

NOBU RESTAURANT



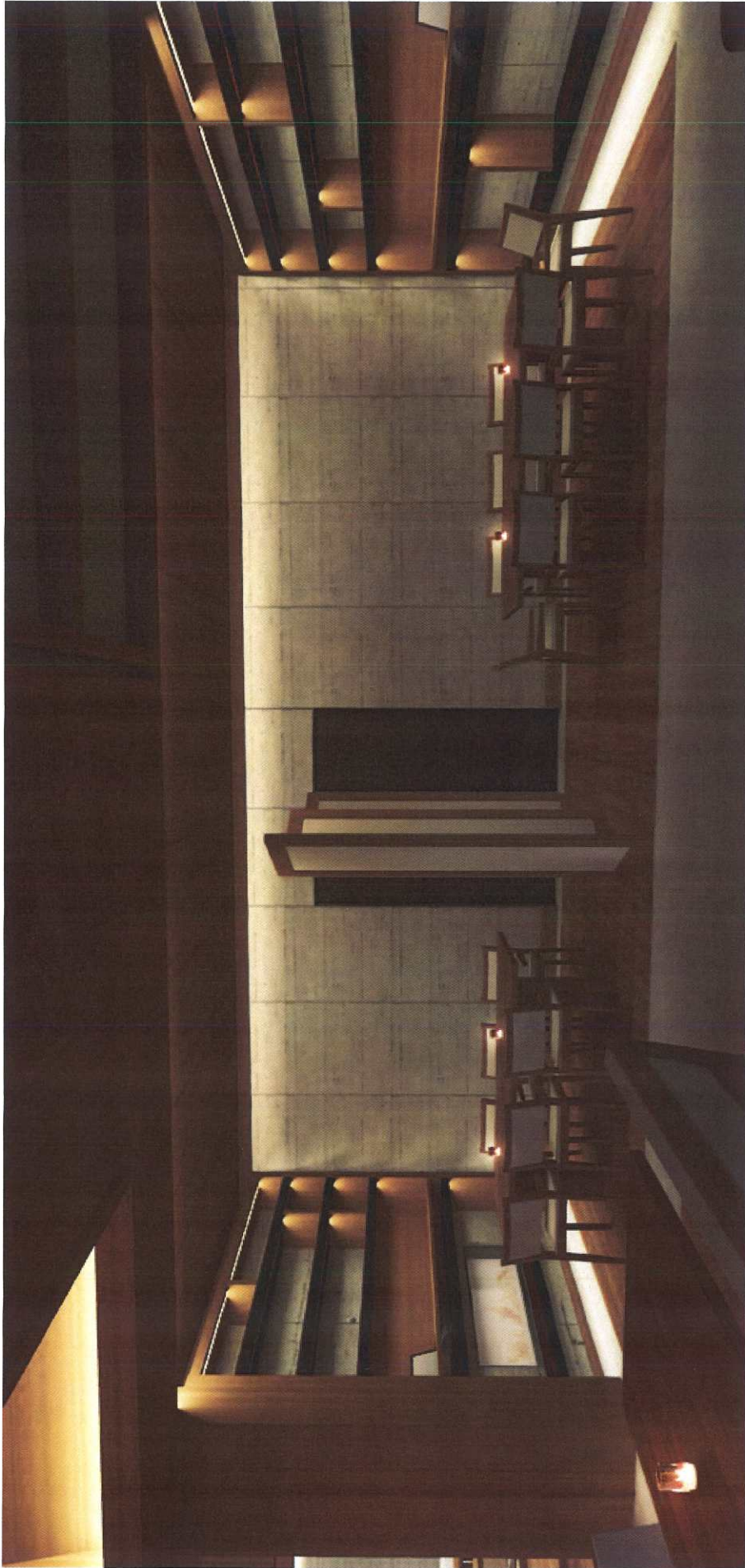
NOBU HOTEL SHOREDITCH  
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P1508 / D010  
FIRST ISSUE

NOBU HOTEL INTERIORS  
17 / 11 / 2016

30 OF 31


NOBU RESTAURANT



NOBU HOTEL SHOREDITCH studiomica © 2016		P1508 / D010 FIRST ISSUE	NOBU HOTEL INTERIORS 17 / 11 / 2016	31 OF 31
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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 &amp; 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 APPETISERS**Crispy 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

**DESSERT**Kumo  
(Prosecco Mousse, Lemon and Thyme  
Biscuit, Prosecco Jelly, White Peachand 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 BOXES**Classic 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

40

New Style Sashimi – Salmon, Sweet Shrimp, Beef, Whitefish, Scallop or Razor Clam 17  
 Tuna Tempura Roll 15  
 Field Greens with Matsuhisa Dressing 9.5  
 Sashimi Salad with Matsuhisa Dressing 22

Kelp Salad 14.5  
 Lobster Salad with Spicy Lemon Dressing 26.5  
 Inaniwa Pasta Salad with Lobster 27.5  
 Salmon Skin Salad 14.5  
 Shiitake Mushroom Salad 14.5

Spinach Salad with Whitefish Sashimi 16.5  
 Oshitashi 8.5  
 Combination Sunomono 15.5  
 Oshinko 11.5

### 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  
 Squid Pasta with Light Garlic Sauce 22.5  
 Shrimp Spicy Garlic 25  
 Scallops Spicy Garlic or Wasabi Pepper 26.5

Shrimp and Lobster with Spicy Lemon Dressing 31  
 Lobster Wasabi Pepper 42  
 Baby Tiger Shrimp with Ponzu, Creamy Spicy or Jalapeno 19  
 Baby Tiger Shrimp with Three Sauces 20.5  
 Black Cod Miso 42.5

Black Cod New York Style 22.5  
 Sea Urchin Tempura 21  
 Tea Smoked Lamb Anticucho 32  
 Beef Tobanyaki 24  
 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  
 Sea Bass Sashimi with Dried Miso and Yuzu 20  
 Seared Toro with Onion Ponzu and Jalapeno Dressing 27.5  
 Seared Salmon Sashimi with Creamy Amarillo 16.5

Crispy Rice with choice of Spicy Tuna, Salmon or Yellowtail 19.5  
 Crispy Rice with Spicy Toro 23  
 Octopus Carpaccio with Jalapeno Dressing 21.5  
 Lobster Quinoa Ceviche 26.5  
 Avocado Salad 14.5  
 Baby Spinach Salad 18

Baby Spinach Salad with Lobster or Shrimp 29.5  
 Baby Spinach Salad with King Crab 32.5  
 Baby Artichoke Salad 18.5  
 Kohlrabi Salad with Dried Miso 16  
 Beef Tenderloin Tataki with Ponzu 20

### 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  
 Spicy Chicken Tacos (6pcs) 21.5  
 Spicy Toban Yaki (shrimp, cod cheek or oyster) 18  
 Umami Chicken Wings (5pcs) 13  
 Matsuhisa Sliders (2 pcs) 31  
 Pan Fried Scallops with Yuzu Truffle (2 pcs) 22

Soft Shell Crab Kara-age with Ponzu 13.5  
 Soft Shell Crab Tempura Amazu Jalapeno 12  
 King Crab Tempura with Amazu Ponzu 21  
 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

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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

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TEMPURA

Japanese Eggplant 3.5

Broccoli 3.5

White Fish 9.5

Kabocho – Japanese Pumpkin 3.5

Carrot 3.5

Squid 9.5

Satsuma Imo – Japanese Sweet  
Potato 3.5

Shiitake Mushroom 4.5

Scallop 10.5

Asparagus 4.5

Zucchini 3.5

Kakiage 16

Avocado 4

Tofu 3.5

Shojin 13

Shrimp 12

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SHUKO “ SNACKS “

Edamame 6.5

Brussels Sprout Ponzu 6.5

Shishito Peppers with Den Miso 12.5

Sesame Chilli Edamame 7

Jalapeno and Edamame Tempura 6.5

NOBU TACOS  
(Minimum order of 2)

Salmon 4.5

King Crab 5

VEGETABLES

Tuna 5

Lobster 5

COLD

Avocado Tartare with Tomburi 13

Roasted Beetroot with Dried Miso  
12.5

Courgette Tataki with Ponzu and  
Garlic Chips 14.5

Tomato Ceviche 10.5

HOT

Grilled Asparagus with Dried Miso  
15.5

Steamed Broccoli with Nobu Sauces  
14

Cauliflower Jalapeno 15

Vegetable Spicy Garlic 16.5

Nasu Miso 12

Warm Mushroom Salad 19

Corn Kakiage 12.5

Vegetable Tobanyaki 17

Mushroom Tobanyaki 17.5

SOUP AND RICE

Miso 5

Mushroom 6

Spicy Seafood 10

Akadashi 6

Clear 7

Rice 5

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SUSHI & SASHIMI  
Price Per Piece

\*Akami 5

Spicy Salmon 4.5

Scallop 5

\*Toro 7

Spicy Yellowtail 6

Razor Clam 5

\*O-Toro 9

Spicy Toro 7

Abalone 9

Yellowtail 6

Mackerel 4

Shrimp 4

Langoustine 6

Scad 4

Sweet Shrimp 4

Fresh Salmon 4.5

Octopus 4

Jumbo Shrimp 6.5

Smoked Salmon 5

Squid/ Cuttlefish 4

Freshwater Eel 4.5

Sea Bass 5.5

Crab 6

Tamago 4

Sea Bream 6

Sea Urchin 9.5

Japanese Wagyu 10

Turbot 5.5

Ikura 5

Moriawase 39.5

Spicy Tuna 5

Smelt Egg 4

SUSHI ROLLS

Hand/Cut

\*Tuna 8.5/8.5

\*Spicy Tuna 8.5/8.5

42

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

CRISPY NORI SUSHI CUP

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

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



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**NOBU LONDON OLD PARK LANE**



19 Old Park Lane Directions  
+44.207.447.4747 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

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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

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**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

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**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

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**SUSHI & SASHIMI**  
Price Per Piece

\*Akami 5

\*Toro 7

\*O-Toro 9

45



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

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

*Vanilla pod Infused Russian Standard Vodka, Fresh Lime Juice, Fresh Mint, Vanilla Syrup and Fresh Apple Juice*

## PEAR &amp; 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 Liqueur, Fresh Lime Juice*

## PASSION COLADA

*Havana Club 3 years Rum, Coconut Puree, Passion Fruit Juice and Syrup.*

## KYOTO CHAMPAGNE

*Hokusetsu Junmai Sake, Lychee Liqueur, 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 &amp; 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 (\*)  
15.5TAITTINGER Brut Reserve N.V (\*) 16  
SPARKLINGPROSECCO VAPORETTO,  
Valdobbiadene, Italy (\*) 9.5CHATEAU 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

47

(\*)  
 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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