NOBU
PORTMAN SQUARE

SEASONAL OMAKASE 160

TORO JALAPEÑO TACO
HIRAME PEAR TIRADITO

YELLOWTAIL SASHIMI WITH BEETROOT
Crispy Yuba and Yellow Anticucho Karashisumiso

SUSHI SELECTION
Toro Truffle| White Fish Dry Miso
Salmon New Style Gunkan | Wagyu Nobu Portman Style

SCALLOP WITH JALAPEÑO
Kaboucha Puree and Honey Jalapeño

VEAL CHOP WITH BALSAMIC TERIYAKI
Taro Mille Feuille and Chestnut Crumble

GREEN APPLE CAKE
Vanilla Ganache Apple and Elderflower Gel Apple Sorbet

BEVERAGE PAIRING

CLASSIC 85 I PREMIUM 120 I ZERO 45

All prices are inclusive of VAT at the current rate.
A 12.5% discretionary service charge will be added to your bill.
If you have any dietary requirements or food allergies, please inform your server.

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BEVERAGE PAIRING

CLASSIC 85

Laurent-Perrier, Blanc de Blancs, Brut Nature
Piodilei, Chardonnay, Pio Cesare, Italy 2023
Veyder-Malberg, Liebedich Grüner Veltliner, Wachau, Austria 2022
Macán Clásico Benjamin de Rothschild & Vega Sicilia, Rioja, Spain 2019
Grand Tokaji, Terroir Selection, 5 Puttonyos Aszú, Hungary 2019

PREMIUM 120

Ruinart, Blanc de Blancs
Kistler, Les Noisetiers, Chardonnay, Sonoma Coast, California, USA 2024
JJ Prüm, Graacher Himmelreich Riesling Kabinett, Germany 2023
Hermitage, La Maison Bleue, Paul Jaboulet Aîné, France 2017
NV Alois Kracher, Noble Reserve Trockenbeerenauslese, Austria

ZERO 45

Oddbird, Spumante, Veneto, Italy
Marbella Sunset
Saicho Cold Brew Hojicha Sparkling Tea
Nile Mirage

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