

NOBU HOTEL

LONDON PORTMAN SQUARE

TERRACE

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.

SHUKO

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

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

COLD DISHES

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

HOT DISHES

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

SUSHI SELECTION

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

Please inform your server of any allergies or intolerances.
12.5% discretionary service charge will be added. All prices include VAT.
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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 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

ALCOHOLIC COCKTAILS

Pastel 16
Cazcabel Coconut Tequila, Yuzu Sake, Agave, Lime, Grapefruit Soda

Orient 75 19
Gin d'Azur, Laurent-Perrier Heritage, Mancino Sakura, Lychee, Lemon

Nobu Star Martini 17
Watermelon Basil & Grey Goose Vodka, Passion Fruit, Lime, Passion Foam

Toki Highball 16
Suntory Toki Whisky, Shiso, Appletiser

Nobu Sangria 16
Karminia Rosso, Tempranillo, Peach Liqueur, Soda

Yuzu JENKI Punch 17
Roku Gin, JENKI Matcha, Yuzu, Vanilla, Coconut Water

Margarita Blanco 20
Enemigo Blanco Tequila, Triple Sec Liqueur, Nobu Citrus Blend Bottled (serves 5) 95

NON - ALCOHOLIC

Sunset Spritz 12
Rubedo Opius, Monin Spritz, Skinny Tonic

Minted Matcha 12
JENKI Matcha, Mint, Shiso, Lime, Soda

Lychee Mocktini 12
Everleaf Mountain, Lychee, Lime

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