

# ***NOBU HOTEL***

LONDON PORTMAN SQUARE  
TERRACE

## ALCOHOLIC COCKTAILS

<b>Pastel</b>	16
<i>Cazcabel Coconut Tequila, Yuzu Sake, Agave, Lime, Grapefruit Soda</i>	
<b>Orient 75</b>	19
<i>Gin d'Azur, Laurent-Perrier Heritage, Mancino Sakura, Lychee, Lemon</i>	
<b>Nobu Star Martini</b>	17
<i>Watermelon Basil &amp; Grey Goose Vodka, Passion Fruit, Lime, Passion Foam</i>	
<b>Toki Highball</b>	16
<i>Suntory Toki Whisky, Shiso, Appletiser</i>	
<b>Nobu Sangria</b>	16
<i>Karminia Rosso, Tempranillo, Peach Liqueur, Soda</i>	
<b>Yuzu JENKI Punch</b>	17
<i>Roku Gin, JENKI Matcha, Yuzu, Vanilla, Coconut Water</i>	
<b>Margarita Blanco</b>	20
<i>Enemigo Blanco Tequila, Triple Sec Liqueur, Nobu Citrus Blend</i>	
<b>Bottled (serves 5)</b>	95

## NON-ALCOHOLIC

<b>Sunset Spritz</b>	12
<i>Rubedo Opius, Monin Spritz, Skinny Tonic</i>	
<b>Minted Matcha</b>	12
<i>JENKI Matcha, Mint, Shiso, Lime, Soda</i>	
<b>Lychee Mocktini</b>	12
<i>Everleaf Mountain, Lychee, Lime</i>	

# SHUKO

*All dishes are designed for sharing | Vegetarian & vegan options are available*

<b>Edamame</b>	8
<b>Nobu Tacos</b>	
Tuna Tartare, Grilled Tomato Salsa	7
Salmon Tartare, Spicy Miso	7
King Crab, Wasabi Sour Cream	10
<b>Crispy Rice with Spicy Tuna, Salmon or Yellowtail</b>	23
<b>Crispy Corn Honey Truffle</b>	19

## COLD DISHES

<b>Nobu Style Greek Salad</b>	18
<i>Cucumber, Sweet Romano Pepper, Kalamata Olive, Yuzu-Dressed Feta</i>	
<b>Avocado Salad</b>	18
<i>Sliced Avocado, Field Greens, Pumpkin Seeds, Goma Sesame Dressing</i>	
<b>Baby Spinach Salad Dry Miso with Shrimp</b>	40
<i>Baby Spinach, Dry Miso Crumble, Yuzu Olive Oil</i>	
<b>Courgette Tataki with Ponzu</b>	17
<i>Lightly Seared Courgette, Onion Citrus Soy, Garlic Chips</i>	
<b>Tomato Quinoa Ceviche</b>	14
<i>Heritage Tomatoes, Quinoa, Red Onion, Coriander, Yuzu Ceviche Dressing</i>	
<b>Seafood Ceviche</b>	18
<i>White Fish, Prawn &amp; Octopus, Citrus-Soy Marinade, Red Onion, Coriander</i>	
<b>Seared Salmon Tataki Karashi Sumiso</b>	21
<i>Mustard Miso Sauce, Fine Vegetable Ribbons</i>	

Please inform your server of any allergies or intolerances.  
12.5% discretionary service charge will be added. All prices include VAT.  
Where possible, our ingredients are sustainably sourced from UK producers

## HOT DISHES

<b>Grilled Asparagus with Dry Miso</b>	22
<i>New Season Asparagus, Yuzu Olive Oil, Miso Crumb, Fine Herbs</i>	
<b>Umami Mediterranean Seabass</b>	48
<i>Wood-Fired Fillet, Soy Yasaizuke Glaze</i>	
<b>Nobu Style Wagyu Sliders</b>	44
<i>A5 Beef Patty, Sautéed Mushroom, Crispy Onion, Truffle-Honey Tomato Sauce</i>	
<b>Kushiyaki Skewers</b> (Salmon 24 - Chicken 21.5 - Beef 32.5)	
<i>Choice of Grilled Skewers, served with Teriyaki or Anticucho Sauce</i>	
<b>Umami Baby Chicken</b>	32.5
<i>BBQ Soy-Marinated Baby Chicken, Coriander, Red Onion Salsa</i>	
<b>Tofu Tempura</b>	18
<i>Spicy Avocado</i>	
<b>Rock Shrimp Tempura</b>	29
<i>Jalapeño Dressing, Butter Ponzu, Creamy Spicy Sauce</i>	
<b>Chicken Kara-Age</b>	15
<i>Soy Marinade, Peruvian Amarillo Chilli Sauce</i>	

## SUSHI SELECTION

<b>Cut Roll</b>	
New Style Salmon & Shrimp Tempura	38
Toro Yuzu Jalapeño	46
Seared Wagyu Beef	65
Nasu Yuzu Miso Truffle	26
<b>Avocado Sushi Salad</b>	
New Style Salmon	24
Seabass Dry Miso	26
Toro Taku Caviar	49

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## SUSHI PLATTER

**\*18-Piece Selection** 72  
*(Tuna, Salmon Nigiri, Spicy Yellowtail Roll, Shrimp Tempura Roll)*

**\*30-Piece Grand Platter** 130  
*(Toro, Yellowtail Nigiri, Spicy Tuna, Salmon-Avocado & California Rolls)*

## SWEET FINALE

**Kakigōri – Japanese Shaved Ice** 14.5  
*Cantaloupe, Watermelon or Strawberry & JENKI Matcha Ice cream*

**Selection of Home Made Mochi** 16.5  
*Peanut Mango, Biscoff Vanilla, Raspberry JENKI Matcha*

**Selection of Ice Creams and Sorbets** (per scoop) 5.5

**Selection of Fruit** (for two to share) 25

**Whisky Cappuccino** 14  
*Coffee Brulée, Milk Ice Cream, Whisky Foam*

**Dessert Platter** 78.5  
*Chocolate Bento Box, Mango Cheesecake, Whisky Cappuccino, Kalamansi Sorbet, Selection of Fruit and Mochi, Assorted Petit Fours*

## ICED DRINKS

**Rooibos** 9  
*With Raspberry*

**Jasmine Flower** 9  
*With White Peach*

**Green Tea** 6.5

**Latte** 6.5

**JENKI Matcha Latte** 10

# CIGARS

*For customers aged 18 and over only | Cigar cutting fee 20*

## MILDER CIGARS:

### **Davidoff Signature 2000** 30

*Davidoff Signature line is best enjoyed with milky coffee, enhancing the smooth, creamy aromas of barley, cream, and cedar wood. The cigar's refined flavours create a delightful harmony with rich, comforting notes of coffee.*

### **Davidoff Grand Cru Robusto** 38

*Grand Cru is perfect for wine lovers with flavourful tannins. The flavour of oak wood, liquorice and fresh spices are best paired with those of Bordeaux wine.*

## MEDIUM STRENGTH CIGARS:

### **Plasencia Reserva Original Robusto** 28

*The Plasencia Reserva Original is a medium-bodied cigar made entirely from 100% organic Nicaraguan tobacco. It offers a refined flavour profile with notes of nuts, dried fruits, caramel, marzipan, and a subtle finish of cedar.*

### **Davidoff Escurio Gran Perfecto** 45

*Main notes and flavours of oak wood, dark chocolate, and fresh pepper. Escurio cigars perfectly pair with a refreshing cocktail that adds sour to the dimension, creating a unique and original taste experience.*

## FULL STRENGTH CIGAR:

### **Davidoff Winston Churchill the Late Hour Series** 55

*Tobacco leaves are aged in Single malt scotch casks. The accompanying beverage needs to be rich and complex in taste to harmonise with the character of the cigar and its notes of spice, leather, and oak wood.*