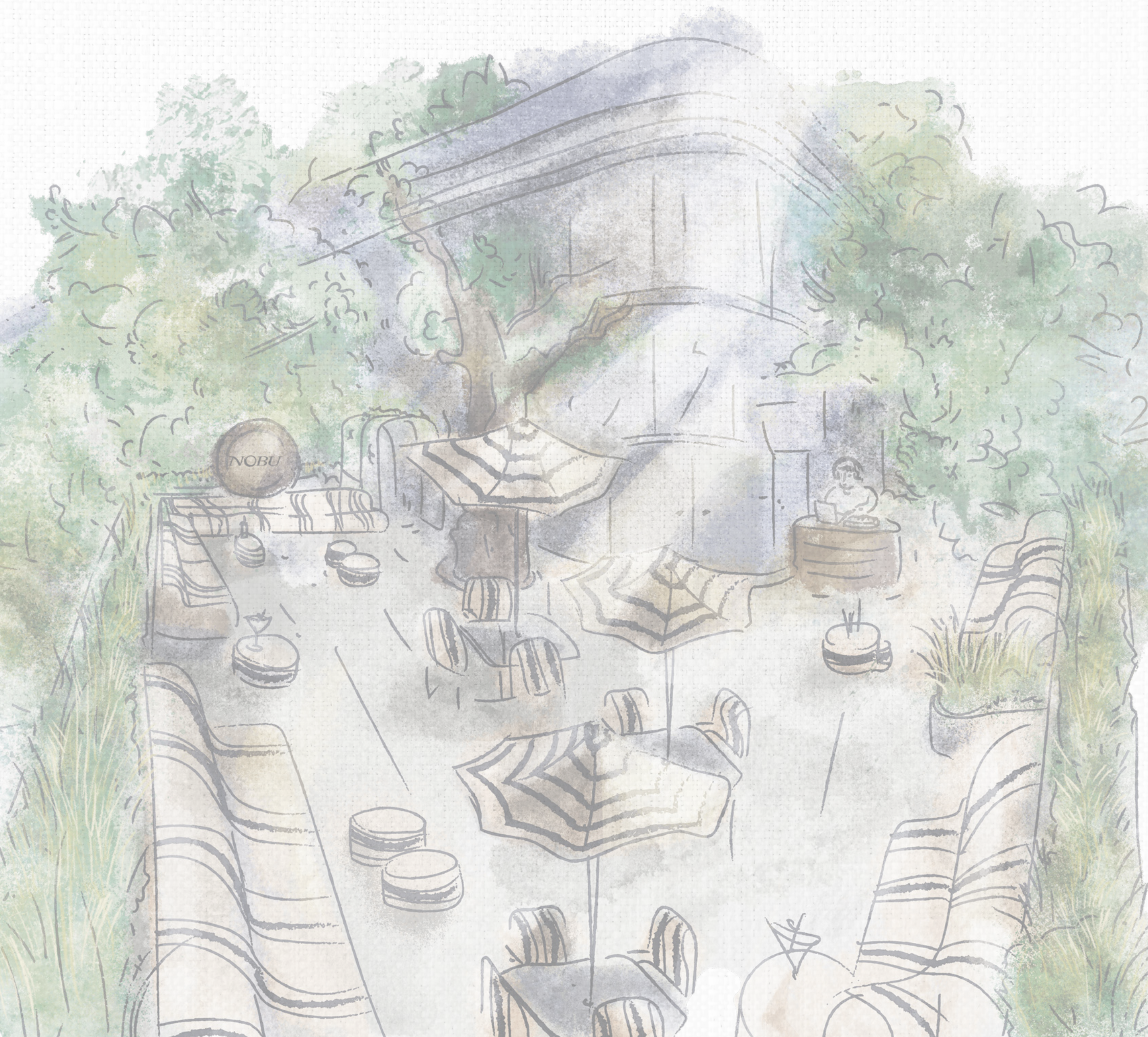


NOBU HOTEL

LONDON PORTMAN SQUARE

TERRACE MENU



COCKTAILS

ALCOHOLIC

PASTEL	16
<i>Cazcabel Coconut Tequila, Yuzu Sake, Agave, Lime, Grapefruit Soda</i>	
ORIENT 75	19
<i>Gin d’Azur, Laurent-Perrier Heritage, Mancino Sakura, Lychee, Lemon</i>	
NOBU STAR MARTINI	17
<i>Watermelon Basil & Grey Goose Vodka, Passion Fruit, Lime, Passion Foam</i>	
TOKI HIGHBALL	16
<i>Suntory Toki Whisky, Shiso, Appletiser</i>	
NOBU SANGRIA	16
<i>Discarded Vermouth, Tempranillo, Peach Liqueur, Soda</i>	
YUZU JENKI PUNCH	17
<i>Silent Pool Gin, JENKI Matcha, Yuzu, Vanilla, Coconut Water</i>	
TIKI HAMA	18
<i>HAMA Berry Rum, Peach liqueur, Pineapple, Lime, Aromatic Bitters</i>	
DISCARDED COOLER	17
<i>Discarded Vodka, Italicus, St Germain, Maraschino, Clarified Lemon, Tonic</i>	
MARGARITA BLANCO	20
<i>Enemigo Blanco Tequila, Triple Sec Liqueur, Nobu Citrus Blend</i>	
BOTTLED (SERVES 5)	95

NON-ALCOHOLIC

SUNSET SPRITZ	12
<i>Rubedo Opius, Monin Spritz, Skinny Tonic</i>	
MINTED MATCHA	12
<i>JENKI Matcha, Mint, Shiso, Lime, Soda</i>	
LYCHEE MOCKTINI	12
<i>Everleaf Mountain, Lychee, Lime</i>	
ICED DRINKS	
ROOIBOS	9
<i>With Raspberry</i>	
JASMINE FLOWER	9
<i>With White Peach</i>	
GREEN TEA	6.5
LATTE	6.5
JENKI MATCHA LATTE	10

SHARING

EDAMAME	8
CRISPY RICE WITH SPICY TUNA, SALMON OR YELLOWTAIL	23
CRISPY CORN HONEY TRUFFLE	19
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 KARASHI SUMISO	21
<i>Mustard Miso Sauce, Fine Vegetable Ribbons</i>	

NOBU TACOS

SPICY TUNA TOMATO SALSA	7
SALMON SPICY MISO	7
KING CRAB WASABI SOUR CREAM	10

CUT ROLLS & SUSHI SELECTION

NEW STYLE SALMON & SHRIMP TEMPURA	38
TORO YUZU JALAPEÑO	46
SEARED WAGYU BEEF	65
NASU YUZU MISO TRUFFLE	26

SUSHI PLATTER

*18-PIECE SELECTION	72
<i>Tuna, Salmon Nigiri, Spicy Yellowtail Roll, Shrimp Tempura Roll</i>	
*30-PIECE GRAND PLATTER	130
<i>Toro, Yellowtail Nigiri, Spicy Tuna, Salmon-Avocado & California Rolls</i>	

SUSHI RICE SALADS

NEW STYLE SALMON & AVOCADO	24
SEABASS DRY MISO	26
TORO TAKU CAVIAR	49

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, CHICKEN, BEEF	24 21.5 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>	

DESSERTS

KAKIGŌRI – JAPANESE SHAVED ICE	14.5
<i>Cantaloupe, Watermelon, Strawberry & JENKI Matcha Ice Cream</i>	
SELECTION OF HOME MADE MOCHI	16.5
<i>Peanut Mango, Biscoff Vanilla, Raspberry JENKI Matcha</i>	
SELECTION OF ICE CREAMS	5.5
AND SORBETS (PER SCOOP)	

SELECTION OF FRUIT (FOR TWO TO SHARE)	25
WHISKY CAPPUCCINO	14
<i>Coffee Brulée, Milk Ice Cream, Whisky Foam</i>	
DESSERT PLATTER	78.5
<i>Kalamansi Sorbet, Selection of Fruit and Mochi, Assorted Petit Fours</i>	

CIGARS

FOR CUSTOMERS AGED 18 AND OVER ONLY | CIGAR CUTTING FEE 20

DAVIDOFF SIGNATURE 2000	30
DAVIDOFF GRAND CRU ROBUSTO	38
PLASENCIA RESERVA ORIGINAL ROBUSTO	28

DAVIDOFF ESCURIO GRAN PERFECTO	45
DAVIDOFF WINSTON CHURCHILL	55
THE LATE HOUR SERIES	

All our food is prepared and finished in kitchens where all 14 allergens are present, our menu descriptions do not include all ingredients.
If you have any specific dietary requirements or require allergy information, please ask your server.