



NOBU HOTEL  
LONDON NORTHAMPTON SQUARE

Inspired by Japan's tradition of Hanami, the appreciation of cherry blossoms, this season's Afternoon Tea at The Lounge is a tribute to Sakura and the art of origami. The space is adorned with delicate Origami Sakura flowers, creating an atmosphere of elegance and tranquillity.

Indulge in savoury favourites like Nobu Crispy Rice, a refined Smoked Salmon Nobu Club, and the fresh Black Cod Butter Lettuce. For a sweet finish, enjoy the Sudachi & Sakura Blossom Mousse, a dessert inspired by the beauty and fleeting nature of Sakura.

Complement the experience with our new Sakura-inspired teas: Sakura Sencha Obubu, a fragrant Sencha green tea with Sakura blossoms and almond notes, and Sakura, Berry & Hibiscus, a fruity infusion of wild cherry leaf, berries, and hibiscus.

A seasonal celebration of craftsmanship, beauty, and flavour.

## TEA SELECTION

### JAPANESE

Sakura Sencha Obudu  
*Wazuka, Kyoto, Japan*

Kabuse Sencha  
*Wazuka, Kyoto, Japan*

Genmaicha  
*Wazuka prefecture, Obubu Tea Gardens, Japan*

Smoked Sakura Wood  
*Shimada, Shizouka, Japan*

Hand-roasted Lemongrass  
*Districts of Takeo, Saga, Nankan, Japan*

### HERBAL INFUSIONS

Sakura, Berry & Hibiscus  
*An exclusive Canton recipe, hand blended in the UK*

Botanical Calm Wellness Blend  
*An exclusive Canton recipe, blended in Alsace*

### 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*

### 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

Nobu Crispy Rice

Sushi House Roll

Smoked Salmon Nobu Club

Black Cod Butter Lettuce

Chicken Kara-Age Slider, Creamy Aji Amarillo

—

50ml Junmai Daiginjo Sake | Additional 6

### AMAI

Sudachi & Sakura Blossom Mousse (V)

Vanilla Chiffon, Guava Cream, Puffed Rice (V)

Chocolate Miso Caramel Tart (V)

Yuzu Passion Fruit Mochi Cremeux (V)

Green Tea Strawberry Mochi Cremeux (V)

Mango White Chocolate Cheesecake (V)

### FRESHLY BAKED SCONES

Strawberry Shisho Jam (V+)

Clotted Cream (V)

Yuzu Curd (V)

CLASSIC AFTERNOON TEA - 75

LAURENT-PERRIER AFTERNOON TEA - 89

## YASAI AFTERNOON TEA (V)

### SAVOURY

Avocado Crispy Rice (V+)

Sushi House Roll (V+)

Salad Roll, Matsuhisa Dressing (V+)

Nasu Miso Butter Lettuce (V+)

Com Kara-Age Slider, Creamy Aji Amarillo (V+)

—

50ml Junmai Daiginjo Sake | Additional 6

### AMAI

Sudachi & Sakura Blossom Mousse (V)

Vanilla Chiffon, Guava Cream, Puffed Rice (V)

Chocolate Miso Caramel Tart (V)

Yuzu Passion Fruit Mochi Cremeux (V)

Green Tea Strawberry Mochi Cremeux (V)

Mango White Chocolate Cheesecake (V)

### FRESHLY BAKED SCONES

Strawberry Shisho Jam (V+)

Clotted Cream (V)

Yuzu Curd (V)

YASAI AFTERNOON TEA - 68

GUSBOURNE BLANC DE BLANCS AFTERNOON TEA - 87

(V) Vegetarian | (V+) Vegan

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.

In consideration of others, we kindly ask you to refrain from using your device's loudspeaker.





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LONDON PORTMAN SQUARE