



SUMMER AFTERNOON TEA AT THE LOUNGE

This season's Afternoon Tea Menu at The Lounge blends tradition with modern indulgence in signature Nobu style. At its heart is a reimagining of the classic scone, the JENKI Matcha Scones, crafted in partnership with JENKI ceremonial grade matcha. Served alongside plain scones, a delicate expression of cultural harmony.

The savoury selection introduces new favourites including the Asparagus Dry Miso Skewer, Nobu Style Wagyu Slider, and Corn Kara-Age Slider.

For a refined finish, enjoy the Mango Ginger Tart, our iconic Nobu Cheesecake, and our soft Homemade Mochi.

Complement your experience with a thoughtfully curated selection of Canton teas, to pair with each flavour.

A seasonal blend of cultures, elevated the Nobu way.

TEA SELECTION

JAPANESE

Kabuse Sencha

Wazuka, Kyoto, Japan

Genmaicha

Wazuka prefecture, Cibubu Tea Gardens, Japan

Smoked Sakura Wood

Shimada, Shizouka, Japan

Hand-roasted Lemongrass

Districts of Takeo, Saga, Nankan, Japan

BLACK

English Breakfast

Blended in the UK by Canton

Earl Grey

China, India, Italy. Blended in the UK by Canton

Lychee & Rose Noir

Yunnan Province, China

Assam

The Khongea Estate, Assam, India

HERBAL INFUSIONS

Berry & Hibiscus

An exclusive Canton recipe, blended in the UK

Botanical Calm Wellness Blend

An exclusive Canton recipe, blended in Alsace

GREEN, WHITE & OOLONG

Jasmine Pearls

Yunnan and Guangxi Province, China

Silver Needle

Jinggu, Yunnan Province, China

Honey Orchid

Wudong Mountain, Guangdong Province, China

CLASSIC AFTERNOON TEA

SAVOURY

Sushi House Roll
Smoked Salmon Shokupan Club
Truffle Tomato
Nobu Style Wagyu Slider

—
50ml Junmai Daiginjo Sake | Additional 6

OKASHI

Miso Black Goma Delight (V)
Mango Ginger Tart (V)
Nobu Cheesecake (V)
Homemade Mochi (V)

JENKI MATCHA & PLAIN SCONES

Strawberry Shisho Jam (V+)
Clotted Cream (V)
Yuzu Curd (V)

CLASSIC AFTERNOON TEA

75

YASAI AFTERNOON TEA (V)

SAVOURY

Sushi House Roll (V+)
Salad Roll, Matsuhisa Dressing (V+)
Asparagus Dry Miso Skewer (V+)
Corn Kara-Age Slider (V+)

—
50ml Junmai Daiginjo Sake | Additional 6

OKASHI

Miso Black Goma Delight (V)
Mango Ginger Tart (V)
Nobu Cheesecake (V)
Homemade Mochi (V)

JENKI MATCHA & PLAIN SCONES

Strawberry Shisho Jam (V+)
Clotted Cream (V)
Yuzu Curd (V)

YASAI AFTERNOON TEA

68

ADD A GLASS OF SPARKLING WINE TO ELEVATE YOUR NOBU AFTERNOON TEA EXPERIENCE

WILD IDOL,
ALCOHOL FREE SPARKLING ROSÉ

85

GUSBOURNE,
BLANC DE BLANCS

87

LAURENT-PERRIER,
HÉRITAGE

89

(V) Vegetarian | (V+) Vegan

All our food is prepared and finished in kitchens where all 14 allergens are present, our menu descriptions do not include all ingredients.

If you have any specific dietary requirements or require allergy information, please ask your server.

All prices are inclusive of VAT at the current rate.

A 12.5% discretionary service charge will be added to your bill



NOBU HOTEL
LONDON PORTMAN SQUARE