



AFTERNOON TEA

Our Afternoon Tea at Nobu Hotel London Portman Square offers a refined interpretation of the traditional British afternoon tea, seamlessly combining classic ritual with Nobu's signature flavours and a contemporary twist.

Guests are invited to indulge in an elegant selection of savoury favourites, including Crispy Rice, the Smoked Salmon Shokupan Club, and the Nobu Style Wagyu Slider, before finishing with a curated assortment of delicate desserts. Each element reflects Nobu's distinctive artistry, balancing precision, modern indulgence, and timeless sophistication.

TEA SELECTION

JAPANESE

Kabuse Sencha

Wazuka, Kyoto, Japan

Genmaicha

Wazuka prefecture, Obubu Tea Gardens, Japan

Smoked Sakura Wood

Shimada, Shizuoka, 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 (146 cal)
Smoked Salmon Shokupan Club (332 cal)
Truffle Tamago (121 cal)
Nobu-Style Wagyu Slider (367 cal)
Spicy Tuna Crispy Rice (187 cal)

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50ml Junmai Daiginjo Sake | Additional 6

OKASHI

Grapefruit & Passion Fruit Delight (v) (298 cal)
Oshi Nashi Ginger Tart (v) (334 cal)
Nobu Sesame Cheesecake (v) (370 cal)
Homemade Mochi (v) (330 cal)

SCONES

Matcha & plain scones (v) (357 cal)
Ume Shiso Jam (v+)
Clotted Cream (v)
Yuzu Curd (v)

CLASSIC AFTERNOON TEA

78

YASAI
AFTERNOON TEA (v)

SAVOURY

Sushi House Roll (v+) (115 cal)
Salad Roll, Matsuhisa Dressing (v+) (66 cal)
Nasu Miso (v+) (142 cal)
Corn Karaage Slider (v+) (132 cal)
Spicy Avocado Crispy Rice (v+) (147 cal)

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50ml Junmai Daiginjo Sake | Additional 6

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SCONES

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Ume Shiso Jam (v+)
Clotted Cream (v)
Yuzu Curd (v)

YASAI AFTERNOON TEA

75

ADD A GLASS OF
SPARKLING WINE OR CHAMPAGNE

WILD IDOL,
ALCOHOL FREE SPARKLING ROSÉ

87

GUSBOURNE,
BLANC DE BLANCS

89

LAURENT-PERRIER,
HÉRITAGE

91

(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.

Prices include VAT at the current rate. A 12.5% discretionary service charge will be added to your bill.



NOBU HOTEL
LONDON PORTMAN SQUARE