



NOBU SUNDAY BRUNCH

@NOBULONDONPORTMAN

WWW.NOBURESTAURANTS.COM

NOBU BRUNCH

For the duration of your two-hour reservation

PREMIUM

79

Laurent-Perrier, Héritage, Brut NV

White, Red and Rosé Wine

Asahi Beer

Rising Sun

St Germain Elderflower Liqueur, Sake Rock, Yuzu, Prosecco

Paloma

El Rayo Plata, Agave Nectar, Fresh Lime Juice, Pink Grapefruit Soda

Lychee Martini

Haku Vodka, Singani 63, Lychee, Lime, Shimmer

CLASSIC

49

White, Red and Rosé Wine

Asahi Beer

Rising Sun

St Germain Elderflower Liqueur, Sake Rock, Yuzu, Prosecco

Children up to age of 5- free Brunch experience per one paying adult

Children 6-12 full Brunch 45 – Buffet only 27

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.

NOBU BRUNCH

90

SHUKO

Edamame (V+)

SUSHI BAR

Crispy Rice

Tacos

Salads

Sashimi, Sushi, Cut rolls

Hand Rolls

MAIN COURSE

Black Cod Miso

Rock Shrimp Tempura with Three Sauces

Grilled Salmon with Teriyaki or Anticucho Sauce

Poussin Toban Yaki

Beef Toban Yaki

Tofu Steak with Vegetarian Teriyaki or Anticucho Sauce (V+)

Cauliflower Jalapeño (V+)

Nasu Miso (V+)

Wagyu Toban Yaki - 50

Lobster Wasabi Pepper - 45

Unagi Donburi - 35

DESSERT BAR

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