with Balcony, Enso Suite with balcony & bath tub, Miyabi Suite with balcony, bath tub & dining area, Nobu Suite with balcony, bath tub & living/dining room. In addition to the exclusive amenities that all our guests can expect, our suites include lounge and dining areas, espresso machine, Chef Nobu designed tea set, deluxe minibar and original artworks unique to each suite, commissioned for the hotel.

BOOKING ENQUIRIES

reserve-shoreditch@nobuhotels.com



NOBU RESTAURANT

The entire Nobu experience is centered around its food and culture. From dining room to in-room to meeting and conference room, we are constantly creating an appetite for culinary experiences that cannot be found anywhere else. These experiences are not only flavoured by a passion for what is on the plate, but by the desire of our guests who are looking for the extraordinary.

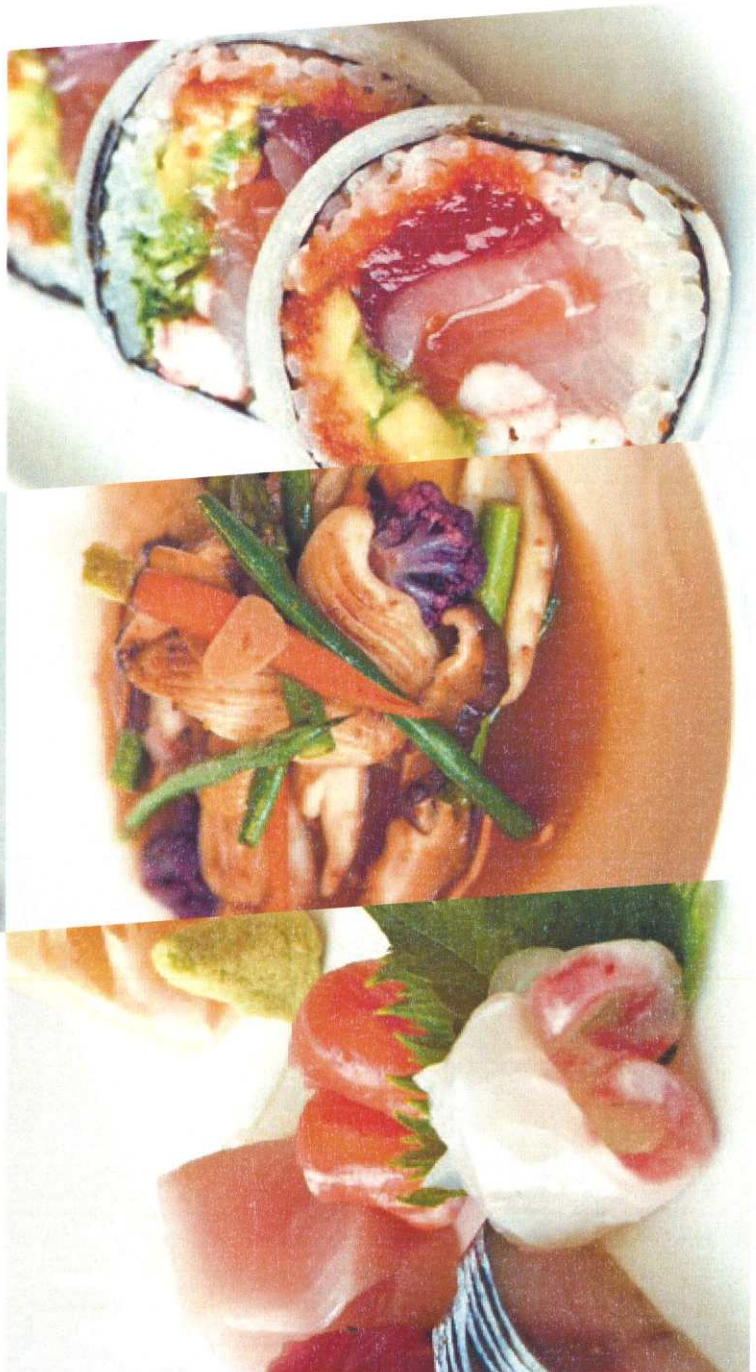
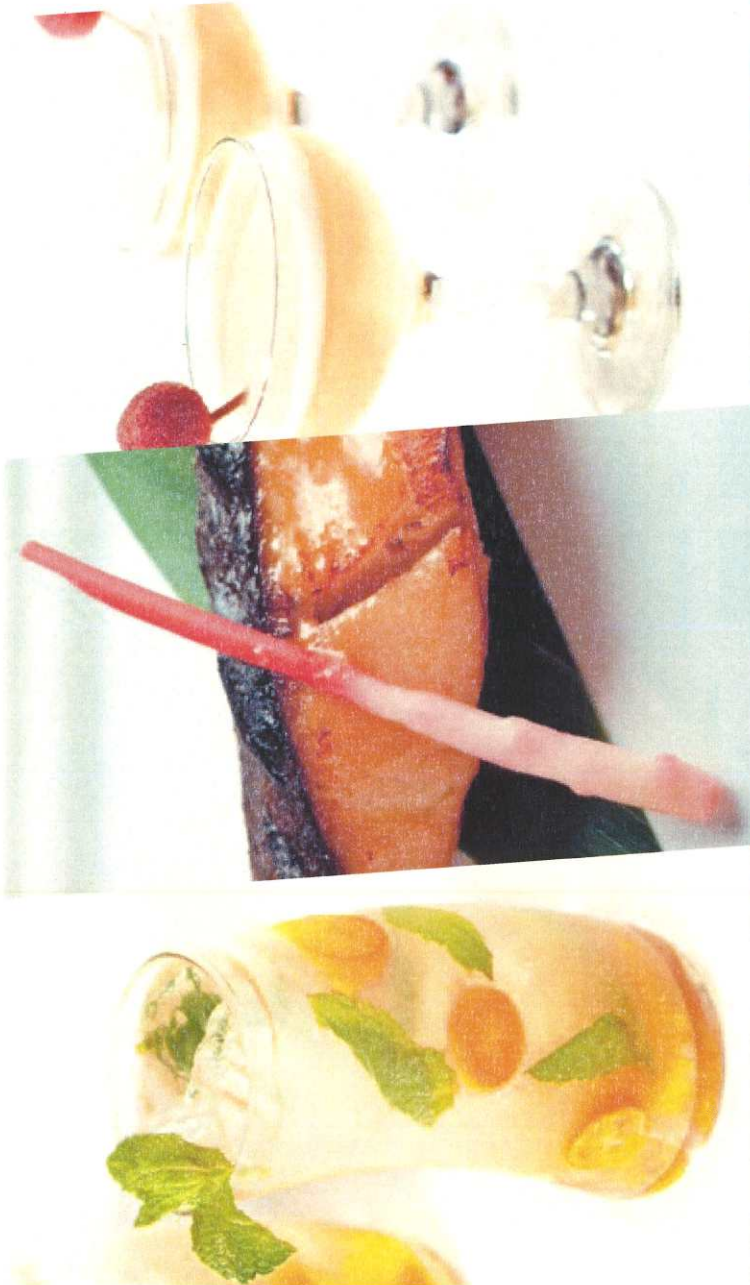
For the Nobu Hotel Shoreditch guest, they can expect Nobu's highest standards of service throughout their stay. Set within an environment inspired by the graceful style of traditional Japanese design mended with cultural modernity in this new urban setting. As part of London's cultural hub this project becomes part of a neighborhood revival.

Upon entering, you are immediately aware the heart of the restaurant lies at the bar. Alluring in grandeur and scale, the bar takes form as a unique trapezoidal shape providing cozy niches for private conversations yet remaining open to the rest of bar area. The bar is complimented by a plush lounge drawing the attention of the local businessman to the cultured traveller. Reflecting London's multifaceted culture, the bar and lounge provide an atmosphere that is luxurious yet unique and fun creating a relaxed atmosphere for people to gather and unwind with Nobu's world renowned dishes and drinks.

As a bridge between the romanticism of the past and the provocative designs of the future, the space is ideal for business dinners yet casual and enticing for today's taste makers in an atmosphere of the quality and elegance Nobu represents.

Nobu Hotel Shoreditch also features an intimate garden articulated into terraces, an oasis with natural lighting right next to the bar which will offer signature cocktails, specially selected wine and curated small plates and sliders.

The restaurant is open all day for breakfast, lunch and dinner.





NOBU FOOD KNOWLEDGE

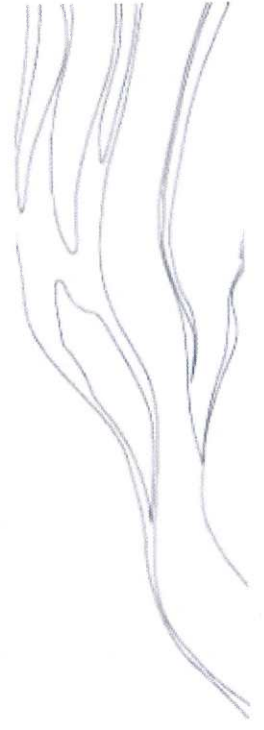
Nobu hospitality is a combination of world-class cuisine and unparalleled service. As members of the serving staff it is our responsibility to respect the creativity and *kokoro* (heart) of Chef Nobu and his culinary associates. A chef speaks through his dishes and the serving staff is the translator.

It is our job to present the dishes in an enticing, intelligent and instructive manner. The following descriptions (spiels) are designed to give you the list of ingredients in each dish and the basis for making the presentations your own. It is mandatory for your success to be aware of all ingredients, techniques and variations of each dish.

There are many members of the staff who will present dishes. Whether you are a sushi chef, bartender, cocktail waitress, food runner, busser, server, or room server, you will be presenting dishes during different circumstances to a diverse group of clientele and will be expected to modify your presentation accordingly. You may be dealing with VIP's, regular guests, celebrities, business professionals, high rollers, foodies or first time diners to name a few.

When presenting to your guests it is important to address individuals as sir or miss, or groups as ladies and gentlemen, and politely excuse or pardon yourself while placing the dish on the table. This action will gain the attention of the guest and make them aware a new course has arrived before starting the presentation. It is also important to completely place the dish on the table before beginning your presentation. Start the presentation with the name of the dish followed by the description.

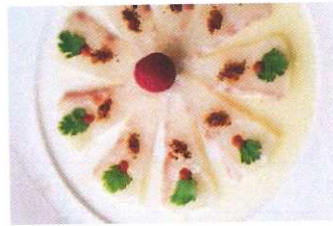
- Estimated firing times are under ideal circumstances



EXAMPLE OF NOBU SHOREDITCH MENU

Yellowtail Sashimi with Jalapeño • 2-5 Min
Yellowtail sashimi set in yuzu soy sauce with garlic puree and sliced jalapeño. Chef recommends a piece of cilantro from the center to compliment the flavor.

main ingredients: 6 pieces yellowtail, serrano peppers, garlic puree and cilantro
sauce: yuzu soy sauce
allergies: gluten / soy bean / garlic / chili pepper



Tiradito • 5-7 Min

Thinly sliced white fish set in a blend of yuzu and lemon juices. Each piece has a dot of rocoto and soy salt. Chef recommends a piece of cilantro from the center with each bite.

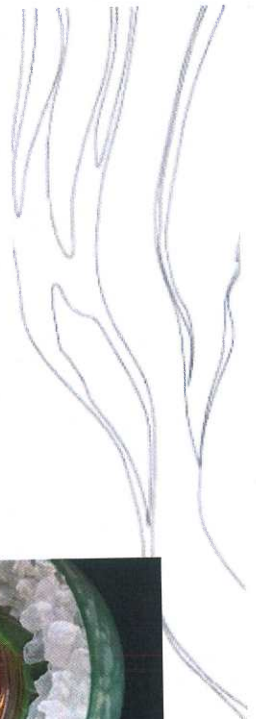
main ingredients: 9 pieces fluke, cilantro, rocoto (a peruvian red chili paste), soy salt
sauce: yuzu and lemon juice
allergies: gluten / soy bean / chili pepper

Tartar • 5-7 min

Toro finely minced with garlic and onion, set in wasabi soy sauce and accompanied by caviar and scallions. Use your demitasse spoon to get a little of each element. On the side is a momoko-chan (a Japanese baby peach) meant to refresh the palate after the course.

main ingredients: salmon, bluefin toro or yellowtail, garlic, onion, scallions, caviar and momoko-chan (Japanese baby peach)

sauce: wasabi soy sauce
allergies: gluten / soy bean / garlic / onion / fish egg



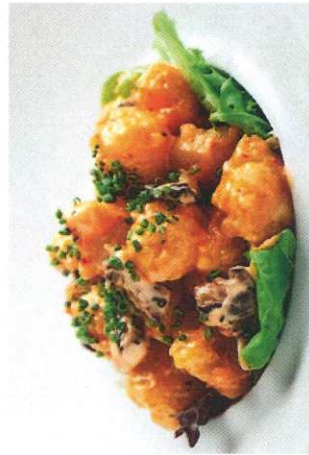
New Style Sashimi • 10-12 min

Thinly sliced sashimi set in yuzu soy sauce with garlic puree, julienne ginger, chives and sesame seeds, lightly seared with a blend of hot sesame seed and olive oils garnished with a baby heirloom tempura.

main ingredients: 9 pieces of fluke, salmon, beef or scallop & 3 pieces for oysters, garlic, julienne ginger, chives, sesame seeds and tomato tempura

sauce: yuzu soy sauce, hot olive oil and sesame seed oil

allergies: gluten / soy bean / garlic / sesame seed / shellfish (when present) / onion



Rock Shrimp Creamy Spicy • 6-9 min

Rock shrimp tempura tossed with creamy spicy sauce, sauteed shiitake mushrooms and yuzu juice. Served on a bed of field greens with yuzu dressing and garnished with chopped chives.

main ingredients: rock shrimp, shiitake mushrooms, mixed organic greens, chives

sauce: creamy spicy, yuzu juice, and yuzu dressing

allergies: gluten / soy bean / mushrooms / shellfish / egg / garlic / chili pepper / onion

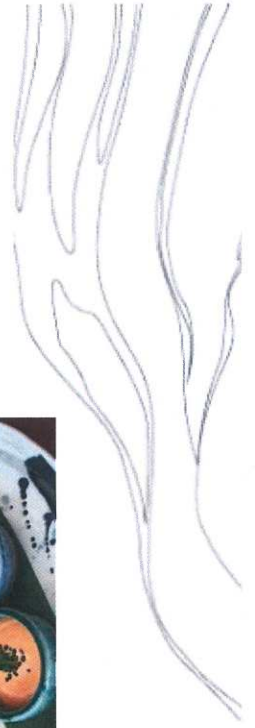
Nobu Fish And Chips • 7-10 min

Beer battered crispy white fish served with nasu chips and potato chips, jalapeños, shichimi and chef's selection of 3 sauces.

main ingredients: 4 pieces asahi draft beer battered white fish & nasu and potato chips (fries) with cilantro, jalapeño & shichimi
sauce: 3 different types of salt (chef selection) & chef selection of 3 sauces (caper aioli, creamy spicy & creamy jalapeño)

nobu fries seasoning: (salt, pepper, schichimi, cilantro, jalapeño, scallion, fresno chili & garlic)

allergies: gluten / soy bean / seafood / egg / sesame seeds / chili pepper / alcohol / garlic





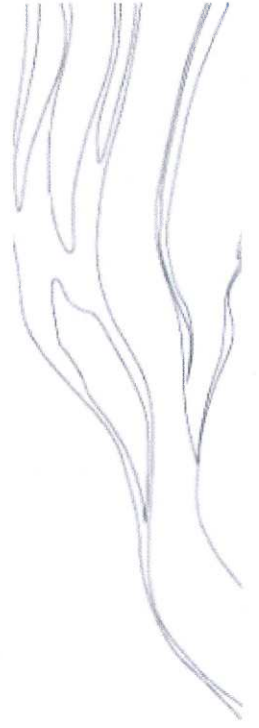
Bagel and Lox



Pork Bell Tonkatsu Sandwich

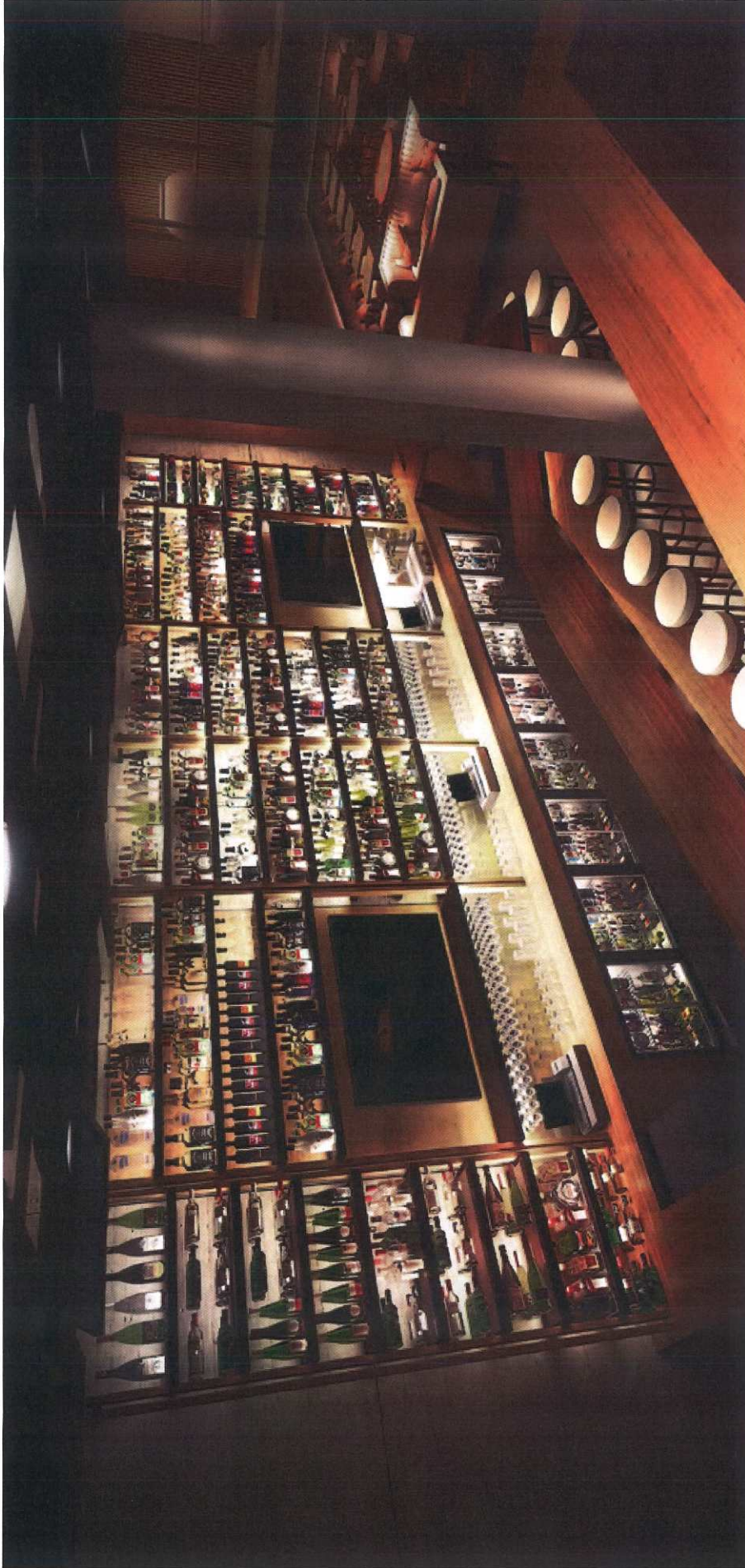


Rock Shrimp Bun

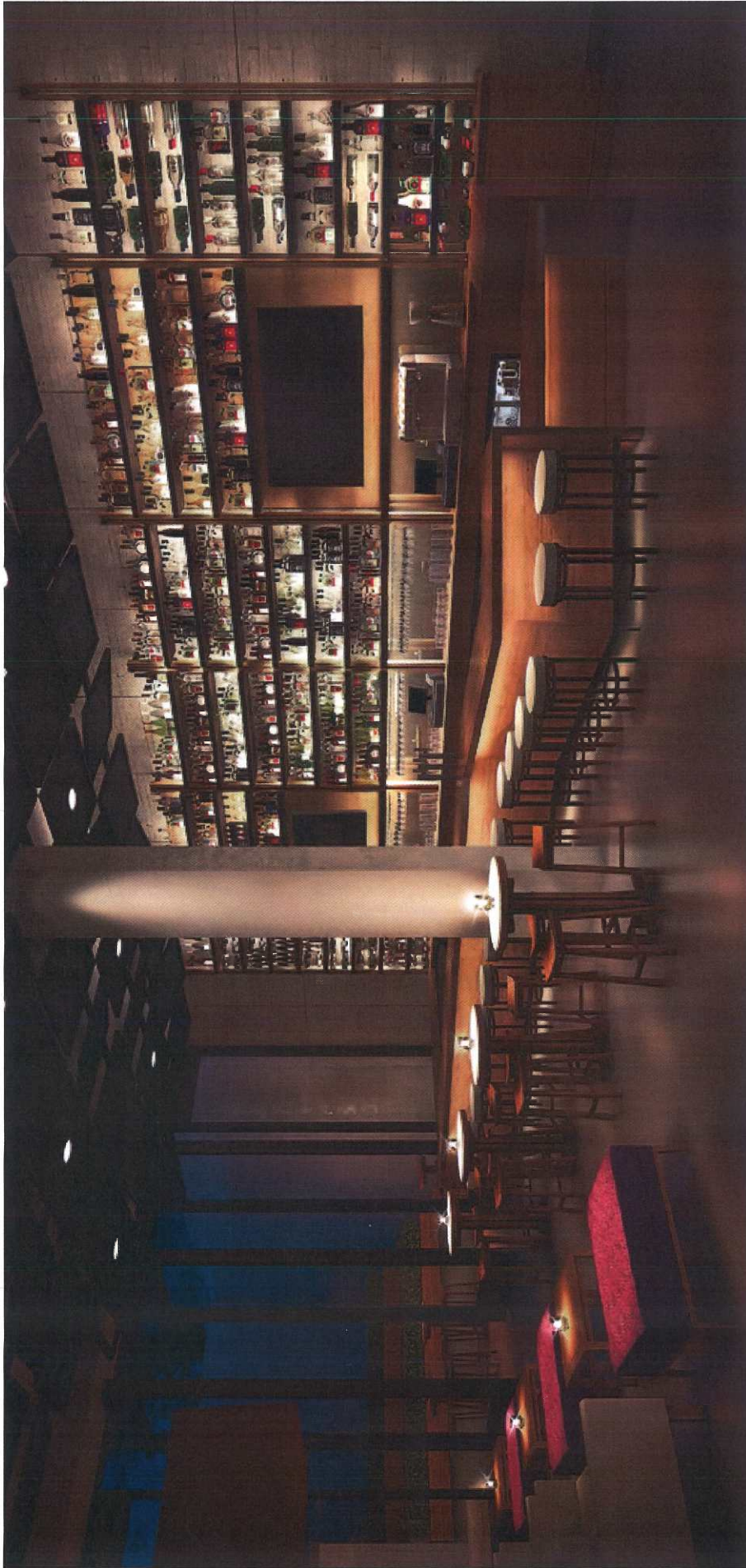




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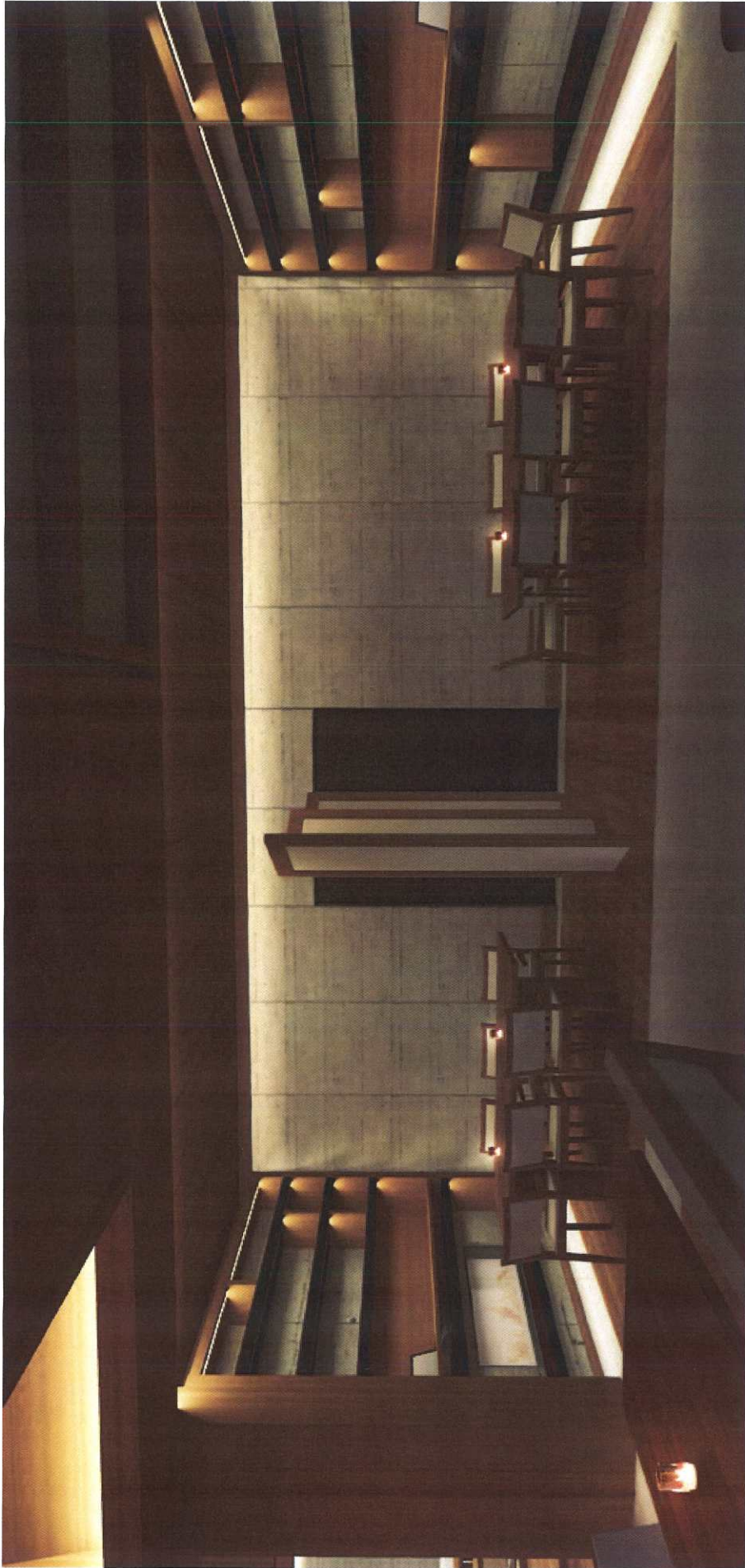


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NOBU LONDON OLD PARK LANE19 Old Park Lane
+44.207.447.4747Directions
Reservations"... heaven on earth and sex on a plate."
Kate Winslet

EXPERIENCE MENUS PRIVATE EVENTS CAREERS CONTACT & HOURS GIFT CARDS GALLERY

LUNCH
DINNER
DRINKS**LUNCH**Share
Print **LUNCH SPECIAL MENU****FUYU LUNCH MENU**

(One appetiser, one main dish and dessert 32.5 or Two appetisers, one main dish and dessert 39.5)

NOBU SPECIAL APPETISERSCrispy rice with Spicy Salmon or
Tuna

Seabass Sashimi Dried miso

Yellowtail Sashimi with Jalapeno

Seafood Ceviche

Salmon Sashimi Salad Jalapeno
DressingToday's Sashimi selections (Chefs
choice)

Avocado Tartare with Tonburi

Roasted Beetroot with Dried Miso

NOBU MAIN DISHES

Cod Cheek Tempura Amazu Ponzu

Beef "Flat-Iron" Toban Yaki

Grilled Poussin Teriyaki Donburi

Shrimp Spicy Tobanyaki

Today's Sushi Selection (Chef's
Choice)

Vegetable Spicy Donburi

Shojin Tempura

DESSERTKumo
(Prosecco Mousse, Lemon and Thyme
Biscuit, Prosecco Jelly, White Peach*and Raspberry Sorbet, White Chocolate
and Orange Tuille)***DONBURI**

Unagi Donburi 32.5

Tempura Donburi 22

Chicken Teriyaki Donburi 22.5

Beef Teriyaki Donburi 26.5

Vegetable Spicy Garlic Donburi 19.5

Tekka Donburi 34.5

Chi Ra Shi Donburi 34.5

NOODLES

Chicken Udon 22.5

Seafood Udon 26

Tempura Udon 22

Cha Soba with Tempura (hot/cold)
23.5

Inaniwa Udon (hot/cold) 21.5

BENTO BOXESClassic 39.5
Sashimi Salad with Matsuhisa Dressing
Assorted Sushi
Baby Tiger Shrimp Tempura with Ponzu
Black Cod with Miso
Vegetable Spicy Garlic with Rice
Miso SoupDeluxe 49.5
Tuna Sashimi Salad Karashi Su Miso
Crispy Rice with Assorted Sushi
Snow Crab Tempura Jalapeno Dressing
Scallops Spicy Garlic and Rice
Grilled Poussin with Truffle Teriyaki
Miso SoupChildren's 21
Salmon and Avocado Cut Roll (6pcs)
Tiger Shrimp and Squid Tempura
Chicken Kushiyaki
Mixed Vegetables in Teriyaki SauceVegetarian 31.5
Shitake Salad with Matsuhisa Dressing
Tomato Quinoa Ceviche
Vegetable Cut Roll
Nasu Miso
Vegetable Spicy Garlic with Rice**NOBU CLASSIC****COLD***Hot Miso "Chips" Tuna and Scallop
(4pcs) 15Salmon or Yellowtail Tartare with
Caviar 20

Toro Tartare with Caviar 21

Tiradito 'Nobu Style 18.5

Shiromi Usuzukuri 18.5

Tuna Tataki with Ponzu 19.5

Yellowtail Sashimi with Jalapeno 21.5

Ceviche 16

New Style Sashimi – Salmon, Sweet Shrimp, Beef, Whitefish, Scallop or Razor Clam 17	Kelp Salad 14.5	Spinach Salad with Whitefish Sashimi 16.5
Tuna Tempura Roll 15	Lobster Salad with Spicy Lemon Dressing 26.5	Oshitashi 8.5
Field Greens with Matsuhisa Dressing 9.5	Inaniwa Pasta Salad with Lobster 27.5	Combination Sunomono 15.5
Sashimi Salad with Matsuhisa Dressing 22	Salmon Skin Salad 14.5	Oshinko 11.5
	Shiitake Mushroom Salad 14.5	

OMAKASE

Experience the essence of Chef Matsuhisa's cuisine with the multi-course tasting menu
£85 & £110
Vegetarian £65

For last orders of Omakase please speak to your waiter

HOT

Snow Crab with Creamy Spicy Sauce 24	Shrimp and Lobster with Spicy Lemon Dressing 31	Black Cod New York Style 22.5
Squid Pasta with Light Garlic Sauce 22.5	Lobster Wasabi Pepper 42	Sea Urchin Tempura 21
Shrimp Spicy Garlic 25	Baby Tiger Shrimp with Ponzu, Creamy Spicy or Jalapeno 19	Tea Smoked Lamb Anticucho 32
Scallops Spicy Garlic or Wasabi Pepper 26.5	Baby Tiger Shrimp with Three Sauces 20.5	Beef Tobanyaki 24
	Black Cod Miso 42.5	Seafood Tobanyaki 25.5
		Pan Fried Dover Sole with Red Chilli Shiso Salsa 38

NOBU NOW

COLD

Vegetable Hand Roll with Sesame Dressing (2pcs) 12.5	Crispy Rice with choice of Spicy Tuna, Salmon or Yellowtail 19.5	Baby Spinach Salad with Lobster or Shrimp 29.5
Sea Bass Sashimi with Dried Miso and Yuzu 20	Crispy Rice with Spicy Toro 23	Baby Spinach Salad with King Crab 32.5
Seared Toro with Onion Ponzu and Jalapeno Dressing 27.5	Octopus Carpaccio with Jalapeno Dressing 21.5	Baby Artichoke Salad 18.5
Seared Salmon Sashimi with Creamy Amarillo 16.5	Lobster Quinoa Ceviche 26.5	Kohlrabi Salad with Dried Miso 16
	Avocado Salad 14.5	Beef Tenderloin Tataki with Ponzu 20
	Baby Spinach Salad 18	

JAPANESE WAGYU BEEF

GRADE – A 5

£52.5 per 75 grams

Choice of Preparations

New Style Tataki Tobanyaki Steak Tacos (6pcs)

HOT

Langoustine with Red Chilli Shiso Salsa 19.5	Soft Shell Crab Kara-age with Ponzu 13.5	Lobster Tempura with Tamari Honey Sauce 42
Spicy Chicken Tacos (6pcs) 21.5	Soft Shell Crab Tempura Amazu Jalapeno 12	Steamed Dover Sole with Yuzu and Dried Miso 38
Spicy Toban Yaki (shrimp, cod cheek or oyster) 18	King Crab Tempura with Amazu Ponzu 21	Pan Fried Cod Cheeks with Red Chilli Shiso Salsa 18.5
Umami Chicken Wings (5pcs) 13	Chilean Seabass Umami or Red Jalapeno Miso 37	Wagyu Sukiyaki with Onsen Tamago 52.5
Matsuhisa Sliders (2 pcs) 31	Wagyu Gyoza with Spicy Ponzu 22.5	
Pan Fried Scallops with Yuzu Truffle (2 pcs) 22		

KUSHIYAKI

(2 skewers per order) Served with Anticucho or Teriyaki Sauce	Salmon 17.5	Scallops 22.5
Chicken 15.5	Beef 19.5	Squid 16
	Shrimp 19.5	

YAKIMONO

Chicken with Teriyaki or Wasabi Pepper Sauce 23.5	Filet of Salmon with Teriyaki Sauce 24	Tenderloin of Beef with Teriyaki or Wasabi Pepper Sauce 26.5
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Anticucho Peruvian Style Rib Eye
Steak 28

Grilled Poussin with Truffle Teriyaki
26.5

Tofu Steak with Teriyaki or Anticucho
Sauce 18

TEMPURA

Japanese Eggplant 3.5
Kabocho – Japanese Pumpkin 3.5
Satsuma Imo – Japanese Sweet
Potato 3.5
Asparagus 4.5
Avocado 4

Broccoli 3.5
Carrot 3.5
Shiitake Mushroom 4.5
Zucchini 3.5
Tofu 3.5
Shrimp 12

White Fish 9.5
Squid 9.5
Scallop 10.5
Kakiage 16
Shojin 13

SHUKO “ SNACKS “

Edamame 6.5
Sesame Chilli Edamame 7

Brussels Sprout Ponzu 6.5
Jalapeno and Edamame Tempura 6.5

Shishito Peppers with Den Miso 12.5

NOBU TACOS
(Minimum order of 2)

Salmon 4.5
Tuna 5

King Crab 5
Lobster 5

VEGETABLES

COLD

Avocado Tartare with Tomburi 13
Courgette Tataki with Ponzu and
Garlic Chips 14.5

Roasted Beetroot with Dried Miso
12.5
Tomato Ceviche 10.5

HOT

Grilled Asparagus with Dried Miso
15.5
Vegetable Spicy Garlic 16.5

Steamed Broccoli with Nobu Sauces
14
Nasu Miso 12
Corn Kakiage 12.5

Cauliflower Jalapeno 15
Warm Mushroom Salad 19
Vegetable Tobanyaki 17
Mushroom Tobanyaki 17.5

SOUP AND RICE

Miso 5
Akadashi 6

Mushroom 6
Clear 7

Spicy Seafood 10
Rice 5

SUSHI & SASHIMI
Price Per Piece

*Akami 5
*Toro 7
*O-Toro 9
Yellowtail 6
Langoustine 6
Fresh Salmon 4.5
Smoked Salmon 5
Sea Bass 5.5
Sea Bream 6
Turbot 5.5
Spicy Tuna 5

Spicy Salmon 4.5
Spicy Yellowtail 6
Spicy Toro 7
Mackerel 4
Scad 4
Octopus 4
Squid/ Cuttlefish 4
Crab 6
Sea Urchin 9.5
Ikura 5
Smelt Egg 4

Scallop 5
Razor Clam 5
Abalone 9
Shrimp 4
Sweet Shrimp 4
Jumbo Shrimp 6.5
Freshwater Eel 4.5
Tamago 4
Japanese Wagyu 10
Moriawase 39.5

SUSHI ROLLS

Hand/Cut

*Tuna 8.5/8.5

*Spicy Tuna 8.5/8.5

*Tuna Avocado Inside Out 8.5/10.5
 Spicy Yellowtail 9.5/9.5
 Fresh Salmon Roll 8.5/8.5
 *Negi Toro 10.5/10.5
 Negi Hama 9.5/9.5
 Salmon & Avocado Inside Out 9/11
 Scallop & Smelt Egg 9.5/9.5

Unakyu - Eel & Cucumber 9/11
 California with Crab & Avocado
 Inside Out 10.5/12
 Shrimp Tempura Inside Out 9/11
 Soft Shell Crab Roll 12
 Salmon Skin 9/9.5
 *House Special 13

Vegetable 9.5/9.5
 Kappa 7/7
 Avocado 7/7
 Ume Shiso 7/7
 Oshinko 6.5/6.5
 Kanpyo 7/7

CRISPY NORI SUSHI CUP

Salmon & Avocado 5.5
 Ikura 6

Spicy Yellowtail 7
 Toro 8

Sea Urchin 10.5

All Prices in British Pounds-Prices are inclusive of VAT 15% Discretionary Service Charge will be added to your bill



[Cast](#)

[Careers](#)

[Nobu Hotels](#)

→

site by PASTPRESENTFUTURE © NOBU RESTAURANTS

NOBU LONDON OLD PARK LANE

19 Old Park Lane
+44.207.447.4747



Directions
Reservations

"You can tell how much fun a city is going to be if Nobu has a restaurant in it."
Madonna

EXPERIENCE MENUS PRIVATE EVENTS CAREERS CONTACT & HOURS GIFT CARDS GALLERY

LUNCH
DINNER
DRINKS

DINNER

Share 
Print 

NOBU CLASSIC

COLD

*Hot Miso "Chips" Tuna and Scallop (4pcs) 15	New Style Sashimi – Salmon, Sweet Shrimp, Beef, Whitefish, Scallop or Razor Clam 17	Inaniwa Pasta Salad with Lobster 27.5
Salmon or Yellowtail Tartare with Caviar 20	Tuna Tempura Roll 15	Salmon Skin Salad 14.5
Toro Tartare with Caviar 21	Field Greens with Matsuhisa Dressing 9.5	Shiitake Mushroom Salad 14.5
Tiradito 'Nobu Style' 18.5	Sashimi Salad with Matsuhisa Dressing 22	Spinach Salad with Whitefish Sashimi 16.5
Shiromi Usuzukuri 18.5	Kelp Salad 14.5	Oshitashi 8.5
*Tuna Tataki with Ponzu 19.5	Lobster Salad with Spicy Lemon Dressing 26.5	Combination Sunomono 15.5
Yellowtail Sashimi with Jalapeno 21.5		Oshinko 11.5
Ceviche 16		

OMAKASE

Experience the essence of Chef Matsuhisa's cuisine with the multi-course tasting menu
£85 & £110
Vegetarian £65

For last orders of Omakase please speak to your waiter

HOT

Snow Crab with Creamy Spicy Sauce 24	Shrimp and Lobster with Spicy Lemon Dressing 31	Black Cod New York Style 22.5
Squid Pasta with Light Garlic Sauce 22.5	Lobster Wasabi Pepper 42	Sea Urchin Tempura 21
Shrimp Spicy Garlic 25	Baby Tiger Shrimp with Ponzu, Creamy Spicy or Jalapeno 19	Tea Smoked Lamb Anticucho 32
Scallops Spicy Garlic or Wasabi Pepper 26.5	Baby Tiger Shrimp with Three Sauces 20.5	Beef Tobanyaki 24
	Black Cod Miso 42.5	Seafood Tobanyaki 25.5
		Pan Fried Dover Sole with Red Chilli Shiso Salsa 38

NOBU NOW

COLD

Vegetable Hand Roll with Sesame Dressing (2pcs) 12.5	Crispy Rice with choice of Spicy Tuna, Salmon or Yellowtail 19.5	Baby Spinach Salad with Lobster or Shrimp 29.5
Sea Bass Sashimi with Dried Miso and Yuzu 20	Crispy Rice with Spicy Toro 23	Baby Spinach Salad with King Crab 32.5
*Seared Toro with Onion Ponzu and Jalapeno Dressing 27.5	Octopus Carpaccio with Jalapeno Dressing 21.5	Baby Artichoke Salad 18.5
Seared Salmon Sashimi with Creamy Amarillo 16.5	Lobster Quinoa Ceviche 26.5	Kohlrabi Salad with Dried Miso 16
	Avocado Salad 14.5	Beef Tenderloin Tataki with Ponzu 20
	Baby Spinach Salad 18	

JAPANESE WAGYU BEEF GRADE – A 5
£52.5 per 75 grams

Choice of Preparations: New Style Tataki Tobanyaki Steak Tacos (6pcs)

HOT

Langoustine with Red Chilli Shiso Salsa 19.5	Umami Chicken Wings (5pcs) 13	Soft Shell Crab Kara-age with Ponzu 13.5
Spicy Chicken Tacos (6pcs) 21.5	Matsuhisa Sliders (2 pcs) 31	Soft Shell Crab Tempura Amazu Jalapeno 12
Spicy Toban Yaki (shrimp, cod cheek or oyster) 18	Pan Fried Scallops with Yuzu Truffle (2 pcs) 22	King Crab Tempura with Amazu Ponzu 21

44

Chilean Seabass Umami or Red
Jalapeno Miso 37
Wagyu Gyoza with Spicy Ponzu 22.5

Lobster Tempura with Tamari Honey
Sauce 42
Steamed Dover Sole with Yuzu and
Dried Miso 38

Pan Fried Cod Cheeks with Red
Chilli Shiso Salsa 18.5
Wagyu Sukiyaki with Onsen Tamago
52.5

KUSHIYAKI
(2 skewers per order)
Served with Anticucho or Teriyaki Sauce

Chicken 15.5
Salmon 17.5

Beef 19.5
Shrimp 19.5

Scallops 22.5
Squid 16

YAKIMONO

Chicken with Teriyaki or Wasabi
Pepper Sauce 23.5
Fillet of Salmon with Teriyaki Sauce
24

Tenderloin of Beef with Teriyaki or
Wasabi Pepper Sauce 26.5
Anticucho Peruvian Style Rib Eye
Steak 28

Grilled Poussin with Truffle Teriyaki
26.5
Tofu Steak with Teriyaki or Anticucho
Sauce 18

TEMPURA

Japanese Eggplant 3.5
Kabocha – Japanese Pumpkin 3.5
Satsuma Imo – Japanese Sweet
Potato 3.5
Asparagus 4.5
Avocado 4

Broccoli 3.5
Carrot 3.5
Shiitake Mushroom 4.5
Zucchini 3.5
Tofu 3.5
Shrimp 12

White Fish 9.5
Squid 9.5
Scallop 10.5
Kakiage 16
Shojin 13

SHUKO "SNACKS"

Edamame 6.5
Sesame Chilli Edamame 7

Brussels Sprouts Ponzu 6.5
Jalapeno and Edamame Tempura 6.5

Shishito Peppers with Den Miso 12.5

NOBU TACOS
(Minimum order of 2)

Salmon 4.5
Tuna 5

King Crab 5
Lobster 5

VEGETABLES

COLD

Avocado Tartare with Tomburi 13
Courgette Tataki with Ponzu and
Garlic Chips 14.5

Roasted Beetroot with Dried Miso
12.5
Tomato Ceviche 10.5

HOT

Grilled Asparagus with Dried Miso
15.5
Vegetable Spicy Garlic 16.5

Steamed Broccoli with Nobu Sauces
14
Nasu Miso 12
Corn Kakiage 12.5

Cauliflower Jalapeno 15
Warm Mushroom Salad 19
Vegetable Tobanyaki 17
Mushroom Tobanyaki 17.5

SOUP AND RICE

Miso 5
Akadashi 6

Mushroom 6
Clear 7

Spicy Seafood 10
Rice 5

SUSHI & SASHIMI
Price Per Piece

*Akami 5

*Toro 7

*O-Toro 9

Yellowtail 6	Spicy Toro 7	Razor Clam 5
Langoustine 6	Mackerel 4	Abalone 9
Fresh Salmon 4.5	Scad 4	Shrimp 4
Smoked Salmon 5	Octopus 4	Sweet Shrimp 4
Sea Bass 5.5	Squid/ Cuttlefish 4	Jumbo Shrimp 6.5
Sea Bream 6	Crab 6	Freshwater Eel 4.5
Turbot 5.5	Sea Urchin 9.5	Tamago 4
Spicy Tuna 5	Ikura 5	Japanese Wagyu 10
Spicy Salmon 4.5	Smelt Egg 4	Moriawase 39.5
Spicy Yellowtail 6	Scallop 5	

SUSHI ROLLS Hand/Cut

*Tuna 8.5/8.5	Salmon & Avocado Inside Out 9/11	*House Special 13
*Spicy Tuna 8.5/8.5	Scallop & Smelt Egg 9.5/9.5	Vegetable 9.5/9.5
*Tuna Avocado Inside Out 8.5/10.5	Unakyu - Eel & Cucumber 9/11	Kappa 7/7
Spicy Yellowtail 9.5/9.5	California with Crab & Avocado Inside Out 10.5/12	Avocado 7/7
Fresh Salmon Roll 8.5/8.5	Shrimp Tempura Inside Out 9/11	Ume Shiso 7/7
*Negi Toro 10.5/10.5	Soft Shell Crab Roll 12	Oshinko 6.5/6.5
Negi Hama 9.5/9.5	Salmon Skin 9/9.5	Kanpyo 7/7

CRISPY NORI SUSHI CUP

Salmon & Avocado 5.5	Spicy Yellowtail 7	Sea Urchin 10.5
Ikura 6	Toro 8	

DESSERT

Banana Split 3000 <i>Poached banana, hot chocolate foam, saffron crumble, torrone ice cream</i> 12.5	T2 <i>Tiramisu mousse, coffee cream, kokuto soaked lady finger, tiramisu ice cream</i> 12.5	Warm Chocolate Satandagi <i>Caramelized pistachio, almond ice cream</i> 12.5
Eki-Nox <i>White chocolate and shiro goma mousse, dark chocolate and orange cream, mint sponge, genmai cha gelato and kuromitsu</i> 12.5	Epsilon <i>Peanut parfait, dulce de leche ice cream, orange marmalade, cocoa sponge, kinako and dry miso</i> 12.5	Selection of Ice Cream Mochi <i>Vanilla, green tea, coconut, yuzu, hazelnut, mango, dulce de leche, strawberry, chestnut</i> 4 per piece
Fuji Apple Crumble <i>Seared Fuji apple with sesame oil, miso salt, toffee, peanut ice cream, coconut crumble</i> 12.5	Chocolate Bento Box <i>Flourless chocolate fondant and green tea ice cream</i> 12.5	Exotic Fruit Platter <i>Selection of exotic fruits</i> 14.5
Suntory Whiskey Cappucino <i>Milk ice cream, crunchy coffee cacao, Coffee crème brulee</i> 11.5	Strawberry Cheesecake <i>Strawberry sorbet and kanten, and oat biscuit</i> 12	Tapas Dessert Plates <i>choice of 3 plates Please see server</i> 6.5 per plate
	Sub Zero Yoghurt <i>Frozen yoghurt, sesame nougat, fresh berries, blueberry and cider coulis</i> 12.5	Home-Made Ice Creams & Sorbets 4
		Lollipops 4

15% Discretionary Service Charge will be added to your bill

NB: MENU IS SUBJECT TO CHANGE
All Prices in British Pounds-Prices are inclusive of VAT



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NOBU LONDON OLD PARK LANE19 Old Park Lane
+44.207.447.4747Directions
Reservations"Nobu is the world's hippest restaurant chain."
Vogue

EXPERIENCE MENUS PRIVATE EVENTS CAREERS CONTACT & HOURS GIFT CARDS GALLERY

LUNCH
DINNER
DRINKS**DRINKS**Share
Print**COCKTAILS****NOBU SPECIAL****DOLCE VITA***Ritten House Rye Whisky, Aperol, Rhubarb Juice, Passion Fruit syrup and Fresh lime Juice***JAPANESE BLOODY MARY***Russian Standard Vodka, Wasabi, Tonkatsu Sauce and Fresh Tomato Juice***SHISO PIMMS***Hendricks Gin, Ume Shu, Fresh Fruits, topped up with Lemonade***VANILLA & APPLE MOJITO***Vanilla pod Infused Russian Standard Vodka, Fresh Lime Juice, Fresh Mint, Vanilla Syrup and Fresh Apple Juice***PEAR & CINNAMON MOJITO***Havana Club 3 years Rum, Fresh Lime Juice, Fresh Mint, Cinnamon Syrup and Fresh Pear Juice***RASPBERRY COOLER***Russian Standard Vodka, Raspberry and Chambord Liquor, Fresh Lime Juice***PASSION COLADA***Havana Club 3 years Rum, Coconut Puree, Passion Fruit Juice and Syrup.***KYOTO CHAMPAGNE***Hokusetsu Junmai Sake, Lychee Liquor, Fresh Lychee Juice, Topped with Champagne*

All Cocktails £ 14.00

COCKTAILS**MATSUJISA MARTINI***Russian Standard Cucumber Infused Vodka or Tanqueray Gin, Hokusetsu Junmai Sake and Ginger***GREEN TEA MARTINI***Russian Standard Cucumber Infused Vodka, Green Tea, Matcha Green Tea Syrup, Calpico and Fresh Lime Juice***SAKETINI***Russian Standard Vodka, Sake, Plum Wine, Cointreau, Fresh Grapefruit & Cranberry Juice***LYCHEE MARTINI***Russian Standard Vodka, Lychee Liqueur and Fresh Lychee Juice***CUCUMBER & SHISO MARTINI***Hendricks Gin, Shiso, Cucumber, Lemon Juice and Gomme Syrup***JAPANESE MARGARITA***Red Chilli Infused Sake and Shoshu, Cointreau, Lime Juice and Agave Syrup***APPLE MARTINI***Russian Standard Vodka, Apple Liqueur, Fresh Apple Juice and Puree***WATERMELON MARTINI***Russian Standard Vodka, Shoshu, Watermelon Juice & Watermelon Syrup***SPRING PUNCH***Russian Standard Vodka, Raspberry Liqueur, Prosecco, Fresh Raspberry puree and Lime Juice*

All Cocktails £14.00

£2.50 will be added to all Premium Martinis

NON ALCOHOLIC COCKTAILS**SMOOTH PEACH***White Peach puree, Peach & Apple Juice, Grenadine***CALPIS HEAVEN***Fresh Passion Fruit, Fresh Apple & Pineapple, Calpis***LYCHEE CRUSH***Fresh Lychees, Grenadine & Passion Fruit Syrup, Soda water & Lemonade***VIRGIN MOJITO***Fresh Apple Juice, Vanilla Syrup, Fresh Mint & Lime Juice***NOBU TEMPLE***Fresh Apple and Orange juice with Strawberry Puree*

All Non Alcoholic Cocktails £ 7.00

FRESH FLAVOURED LEMONADE**EXOTIC FRUITS Lemonade****STRAWBERRY Lemonade****CLASSIC Lemonade****RASPBERRY Lemonade**

All Fresh Flavoured Lemonade £ 6.00

WINE BY THE GLASS (125 ML)**CHAMPAGNE****BILLECART-SALMON Brut N.V (*)**
15.5**TAITTINGER Brut Reserve N.V (*)** 16
SPARKLING**PROSECCO VAPORETTO,**
Valdobbiadene, Italy (*) 9.5**CHATEAU LEOUBE ROSE N.V,**
Provence, France (*) 12**CHAMPAGNE ROSE****MOUTARD ROSE BRUT N.V (*)** 16**BILLECART-SALMON Rose Brut N.V**
(*) 18**WHITE WINE****BILLI BILLI PINOT GRIS 2015 8***Mount Langi Ghiran, Victoria, Australia*

(*)
 PICPOUL DE PINET 2015 9
*Domaine Gerard Bertrand, Languedoc,
 South of France (*)*

SAINT CLAIR SAUVIGNON BLANC
 2015 9.5
Marlborough, New Zealand ()*
 CHABLIS 2015 11
*Domaine Jean Defaix, Burgundy, France
 (*)*

SANCERRE 2014, "Les
 Chasseignes" 11
Domaine Fouassier, Loire, France ()*
 RIESLING WITTMANN TROCKEN
 2014 12
Westhofen, Rheinhessen, Germany ()*

ROSE WINE

GRIS BLANC 2015 8
*Domaine Gerard Bertrand, South of
 France (*)*

CHATEAU LEOUBE 2015 9.5
Cotes de Provence, France ()*

RED WINE

XANADU CABERNET SAUVIGNON
 2012 8
Margaret River, Australia ()*

YERING STATION PINOT NOIR
 2012 9
Yarra Valley, Australia ()*

MEERLUST MERLOT 2013 10
Stellenbosch, South Africa ()*
 CHATEAU D'AGASSAC 2010 12
Haut-Medoc, Bordeaux, France ()*

BEER

ASAHI SUPER DRY (*) 330ml 6.5
 SAPPORO (*) 330ml 6.5

KIRIN ICHIBAN (*) 330ml 6.5

BECK'S LOW-ALCOHOL (*) 275ml
 6.5

SHERRY

HALF BT/GLASS (50 ml)

PUERTO FINO, SOLERA RESERVA
 16 4
Lustau, Spain ()*

MOSCATEL EMILIN, SOLERA
 RESERVA 23 6
Lustau, Spain ()*

PORT

BOTTLE (75cl)/GLASS (75ml)
 TAYLORS CHIP DRY WHITE PORT
 29 5.5
Portugal ()*

WARREN'S PORT 10 YEAR OLD
 TAWNY 34 5.5
Portugal () (50cl) (50ml)*

TAYLORS TAWNY 20 YRS OLD
 RED PORT 97 9.5
Portugal ()*

TAYLORS LATE BOTTLE RED
 PORT 2010 39 6.5
Portugal ()*

CROFT 1966 360
Portugal ()*

JAPANESE PLUM WINE AND DIGESTIVE

GLASS
 (75ml)

TAKARA Plum wine (*) 6.5

HOKUSETSU Ume Shu (*) 9

SAKE

HOKUSETSU
*Hokusetzu is imported exclusively for
 NOBU
 from Sado Island in North Japan
 it is best served chilled*

NOBU SPECIAL RESERVE 28 50ml
*Served on the rocks with Yuzu juice and
 sea salt 9.5*

JUNMAI DAIGINJO YURARA
*Gls (100ml) 17 Sml (180ml) 30 Bamboo
 (300ml) 50 Lrg (380ml) 60 Btl (300ml)
 78*

Dry Sake, Fresh & Light to start
with fully aged flavours to finish.

CHO-DAIGINJO YK35
*Gls (100ml) 30 Sml (180ml) 55 Bamboo
 (300ml) 95 Lrg (380ml) 115 Btl (300ml)
 132*

Crisp & Dry- Light & Delicate with a
 clever balance of fresh Flowers
 and Fruits. Made with Yamada
 Nishiki Rice. Polished at 65%.

ONGAKUSHU – 10 YEARS
*Gls (100ml) 13 Sml (180ml) 22 Bamboo
 (300ml) 36 Lrg (380ml) 44*

Semi Dry, Smooth Delicate Sake,
 aged to the sound of soft soothing
 music.

NIGORI (UNFILTERED SAKE)
*Gls (250ml) 13 (100ml) 33
 Full sake with milky texture.*

HONJOZO KINPAKU-IRI
*Gls (100ml) 12 250ml 30
 Dry, rich Sake with floating gold leaf,
 usually saved for special occasions.*

SAKE TASTING TRAY
 5 SAKES FROM ABOVE
*Please enjoy the subtle nuances and
 complexities
 of the finest rice wines in the world.
 Kanpay!
 28*

SAKE

JUNMAI DAIGINJO YURARA
*Gls (100ml) 17 Sml (180ml) 30 Bamboo
 (300ml) 50 Lrg (380ml) 60 Btl (300ml)
 78*

Dry Sake, Fresh & Light to start
with fully aged flavours to finish.

DAI-GINJO TK 40
*Gls (100ml) 16 Sml (180ml) 28 Bamboo
 (300ml) 45 Lrg (380ml) 58 Btl Btl
 (300ml) 44 (500ml) 78*

A crisp, well-balanced Sake
 with an excellent smoky finish.

JUNMAI DAI-GINJO
*Gls (100ml) 16 Sml (180ml) 28 Bamboo
 (300ml) 45 Lrg (380ml) 58 Btl (300ml)
 44 (500ml) 78
 Semi-dry, mellow with a cherry
 blossom finish.*

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SAKE TASTING TRAY
3 SAKES FROM ABOVE
Kanpay!
14

HONJOZO YUKINOHIBIKI
Gls (100ml) 10 Sml (180ml) 14 Bamboo
(300ml) 28 Lrg (380ml) 32
Semi Dry, dominant citrus with an
overtone of pepper and spicy nuts.
Sake Equally Enjoyable Served
Warm or Chilled.

ONIKOROSHI
Gls (100ml) 10 Sml (180ml) 13 Bamboo
(300ml) 21 Lrg (380ml) 25
Dry, but full-bodied with rich earthy.
Flavours.

SADO NO JUNMAI
Gls (100ml) 10 Sml (180ml) 13 Bamboo
(300ml) 21 Lrg (380ml) 25
Semi-Dry, pure rice flavour mellow
Sake Equally Enjoyable Served
Warm or Chilled.

SAKE TASTING TRAY
3 SAKES FROM ABOVE
Kanpay!
8

FRUIT FLAVOURED SAKE PER JUG
14
Strawberry, Pineapple, Lychee, Vanilla

FRUIT SAKE SELECTION PER 4
CUPS 14
A selection of all the fruit sakes

WINE LIST

SPARKLING WINE

PROSECCO VAPORETTO,
Valdobbiadene, Italy (*) 47

CHATEAU LEOUBE ROSE N.V.,
Provence, France (*) 65

CHAMPAGNE

BILLECART-SALMON Brut N.V (*) 70
VEUVE CLICQUOT Yellow Label
Brut N.V (*) 78
TAITTINGER Brut Reserve N.V (*) 80
BRUNO PAILLARD Brut N.V (*) 80
LOUIS ROEDERER, Brut Premiere
N.V (*) 85
MOUTARD Cuvee des 6 Cepages
Brut 2007 (*) 95

BOLLINGER Special Cuvee Brut N.V
(*) 98
RUINART Blanc de Blancs Brut N.V
(*) 105
BILLECART-SALMON Grand Cru
Blanc de Blancs Brut N.V (*) 130
BRUNO PAILLARD Brut Blanc de
Blancs 2004 (*) 140

BILLECART-SALMON N.F.B. Brut
2000 (*) 145
BOLLINGER Grande Annee Brut
2005 (*) 175
DOM PERIGNON Brut 2006 (*) 265
TAITTINGER COMTES DE
CHAMPAGNE 2005 (*) 290
LOUIS ROEDERER CRISTAL Brut
2007 (*) 350

ROSE

MOUTARD ROSE Brut N.V (*) 90
BILLECART-SALMON Rose Brut N.V
(*) 100
BRUNO PAILLARD Rose Brut N.V (*)
102

RUINART Rose Brut N.V (*) 105
TAITTINGER Rose Cuvee Prestige
Brut N.V (*) 105
BOLLINGER "La Grande Annee" Brut
Rose 2005 (*) 265

DOM PERIGNON Brut Rose 2004 (*)
560

MAGNUM

TAITTINGER Brut Reserve N.V (*)
155
BILLECART-SALMON Rose Brut N.V
(*) 185

RUINART Blanc de Blancs Brut N.V
(*) 210
RUINART Rose Brut N.V (*) 210
TAITTINGER Rose Cuvee Prestige
brut N.V (*) 210

DOM PERIGNON Brut 2005 (*) 570
TAITTINGER COMTES DE
CHAMPAGNE 1998 (*) 580
LOUIS ROEDERER Cristal Brut 2006
(*) 690

HALF

BILLECART-SALMON Brut N.V (*) 35

BILLECART-SALMON Rose Brut N.V
(*) 48

BOLLINGER Special Cuvee Brut N.V
(*) 50

ROSÉ WINE

GRIS BLANC 2015 35
Domaine Gerard Bertrand, South of
France (*)
CHATEAU LEOUBE 2015 50
Côtes de Provence, France (*)

SANCERRE 2014, « L'Etourneau »
53
Domaine Fouassier, France (*)
WHISPERING ANGEL 2015 60
Domaine Sacha Lichine, Cotes de
Provence, France (*)

SECRET DE LEOUBE 2013 70
Côtes de Provence, France (*)
DOMAINES OTT 2015 75
Clos Mireille, Cotes de Provence,
France (*)
LES CLANS 2010 144
Domaine Sacha Lichine, Cotes de
Provence, France (*)

ROSÉ WINE MAGNUM

CHATEAU LEOUBE 2014 100

Cotes de Provence, France (*)

RED WINE
HALF BOTTLES

CHATEAU DE PEZ 2011 37
Saint-Estephe, Bordeaux, France ()*

COMTE PIRENNE 2001 50 cl 64
Mas dels Frares, la Perla del Priorat, Spain ()*

RED WINE
MAGNUMS

CHATEAU DE PEZ 2010 170
Saint – Estephe, Cru Bourgeois, Bordeaux, France ()*

POMMARD 1999, Hospices de
Beaune 480
Albert Bichot, Burgundy, France ()*

CORTON Grand cru 2003 Cuvee
Docteur Peste 570
Hospices de Beaune, Burgundy, France ()*

COMTE PIRENNE 2006 330
Mas dels Frares, La Perla del Priorat, Spain ()*

DESSERT WINE
BY THE GLASS (75ml)

SHERRY MOSCATEL EMILIN (50ml)
6
Solera Reserva, Lustau, Spain ()*

JURANCON « Clos Thou » 2014 8.5
Henri Lapouble-Laplace, France ()*

SAUTERNES 1er Grand Cru Classe
2008 15
Château Rieussec, Bordeaux, France ()*

RUTHERGLEN MUSCAT N.V 7.5
Stanton & Killeen, Victoria, Australia ()*

VOUVRAY MOELLEUX 1990 13
Domaine Sylvain Gaudron, Val de Loire, France ()*

HALF BOTTLES

SHERRY MOSCATEL EMILIN 23
Solera Reserva, Lustau, Spain ()*

JURANCON « Clos Thou » 2014 52
Henri Lapouble-Laplace, France ()*

ROYAL TOKAJI ASZU, 5 Puttonyos
2009 102
Hungary ()*

MOSCATO D'ASTI 2013 37
Cascinetta Vietti, Italy ()*

VIN DE CONSTANCE 2008 54
Klein Constantia, South Africa ()*

EISWEIN GOLDMUSKATELLER
2008 112
Pfalz, Germany ()*

RUTHERGLEN MUSCAT N.V 43
Stanton & Killeen, Victoria, Australia ()*

RIESLING Auslese 2011 74
Deidesheimer-Hohemorgen-Pfalz, Germany ()*

BOTTLES

VOUVRAY MOELLEUX 1990 130
Domaine Sylvain Gaudron, Val de Loire, France ()*

CHATEAU D'YQUEM 1er Grand cru
Classe 1996 650
Lur Saluces, Sauternes, Bordeaux, France ()*

CHATEAU D'YQUEM 1er Grand cru
Classe 1983 1550
Lur Saluces, Sauternes, Bordeaux, France ()*

SAUTERNES 1er Grand Cru Classe
2008 150
Château Rieussec, Bordeaux, France ()*

VODKA (50ml)

Russian Standard 9.5
Konik's Tail 9.5
Ketel One 9.5
Ketel One Citron 10

Snow Queen 10
Zubrowka 10
Ivan "The Terrible" 10.5
Grey Goose 10.5

Belvedere 10.5
Stolichnaya Elit 12.5
Beluga 35

GIN (50ml)

Tanqueray 9
Bombay Sapphire 9
Hendricks 9.5

Bulldog 9.5
Tanqueray No.10 10.5
Sipsmith 11.5

Japanese Gin 14

RUM (50ml)

Havana Club 3 y. o 8
Abuelo 7 y. o 8
Gosling Black Seal 9

Smatt's 11
Smatt's Gold 11
Santa Teresa (Venezuela) 11.5

La Hechicera (Colombia) 13
Zacapa (Guatemala) 15

TEQUILA (50ml)

Patron XO Café 8.5
El Jimador Blanco 8.5
Casamigos Blanco 15

Patron Anejo 16
Casamigos Reposado 18
Casamigos Anejo 20

Ocho Extra Anejo "Single Estate" 28
Don Julio 1942 39

COGNAC (50ml)

Hennessy V.S.O.P. 9
Remy Martin V.S.O.P. 12

Hine Antique 19
Remy Martin X.O. 23

Hennessy X.O. 23
Hennessy Paradis Imperial 180
Remy Martin Louis XIII 185

ARMAGNAC (50ml)

Bas Armagnac, "Castarede" V.S.O.P
13

Bas Armagnac, "Castarede" 1974 20

Bas Armagnac, "Castarede" 1946 77

CALVADOS (50ML)

Calvados Daron Fine, Pays d'Auge

9.5

GRAPPA (50ML)

Grappa Lo Chardonnay, Nonino 9

Grappa Fragolino Cru, Nonino 16

Grappa Picolit Cru, Nonino 23

WHISKY, BOURBON & RYE (50ml)

Tullamore Dew 9
Monkey Shoulder 9
Marker's Mark 10
Chivas Regal 10

Rittenhouse Rye 10
Jameson Select Reserve Black
Barrel 11
Tincup Colorado 11

Woodford Reserve 12
Johnnie Walker Black 13
Jack Daniel's Single Barrel 14
Johnnie Walker Blue 37

SINGLE MALT (50ml)

Cragganmore 12 y.o 11
Oban 14 y.o 11
Dalwhinnie 15 y.o 11

Talisker 10 y.o 11
Balvenie Double Wood 12 y.o 12
Lagavulin 16 y.o 14.5

Macallan 18 y.o 15
Dalmore 18 y.o 19

JAPANESE WHISKY (50ml)

Nikka Pure Malt 12
Suntory Yamazaki Distiller's Reserve
13

Suntory Hibiki Harmony 14
Suntory Hakushu 12y.o 15
Suntory Yamazaki 12y.o 15

Suntory Hibiki 17y.o 25
Suntory Hakushu 18 y.o 35

JAPANESE SPIRIT (50ml)

Nobu "The Shochu" 8

FRESH JUICES

Fresh Carrot Juice 5.5
Fresh Tomato Juice 5.5
Fresh Orange Juice 5.5
Fresh Peach Juice 5.5

Fresh Cranberry Juice 5.5
Fresh Pineapple Juice 5.5
Fresh Pear Juice 5.5
Fresh Apple Juice 5.5

Fresh Pink Grapefruit Juice 5.5
Fresh Rhubarb Juice 5.5

SOFT DRINKS

Coke 4.5
Diet Coke 4.5
Bitter Lemon 4.5
Ginger Beer 4.5

Lemonade (Fever Tree) 4.5
Ginger Ale (Fever Tree) 4.5
Tonic Water (Fever Tree) 4.5
Tonic Water Slimline (Fever Tree) 4.5

Soda Water (Fever Tree) 4.5
Iced Green Tea 3.5
Iced Coffee 4

WATER

Fiji Still 6.50 (100 cl)

Belu Sparkling 6.00 (75 cl)

Chateldon Naturally Sparkling 12.00
(75 cl)

NON ALCOHOLIC COCKTAILS
All Non Alcoholic Cocktails £ 7.00

SMOOTH PEACH
 White Peach puree, Peach & Apple
 Juice, Grenadine

CALPIS HEAVEN
 Fresh Passion Fruit, Fresh Apple &
 Pineapple, Calpis

LYCHEE CRUSH
 Fresh Lychees, Grenadine & Passion
 Fruit Syrup,
 Soda water & Lemonade

VIRGIN MOJITO
 Fresh Apple Juice, Vanilla Syrup, Fresh
 Mint & Lime Juice

NOBU TEMPLE
 Fresh Apple and Orange juice with
 Strawberry Puree

FRESH FLAVOURED LEMONADE
 All Fresh Flavoured Lemonade £ 6.00

EXOTIC FRUITS Lemonade
 STRAWBERRY Lemonade

CLASSIC Lemonade
 RASPBERRY Lemonade

Prices are inclusive of V.A.T.
 15% Discretionary Service Charge will be added to your bill
 (The bar closes at 12.00am every night and at 11.00pm on Sundays)



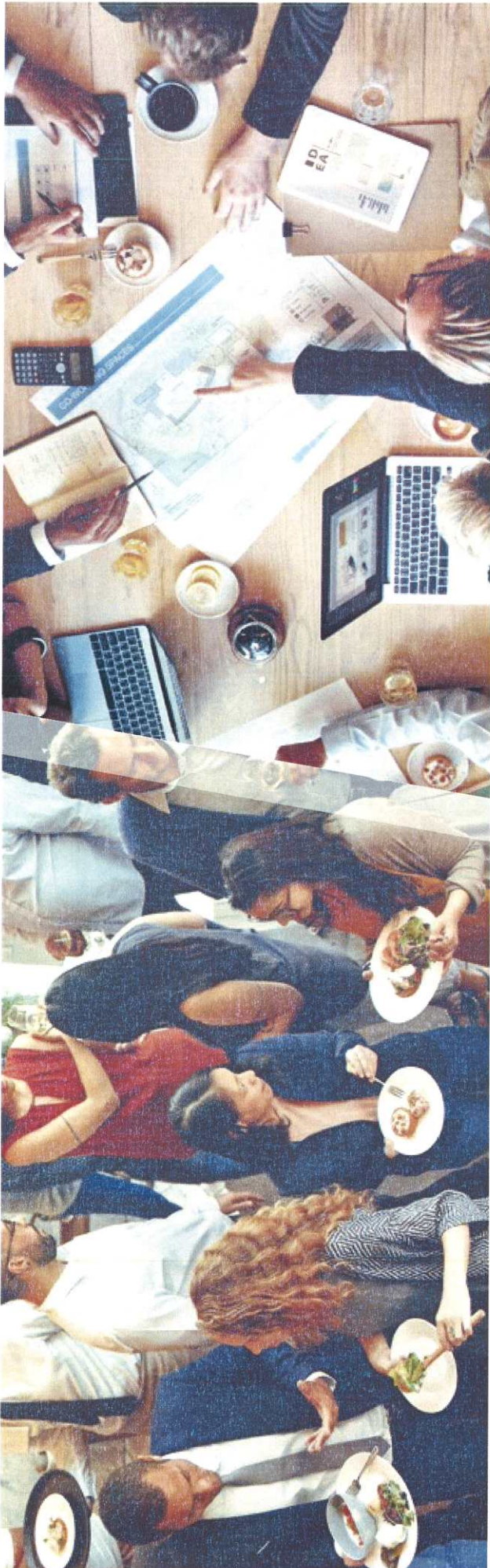
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KAIJŪ

EVENTS SPACE

Located on the ground floor, our dynamic events space Kaijū benefits from natural daylight and private access from the street.

The flexibility of the space offers up to 6 different room options over 178 square meters. It is the perfect place to organise any type of meeting or social event, with the unique added value of serving Nobu's iconic cuisine.

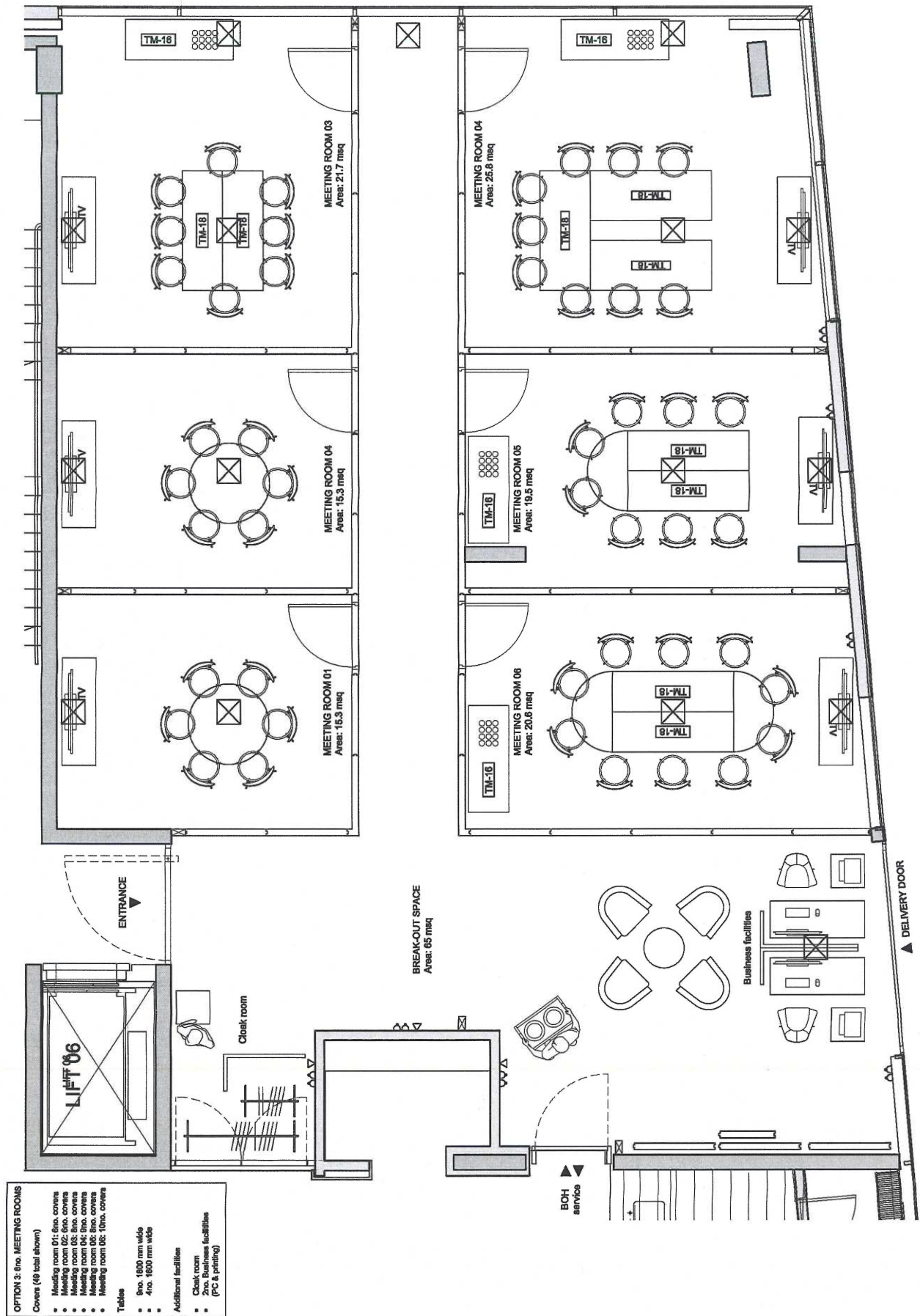
Whether you want to host a product launch, trade event, seminar, exhibition, theatre or music event our Kaijū space can adapt to your needs.

ENQUIRIES

events-shoreditch@nobuhotels.com

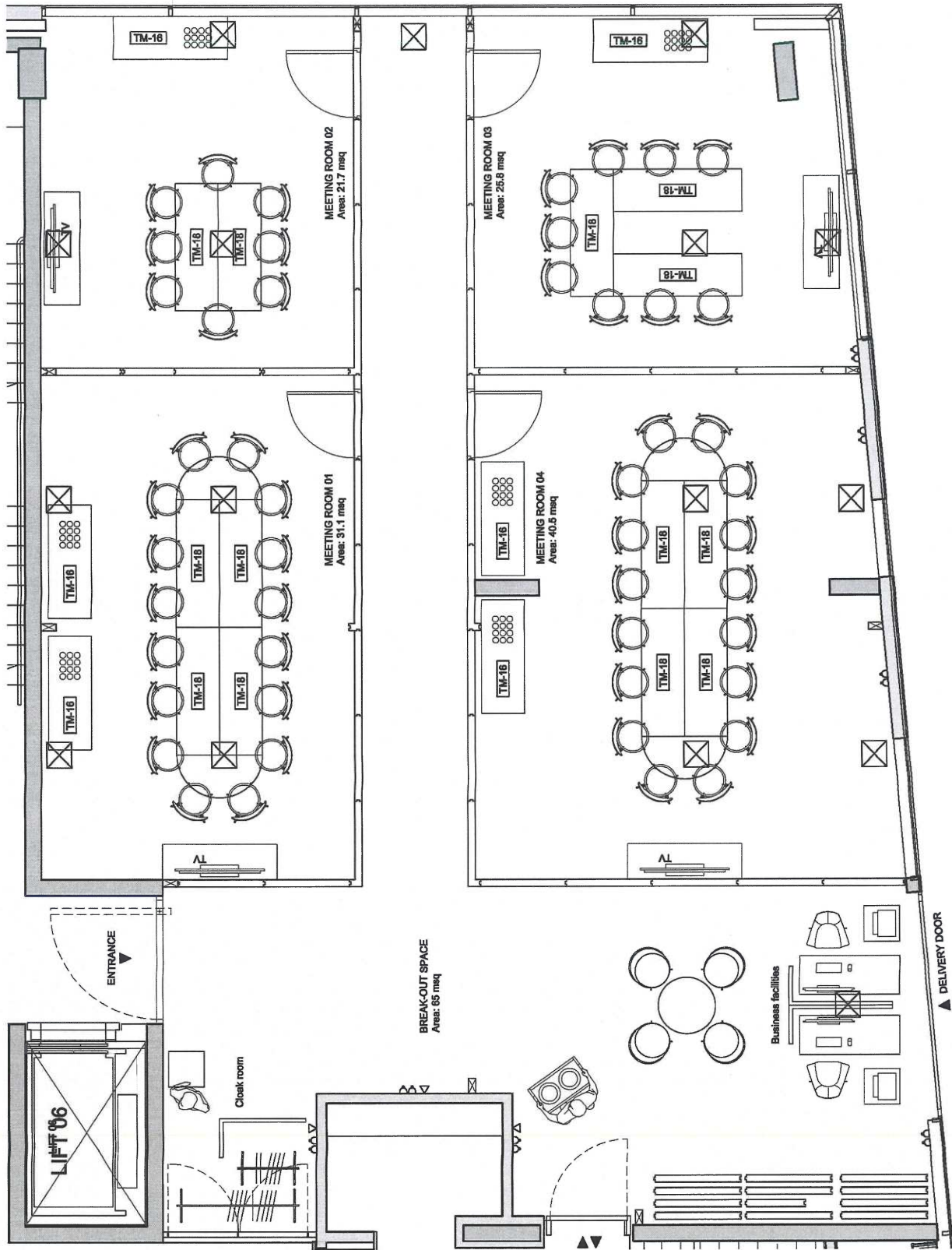
SPACE NAME	SPACE SIZE (SQM)	BOARDROOM	PRIVATE DINING	BANQUET	THEATRE	U-SHAPE	COCKTAIL RECEPTION
KAIJO	178	40	120				
ICHI	15	6					
NI	15	6	14				
SAN	22	8	20	120	87	30	200
GO	26	9					
ROKU	20	8	14				
NANA	21	10					
NOBU RESTAURANT			212				
PRIVATE DINING ROOM			18				
NOBU RESTAURANT COURTYARD			76				
UPPER TERRACE			43				
LOWER TERRACE			33				





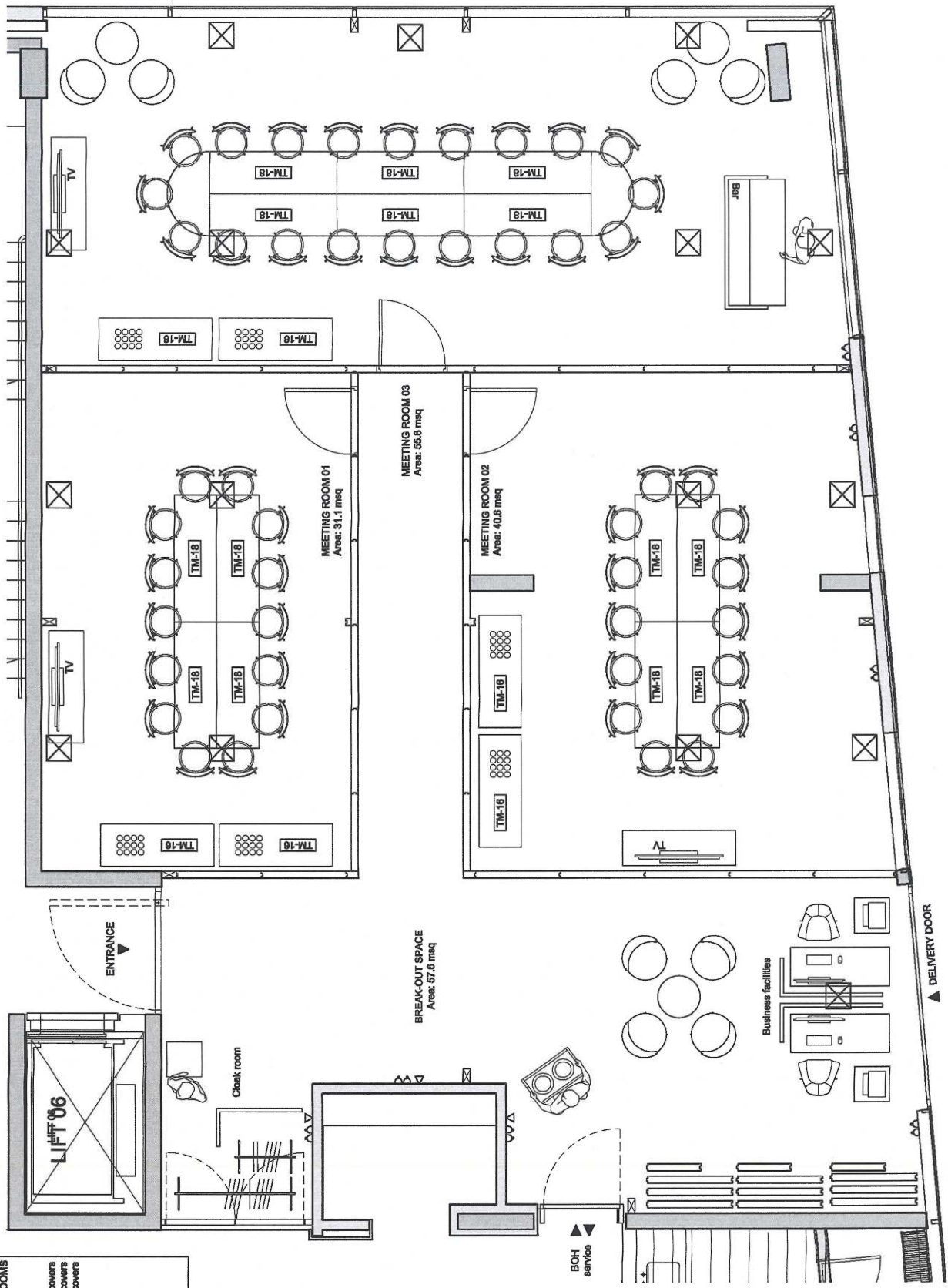
FOH CONFERENCE LAYOUT WITH ROOM DIMENSIONS : 6 MEETING ROOMS WITH BREAK-OUT SPACE
1:50 @ A3

- OPTION 2: 4th. MEETING ROOMS**
Covers (68 total shown)
- Meeting room 01: 18no. covers
 - Meeting room 02: 8no. covers
 - Meeting room 03: 16no. covers
 - Meeting room 04: 18no. covers
- Additional facilities**
- Check room
 - 2no. Business facilities (PC & printing)
 - Lounge

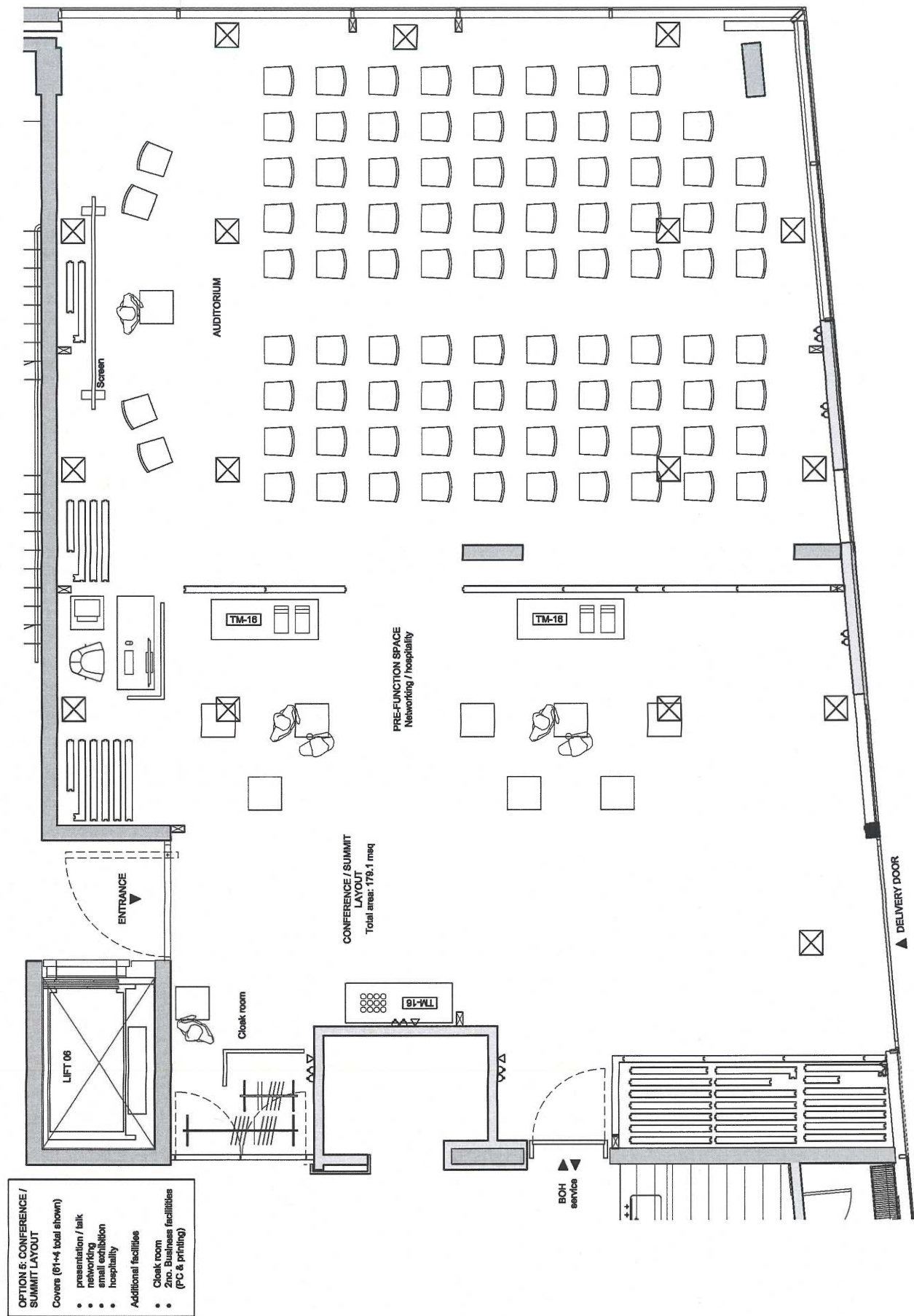


FOH CONFERENCE LAYOUT: 4 MEETING ROOMS WITH BREAK-OUT SPACE
1:50 at A3

- OPTION 1: 3no. MEETING ROOMS**
Covers (48 total shown)
- Meeting room 01: 14no. covers
 - Meeting room 02: 14no. covers
 - Meeting room 03: 20no. covers with private bar
- Additional facilities**
- Cloak room
 - 2no. Business facilities (PC & printing)

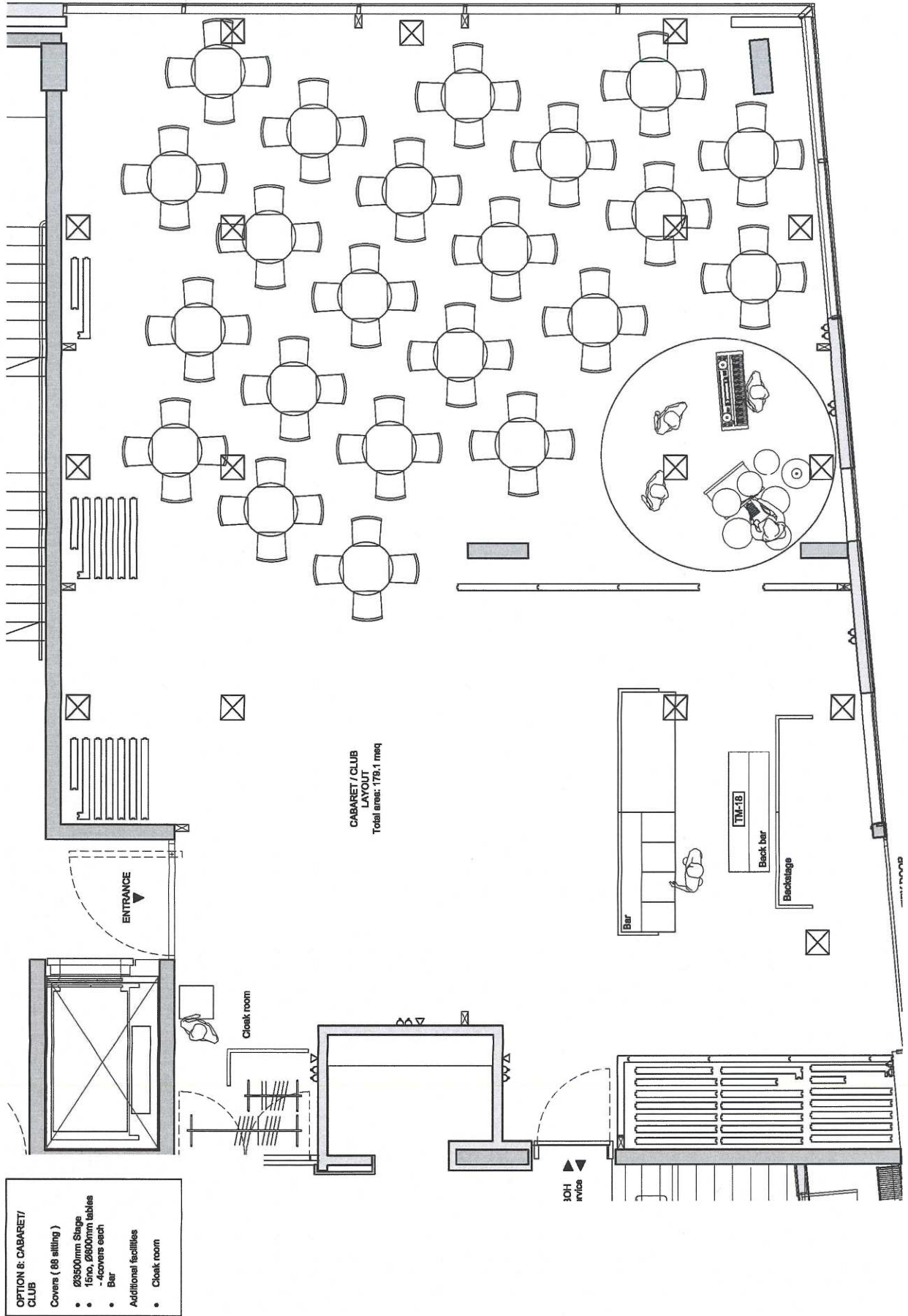


FOH CONFERENCE LAYOUT: 3 MEETING ROOMS WITH BREAK-OUT SPACE
1:50 at A5



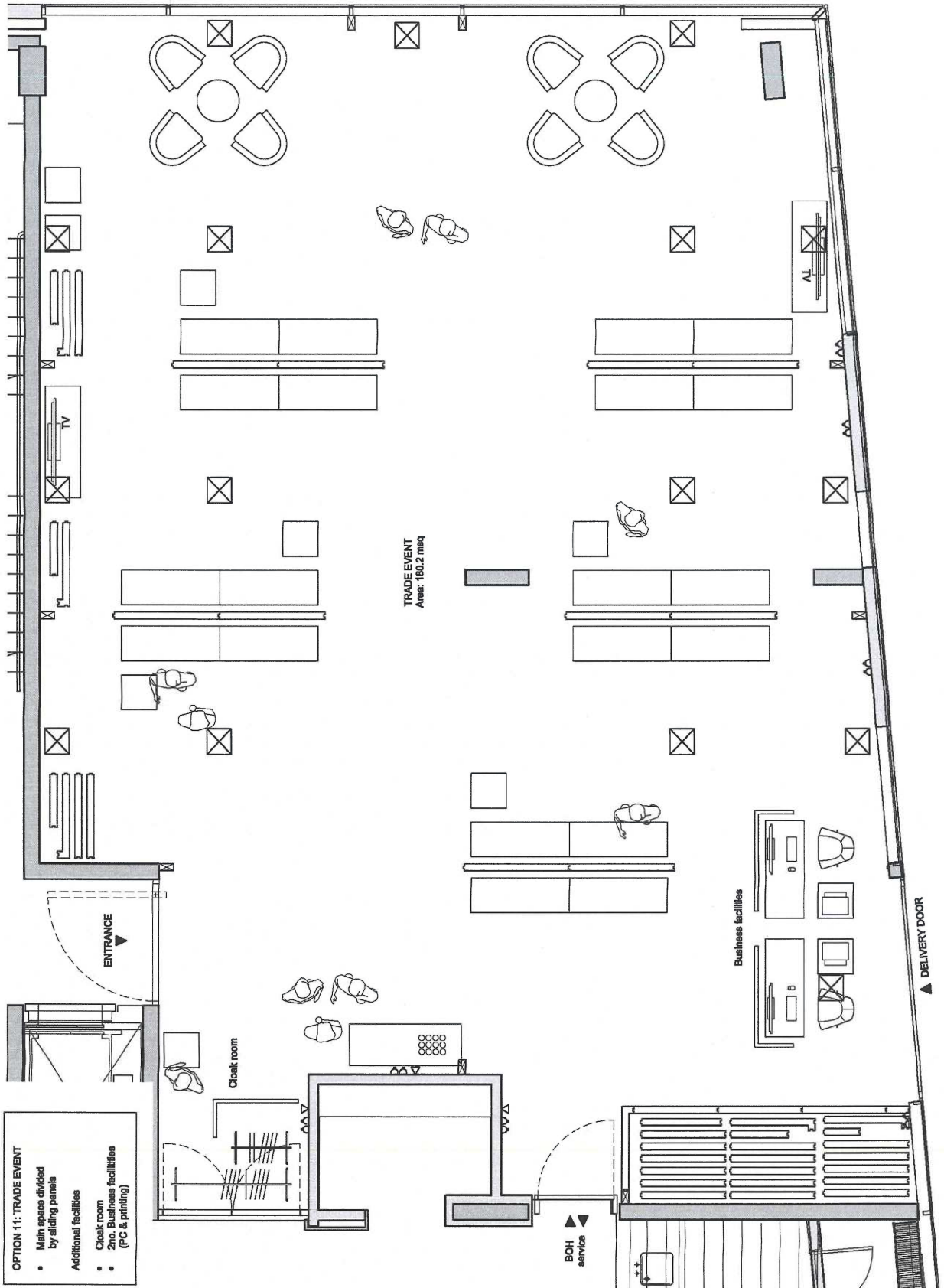
FOH CONFERENCE LAYOUT: CONFERENCE / SUMMIT WITH PRE-FUNCTION SPACE
1:50 at A3

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- OPTION 8: CABARET/ CLUB**
- Covers (88 sitting)
 - 2350mm Stage
 - 15no. 2800mm tables
 - -4corners each
 - Bar
- Additional facilities**
- Cloak room

CABARET / CLUB LAYOUT
Total area: 179.1 msq



- OPTION 11: TRADE EVENT**
- Main spaces divided by ailing panels
- Additional facilities**
- Clerk room
 - 2pc. Business facilities (PC & printing)

TRADE EVENT
Area: 180.2 m²

ENTRANCE

Clerk room

BOH service

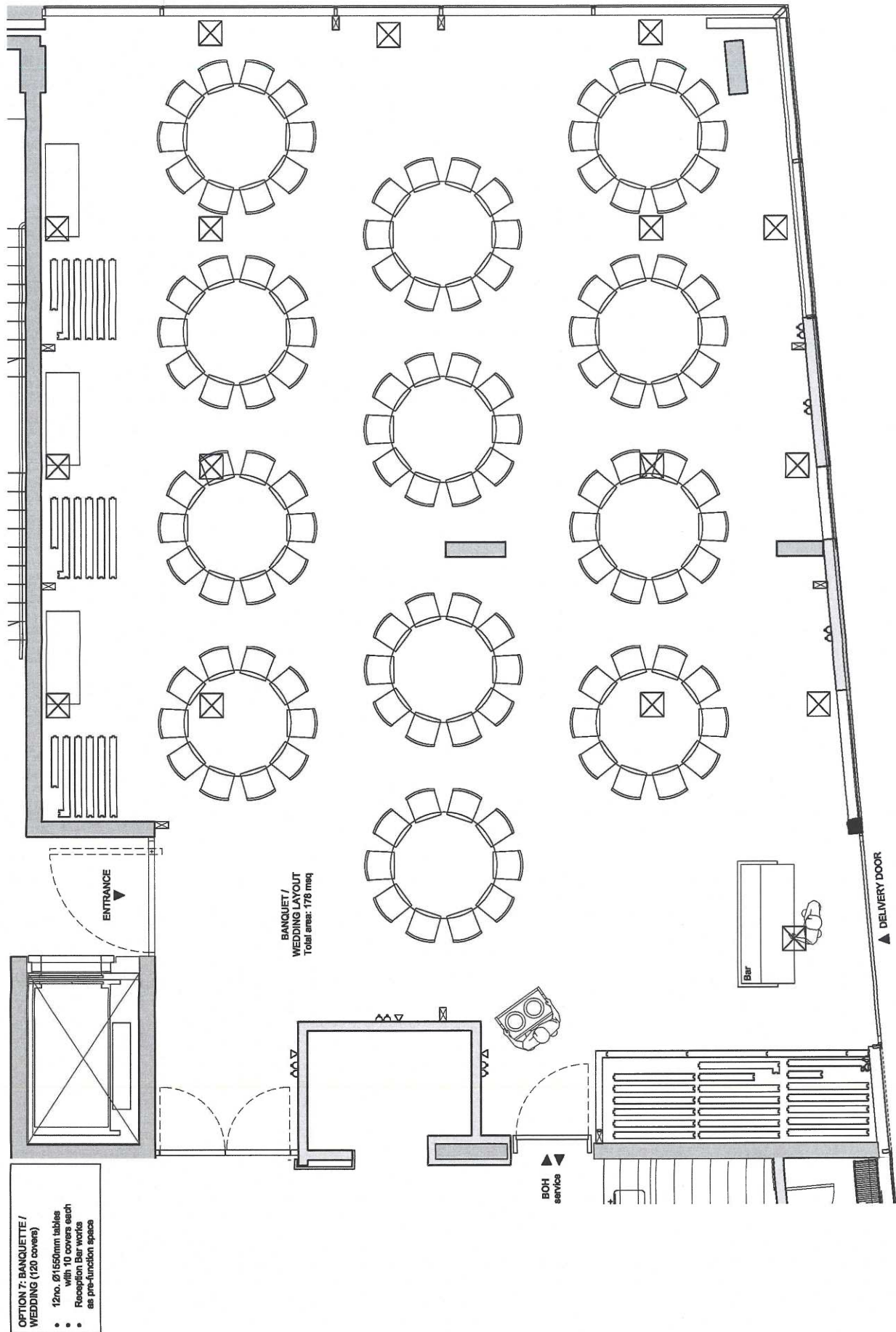
Business facilities

DELIVERY DOOR

FOH CONFERENCE LAYOUT: STANDING RECEPTION / COCKTAIL PARTY
1:50 at A3

Willow Street Hotel, London

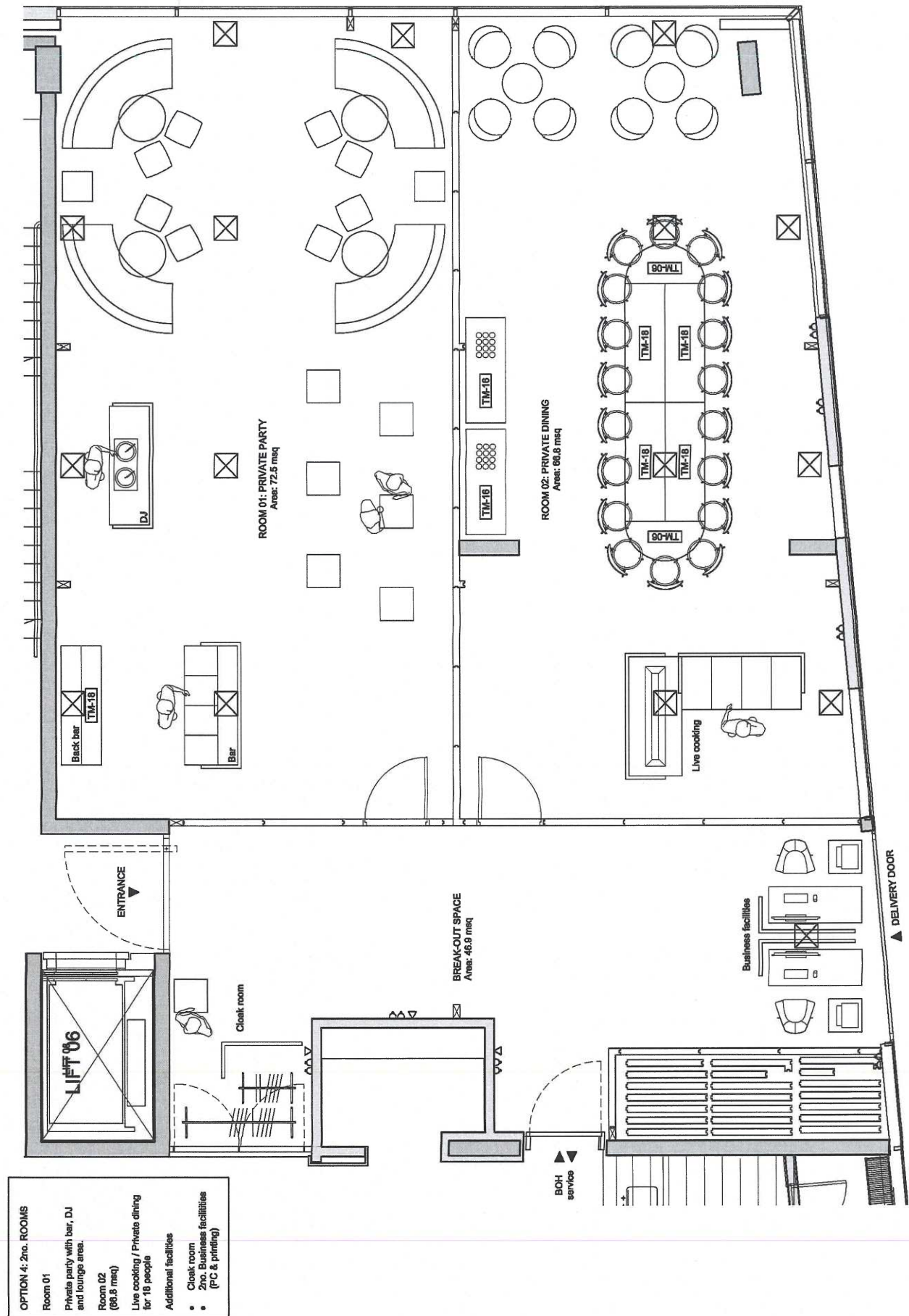
studio price
15.07.2016



FOH CONFERENCE LAYOUT: BANQUETTE / WEDDING WITH PRE-FUNCTION IN RECEPTION BAR AREA2012
1:50 at A5

Willow Street Hotel, London

studio mica
15.07.2016



OPTION 4: 2no. ROOMS

Room 01
Private party with bar, DJ and lounge area.

Room 02
(68.8 msq)
Live cooking / Private dining for 18 people

Additional facilities

- Cloak room
- 2no. Business facilities (PC & printing)

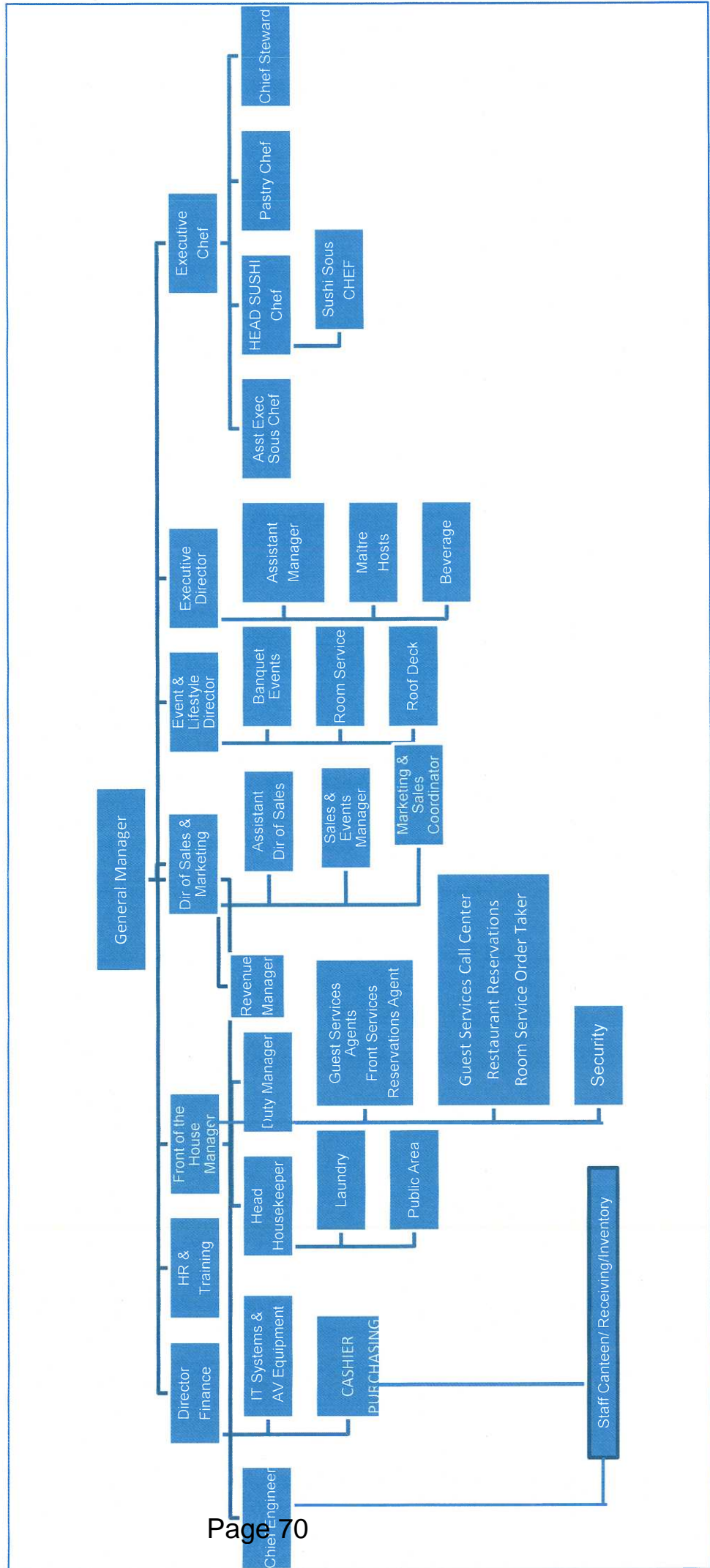


EXPOSED CONCRETE WALLS TIMBER SLATTED FEATURE WALLS FABRIC BLACKOUT CURTAINS SHEER PRIVACY CURTAINS TERRAZZO FLOOR FINISH GOLD LEAF FEATURE SCREENS HESSIAN TEXTURED SCREENS

NOBU HOTEL SHOREDITCH studiomica	VIEW OF CONFERENCE SUITE (NO SCREENS) LOOKING EAST		P1508 / D010	NOBU HOTEL INTERIORS
	© 2016		FIRST ISSUE	17 / 11 / 2016 23 OF 31

NOBU HOTEL

SHOREDITCH - LONDON



Our people:

General Manager – Ms Gigi Vega

- Nobu Hotel Las Vegas
- Intercontinental Hotels

Human Resources Manager – Mr Daniel Fisher

- Millenium and Cophthorne Hotels
- London 2012 Olympics

Marketing Manager – Ms Lara Fossat

- Morgans Hotel Group (Sanderson; St Martin's Lane; Mondrian)
- Malmaison & Hotel du Vin

Financial Officer – Mr David Mahoney

- The Ampersand
- The Berkeley Hotel
- Berners Hotel (now The London EDITION)

Executive Chef – Mr Greg Seregi

- Nobu Miami
- Nobu Hawaii
- Nobu Budapest

Sushi Chef – Mr Noriyoshi Teruya

- Nobu Perth
- Nobu Milan
- Nobu New York

Front-of-House Manager – Mr Matthew Facey

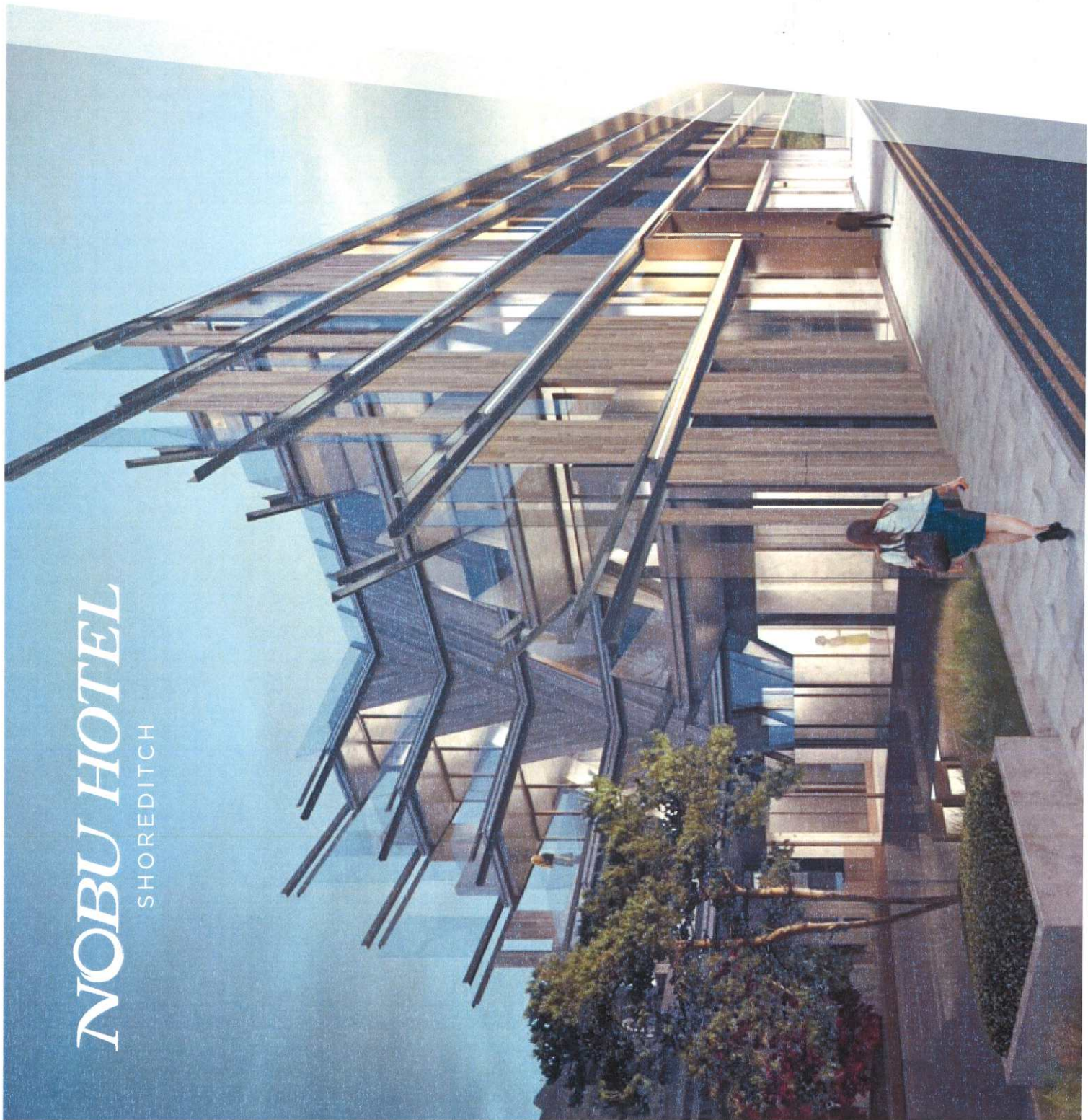
- W Hotel London
- Morgans Hotel Group (Sanderson; St Martin's Lane; Mondrian)

Head of Housekeeping – Mr Oleg Sim

- The Langham London (since 2004)

"Nobu is the world's
hippest
restaurant chain"
Vogue

"Heaven on earth"
Kate Winslet



NOBU HOTEL
SHOREDITCH

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