

NOBU HOTEL

LONDON PORTMAN SQUARE

NOBU BALLROOM

2026

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 manager.
(V) Vegetarian | (V+) Vegan.

BREAKFAST

Minimum 10 guests

NOBU LONDON PORTMAN SQUARE

RISE & SHINE £32.00 per person

- Tea, Coffee
- Freshly Squeezed Orange Juice
- Assorted Breakfast Pastries with Fruit Preserves & Butter (V)
- Seasonal Cut Fruits with Berries (V+)
- Buckwheat Bircher With Honey (V+)

PORTMAN CONTINENTAL £35.00 per person

- Tea, Coffee
- Freshly Squeezed Orange Juice
- Assorted Breakfast Pastries with Fruit Preserves & Butter (V)
- Seasonal Cut Fruits with Berries (V+)
- Acai Donburi, Banana Puffed Soba (V+)
- Avocado Toast with Lemon, Dry Miso (V+)

MONTAGU BREAKFAST £38.00 per person

- Tea, Coffee
- Freshly Squeezed Orange Juice
- Assorted Breakfast Pastries with Fruit Preserves & Butter (V)
- Seasonal Cut Fruits with Berries (V+)
- Cold Cuts of Charcuterie with Selection of Cheese (V)
- Crackers
- Breadbasket (V+)
- Salmon Scrambled Egg Don Buri

MARYLEBONE BREAKFAST £48.00 per person

- Tea, Coffee
- Freshly Squeezed Orange Juice
- Assorted Breakfast Pastries with Fruit Preserves & Butter (V)
- Acai Donburi, Banana Puffed Soba (V+)
- Seasonal Cut Fruits with Berries (V+)
- Full English Breakfast
- Scrambled Eggs basket (v) or Tofu (v+), Pork or Chicken Sausage, Bacon or Turkey Bacon, Grilled Tomato (v+), Sauté Japanese Mushroom (v+), Miso Beans (v), Potato Rosti (v)
- Vegetarian Breakfast
- Tofu (V+) Grilled Tomato (V+), Sauté Japanese Mushroom (V+), Miso Beans, Potato Rosti (V)

REFRESHMENT BREAKS

NOBU LONDON PORTMAN SQUARE

Minimum 10 guests

BREAKFAST ENHANCEMENTS

Filled Croissant Jamón, Manchego	£7.00
Filled Croissant Avocado Dry Miso (V)	£7.00
Filled Croissant Pistachio (V)	£7.00
Filled Croissant Vanilla (V)	£7.00
Buttermilk Dorayaki, Maple Syrup, Fruit Compote, Miso Butter (V)	£8.00
Mochido Doughnuts, Passionfruit, Whipped Cream with Yuzu (V)	£8.00
Matcha Bircher Muesli (V+)	£7.00
Acai Don Buri, Banana Puffed Soba (v+)	£7.00
Greek Yogurt, Goji Berry, Granola (v)	£7.00
Chia Seed, Pineapple, Mango, Lime (v+)	£7.00
Smoked Bacon, Brioche Bun with Tonkatsu Sauce	£7.00
Tamago Roll Tofu Bun Served with Tonkatsu Sauce (V)	£7.00
Smoked Salmon Board, Challah, with Dill and Yuzu	£9.00

BREAKFAST BOWLS

Miso Soup	£8.50
Salmon Scrambled Egg Donburi	£9.00
Scrambled Egg Donburi (V)	£8.50
Eel Donburi, Unagi Sauce Sansho Pepper	£13.00

SHUKO

Edamame (V+)	£6.50
Crispy Rice Spicy Salmon	£7.00
Crispy Rice Avocado Dry Miso (v+)	£7.00
Taco Salmon Spicy Miso	£7.00
Taco Vegetable Spicy Miso (v+)	£7.00
Monaca Spicy Tuna	£7.00
Monaca Nasu Yuzu Miso (V+)	£7.00
Umami Inari (V+)	£7.00
Chicken Karaage Bites Creamy Aji Amarillo	£7.00

FRUIT & NUTS

Selection Of Whole Fruits (V+)	£7.00
Fruit Skewers (V+)	£7.00
Exotic Fruit Salad (V+)	£7.00

SWEET TREATS

Matcha, White Chocolate Cookie (v)	£7.00
Banana Miso Caramel Cake (V)	£7.00
Passion Fruit 'Drizzle' Delice (V+)	£7.00
Yuzu Madeleines (V)	£7.00

(v) Vegetarian | (v+) Vegan

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REFRESHMENT BREAKS

NOBU LONDON PORTMAN SQUARE

JUICE OPTIONS	
Per Litre for Juice	
‘Nobu Likes’ Carrot, Green Apple, Lemon High In Vitamin B6, K1, C, High in Fibre	£30.00
‘Rejuvenate’ Cucumber, Spinach Pineapple Lemon High In Vitamin C, B6, Antioxidant, Iron	£30.00
‘Rehydrate’ Watermelon, Strawberry Shiso High In Vitamin C, A, K Potassium	£30.00
‘Wake Me Up’ Hot Shot, Cayenne, Ginger, Carrot (Minimum 10 Shots)	£30.00
‘Cure’ Turmeric Shot (Minimum 10 Shots)	£55.00

LUNCH

BENTO BOXES
Minimum 10 guests

Choose one Bento Box option for your group.

NOBU LONDON PORTMAN SQUARE

Bento Box 1	£70.00 per person
Miso Soup	
Steamed Edamame	
Tuna Sashimi Salad with Matsuhisa Dressing	
Nobu Chi Ra Shi	
Vegetable Spicy Garlic (V+)	
Black Cod Den Miso	
Miso Caramel Chocolate Tart (V)	
Bento Box 2	£70.00 per person
Miso Soup	
Steamed Edamame	
Salmon Sashimi Salad with Jalapeño Dressing	
Nobu Chi Ra Shi	
Broccoli Shiso Salsa (V+)	
Chicken Teriyaki	
Oshi Nashi Pear Tart (V)	
Bento Box 3	£70.00 per person
Miso Soup	
Steamed Edamame	
Seafood Ceviche	
Nobu Chi Ra Shi	
Cauliflower Jalapeno (V+)	
Salmon Anticucho	
Green Tea Tiramisu, Ume Shu Jelly	
Bento Box 4 (v+)	£70.00 per person
Mushroom Miso Soup	
Steamed Edamame	
Courgette Tataki Onion Ponzu	
Nobu Chi Ra Shi	
Cauliflower Jalapeno	
Tofu Anticucho Steak	
Sub Zero, Seasonal Berries with Coconut Sorbet (V+)	

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NOBU LONDON PORTMAN SQUARE

LUNCH

BUFFET MENUS

Minimum 10 guests

Choose one Buffet Menu option for your group.

BUFFET MENU 1 £75.00 per person

- Miso Soup (v+)
- Salad
 - Tofu Tomato New Style (v+)
 - Baby Spinach Dry Miso (v)
 - Field Greens Matsuhisa Dressing
 - Tuna Tataki Tozasu
 - Field Greens with Yuzu Olive Oil, Jalapeño Dressing
 - Selection of Bread, with Olive Oil & Butter
 - Cut Sushi Selection (3 Pieces)
- Hot
 - Grilled Umami Chicken Supreme
 - Vegetable Japanese Curry (v+)
 - Steamed Rice (v+)
- Dessert
 - Hojicha Tea Sponge, Tonka Bean Chantilly (V)
 - Assorted Exotic Fruits (V+)

BUFFET MENU 2 £75.00 per person

- Miso Soup (v+)
- Salad
 - Field Greens (v+)
 - Courgette Tataki, Onion Ponzu (V+)
 - Steamed Shiitake Salad Spicy Lemon Dressing (V+)
 - Salmon Tataki Karashi Su Miso
 - Field Greens with Yuzu Olive Oil, Jalapeño Dressing
 - Selection of Breads, with Olive Oil & Butter
 - Cut Sushi Selection (3 Pieces)
- Hot
 - Steamed Salmon Yuzu Olive Oil, Dry Miso
 - Vegetable, Spicy Garlic (V+)
 - Steamed Rice (v+)
- Dessert
 - Mango Cheesecake (V)
 - Assorted Exotic Fruits (V+)

NOBU LONDON PORTMAN SQUARE

LUNCH

BUFFET MENUS

Minimum 10 guests

Choose one Buffet Menu option for your group.

BUFFET MENU 3 £75.00 per person

- Miso Soup (v+)
- Salad
 - Baby Spinach Dry Miso (V)
 - Crispy Shiitake Salad Goma Dressing (V+)
 - Nobu Greek Salad
 - Salmon Tataki Ponzu
 - Field Greens with Yuzu Olive Oil, Jalapeño Dressing
 - Selection of Bread, with Olive Oil & Butter
 - Cut Sushi Selection (3 Pieces)
- Hot
 - Chicken Teriyaki
 - Vegetable Teriyaki (V+)
 - Steamed Rice (v+)
- Dessert
 - Green Tea Tiramisu (V)
 - Assorted Exotic Fruits (V+)

BUFFET MENU 4 £80.00 per person

- Miso Soup (v+)
- Salad
 - Kohlrabi Salad Dry Miso (V+)
 - Field Greens with Matsuhisa Dressing (V+)
 - Nobu Caesar Salad (V)
 - White Fish Dry Miso
 - Field Greens with Yuzu Olive Oil, Jalapeño Dressing
 - Selection of Bread, with Olive Oil & Butter
 - Cut Sushi Selection (3 Pieces)
- Hot
 - Black Cod Miso (120g)
 - Vegetable Spicy Garlic (V+)
 - Steamed Rice (v+)
- Dessert
 - Macana (V)
 - Assorted Exotic Fruits (V+)

OMAKASE MENU

Edamame (v+)

£150.00 per person

STARTER

Choose three items for your starter course for your group

Yellowtail Jalapeño

Whitefish Tiradito

Tuna Matsuhisa Salad

Tomato Ceviche (v+)

Avocado Salad Goma Dressing (V)

Salmon New Style

Salmon Karashi Sumiso

Courgette Tataki Ponzu (v)

Whitefish Dry Miso

Seared Tuna Tosazu

Tuna Tataki Tozasu

Seared Salmon Alfalfa Jalapeño Dressing

Seafood Ceviche

Salmon Nashi Pear Dry Miso with Truffle Oil

MAIN COURSE

Choose one main course for your group

Salmon Yakimono with Teriyaki or Anticucho Sauce

Chicken Yakimono with Teriyaki or Anticucho

Tofu Yakimono with Teriyaki or Anticucho (v+)

Pan Fried Salmon with Shiso Salsa

Umami Chilean Sea Bass

Salmon Dry Miso, Yuzu Olive

Umami Baby Chicken

Umami Mediterranean Sea Bass

Beef Tenderloin Teriyaki

Nasu Miso

Black Cod Miso (Supplement £15.00 per person)

Anticucho Peruvian Style Beef (Supplement £15.00 per person)

Served with Steamed Rice (v+) & choice of one side for your group

Steamed Broccoli with Shiso Salsa (v+)

Cauliflower Jalapeño (v+)

Cabbage yuzu truffle (v+)

Baby Corn Honey Truffle (V)

Asparagus Dry Miso (V)

DESSERT

Choose one dessert for your group

Macana, White Chocolate Mousse, Pistachio Sponge, Kalamansi Sorbet (v)

Sub Zero, Seasonal Berries with Coconut Sorbet (v+)

Suntory Whiskey Cappuccino, Coffee Brûlée, Milk Ice Cream, Whiskey Foam (v)

Green Tea Tiramisu, Ume Shu Jelly, Mascarpone Mousse (v)

Mango Cheesecake, Thai Green Curry Sorbet (V)

Hojicha Tea Sponge, Tonka Bean Chantilly (V)

(v) Vegetarian | (v+) Vegan

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OMAKASE MENU

Minimum 10 guests
Choose one Set Menu option for your group.

NOBU LONDON PORTMAN SQUARE

OMAKASE SET MENU 1 £150.00 per person

Steamed Edamame
Yellowtail Jalapeño
Tuna Matsuhisa Salad
Tomato Ceviche (V+)
Salmon Dry Miso, Yuzu Olive
Steamed Broccoli with Shiso Salsa (V+)
Steamed Rice
Macana, White Chocolate Mousse, Pistachio Sponge, Kalamansi Sorbet (V)

OMAKASE SET MENU 2 £150.00 per person

Steamed Edamame
Salmon Nashi Pear Dry Miso with Truffle Oil
Toro Aburi With Caviar
Seafood Ceviche
Black cod Miso 160g
Steamed Broccoli with Shiso Salsa (V+)
Steamed Rice
Mango Cheesecake, Thai Green Curry Sorbet (V)

OMAKASE SET MENU 3 £150.00 per person

Whitefish Tiradito
Seared Salmon Alfalfa Jalapeño Dressing
Baby Corn Honey Truffle (V)
Beef Tenderloin Teriyaki
Asparagus Dry Miso
Steamed Rice
Green Tea Tiramisu, Ume Shu Jelly, Mascarpone Mousse (V)

OMAKASE SET MENU 4 (v+) £150.00 per person

Steamed Edamame
Avocado Salad Goma Dressing
Tomato Ceviche
Courgette Tataki Ponzu
Tofu Yakimono with Anticucho
Cauliflower Jalapeño (V+)
Steamed Rice
Sub Zero, Seasonal Berries with Coconut Sorbet (V+)

DESSERT
Sub Zero, Seasonal Berries with Coconut Sorbet (V+)

CLASSIC BUFFET MENU

NOBU LONDON PORTMAN SQUARE

Minimum 10 guests

SMALL 1 Starter / 2 Main / 1 Side / 2 Sweet £70.00

MEDIUM 2 Starter / 2 Main / 2 Sides / 2 Sweet £75.00

LARGE 2 Starter / 3 Main / 2 Sides / 3 Sweet £80.00

All buffets are served with a selection Of Breads, Honey Mustard dressing, Olive Oil and Butter

STARTER

Char Grilled Chicken, Cos Lettuce, Olive Croutes & Caesar Dressing
Greek Salad, Romaine Lettuce, Red Onion, Cucumber, Parsley, Feta (V)
Tuna Niçoise Salad, Sun Dried Tomato Pistou
Braised Chickpeas, Crispy Kale, Pomegranate Feta (V)
Roasted Thyme Potatoes, Candy Beets, Orange & Sherry Vinegar (V+)
Oriental Couscous, Golden Raisin, Cinnamon, Coriander
Field Greens, Classic Honey Mustard Dressing (V+)
Charred Tender Stem Broccoli, Jalapeño Salsa (V+)

MAIN COURSE

Grilled Salmon, with Black Eyed Peas, Smoked Garlic, Oregano
Pan Seared Stone Bass, Grilled Aubergine, Salsa Verde
Lamb Tagine, Dried Apricot, Coriander, Cumin Yogurt
Braised Ox Cheek, Roast Provencal Vegetables, Cherry Plum Tomato
Grilled Thyme Marinated Corn Fed Chicken, Tomato Vierge
Beef Short Rib Moussaka, Red Pepper Confit, Buffalo Mozzarella
Spinach Ricotta Ravioli, Brown Butter Sage Sauce (V)
Aubergine Papoutsakia, Butternut Sumac, Mint Salsa (V+)
Spicy Lentil Stew, Sweet Apricot, Pickled Red Chili (V+)

SIDES

Steamed New Potatoes, Basil Pistou (V+)
Roast Baby Potatoes, Rosemary Olive Oil, Sea Salt (V+)
Roast Seasonal Vegetables, Oregano, Lemon Oil (V+)
Braised Saffron Pilaf Rice, with Coriander (V)
Sauté Green Beans, Smoked Almonds, Preserved Lemon (V+)
Soused Cabbage, Pomegranate & Cucumber Salsa (V+)

DESSERT

Tart - Lemon / Raspberry and Ginger (V+) / Chocolate Miso (V)
Cup - Chocolate Mousse (V) / Mango Cheesecake (V) / Vanilla Panna Cotta (V)
Bake - Miso Brownie (V) / Chocolate Profiterole (V) / Yuzu Madeleine (V)

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CLASSIC PLATED MENU

NOBU LONDON PORTMAN SQUARE

Minimum 10 guests

Choose one option per course for your group

2 Courses £75

3 courses £95

STARTER

Tuna Tartar, Alfalfa, Yama Gobo Salsa

Smoked Salmon, Caviar, Watercress Mousse

Salmon Cured, Caviar, Crème Fraiche, Blood Orange Dressing

Halibut Fish Cake, Crispy Spinach, Lemon Caper Sauce

Confit Duck, Orange Marinated Beets, Wild Mushroom, Balsamic Dressing

Heritage Beetroot Carpaccio, Coconut Yogurt, Sweet Lime Dressing (V+)

Tomato, Butternut Ceviche, Cucumber, Coriander Dressing (V+)

Burrata, Peach, Honey Black Truffle Dressing, Olive Crostini (V)

Goat Cheese Tart, Pickled Pear, White Balsamic (V)

MAIN COURSE

Braised Beef Cheek, Horseradish Mash, Roscoff Onions, Bordelaise Sauce

Roast Rump of Lamb, Dauphine Potato Gratin, Hispi Cabbage, Rosemary Jus

Corn Fed Chicken Supreme, Steam Broccoli, Braised Kohlrabi, Tomato Ver Jus

Roasted Salmon, Grilled Provençal Vegetables, Rocket Pistou

Pan Fried, Stone Bass, Fennel, Tomato Confit, Bouillabaisse Sauce

Steamed Halibut, Rosti Potato, Leek Fondue, Rich Butter Sauce

Spinach Ravioli, Truffle, Pedro Ximenez Reduction (V)

Pithivier Wild Mushroom, Truffle Celeriac Velouté (V)

Provençal Vegetable Tian, Fried Polenta, Tomato Ragout (V+)

Salt Baked Celeriac Pie, Chestnut Velouté (V+)

Pan Fried Cauliflower Steak, Confit Shallot, Sherry Vinegar Dressing (V+)

Beef Fillet, White Asparagus, Potato Fondant, Bordelaise Sauce (Supplement £15)

Lamb Rack, Potato Boulangerie, Smoked Aubergine Puree (Supplement £15)

DESSERT

Dark Chocolate Tart, Kumquat Caramel, Crème Fraiche Ice Cream (V)

Chocolate Sticky Toffee Pudding, Vanilla Ice Cream (V)

Mascarpone Tiramisu Mousse, Chocolate Sauce, Coffee Ice Cream (V)

Vanilla Crème Brulee, Raspberry and Ginger Sorbet (V)

New York Style Cheesecake, Caramel Sauce, Raspberry Sorbet (V)

Classic Pannacotta, Lavender Ganache, Honey, Honey Ice Cream (V)

Selection British Isle Cheese's (V)

Exotic Fruit Salad with Coconut Sorbet (V+)

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CLASSIC COLD LUNCH

Minimum 10 guests

£55.00 per person

Grab-and-Go option available for an additional £5 per person

NOBU LONDON PORTMAN SQUARE

SALAD COUNTER

Field Greens, Spinach, Salad Tomatoes, Cucumber, Corn, Heritage Radishes and Beetroots

SALADS (Choose two)

Caesar Salad, Char Grilled Chicken, Olive Croutes

Greek Salad, Romaine Lettuce, Red Onion, Cucumber, Parsley, Feta (V)

Niçoise Salad, Seared Tuna, Sun Dried Tomato Pistou

Braised Chickpeas, Crispy Kale, Pomegranate Feta

Roasted Heirloom Beets, Orange, Toasted Hazelnuts & Sherry Vinegar (V+)

Lebbenah & Fried Fava Beans, Hummus (V+)

Charred Tender Stem Broccoli, Sundried Tomatoes, Oregano Dressing, Crispy Onions (V+)

Field Greens, Classic Honey Mustard Dressing (V+)

SANDWICHES AND WRAPS (Choose three)

Roast Beef, Beetroot, Horseradish Ciabatta

Farmhouse Ham & Comte, Dijon Mustard Toastie

Avocado, Heritage Tomato, Basil Ciabatta (V+)

Mediterranean Focaccia, Roasted Peppers, Aubergine, Smoked Garlic Pistou (V+)

Smoked Salmon, Dill Crème Fraiche Challah

Tuna Oregano Panini Melt

SWEET (Choose two)

Tart - Key Lime Meringue (V) / Raspberry and Ginger (V+) / Chocolate Miso (V)

Cup - Chocolate Mousse (V) / Mango Cheesecake (V) / Green Tea Panna Cotta (V)

Bake - Miso Brownie (V) / Vanilla Profiterole (V) / Yuzu Madeleine (V)

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NOBU CANAPÉS

- Please select a minimum of 4 choices at £28 per person
- 6 choices available at £42 per person
- 8 choices available at £56 per person
- 10 choices available at £70 per person
- Additional items available at £7.00 per piece per person

NOBU LONDON PORTMAN SQUARE

COLD

- Nobu Taco Selection - Salmon Spicy Miso | Vegetable Tomato Salsa | Tuna Yuzu Olive Oil Dry Miso
- Whitefish Dry Miso Skewer
- Yellowtail Jalapeño Skewer
- Salmon Karashi Sumiso Skewer
- Tuna Matsuhisa Skewer
- Crispy Rice Spicy Tuna
- Crispy Rice Spicy Salmon
- Tomato Ceviche (V+)
- Tofu & Tomato New Style Skewers (V+)
- Avocado Caviar Taco (Supplement £28.00 per person)

SUSHI SELECTION

- Spicy Tuna
- Tuna Asparagus
- Yellowtail Scallion
- Salmon Avocado
- Eel Cucumber
- Vegetable (V+)

HOT

- Black Cod Butter Lettuce
- Shrimp Spicy Garlic Skewer
- Chicken Teriyaki Skewer
- Chicken Kara-age
- Pork Belly with Apple Wasabi Salsa
- Anticucho Peruvian Style Beef Tenderloin Skewer
- Nasu Miso Skewers (v+)
- Crispy Tofu Creamy Spicy
- Courgette Tataki Onion Ponzu (V+)
- Baby Corn Tamari Honey (V+)
- Asparagus Dry Miso Skewer (V+)
- Pardon Pepper with Yuzu Miso

DESSERT

- Yuzu and Raspberry Tart (V)
- Miso and Chocolate Tart (V)
- Chocolate Harumaki
- Banana Fritter Smoked Maple Syrup
- Mango & Passionfruit Bonbon (V)
- Milk Chocolate Ginger Bonbon (V)

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CLASSIC CANAPÉS

Please select a minimum of 4 choices at £28 per person
6 choices available at £42 per person
8 choices available at £56 per person
10 choices available at £70 per person
Additional items available at £7.00 per piece per person

NOBU LONDON PORTMAN SQUARE

COLD

CROSTINI

Trout & Yuzu Kosho Aioli
Prosciutto & Ricotta, Lemon Crostini

CORNETS

Salmon Tartar Cornet, Bloody Mary Gelee
Tuna Poke Tartar Cornet, Kizami Wasabi
Goat Cheese Cornet Beetroot, Pistachio (V)

TOSTADAS

Crab Toasts with Chili and Basil
Shrimp Cocktail Lemon
Spicy Avocado (V+)

SKEWERS

Smoked Duck Orange Miso
Cured Salmon Shiso Salsa
Grilled Corn Tamari Honey (V+)

HOT

TARTLETS

Wild Mushroom Tart, Onion Ketchup (V)
Comte Cheese Tart, Jalapeño (V)
Salsify Yuzu Olive (V+)

CROQUETAS

Butternut Arancini
Ox Cheek Croquetas
Parmesan, Truffle

CRISPY

Crispy Fried Chicken
Calamari, Shichimi
Broccoli Tempura, Lemon Ponzu

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NOBU LONDON PORTMAN SQUARE

CLASSIC CANAPÉS

Please select a minimum of 4 choices at £28 per person
6 choices available at £42 per person
8 choices available at £56 per person
10 choices available at £70 per person
Additional items available at £7.00 per piece per person

HOT

LATE NIGHT
Braised Pork Bao Buns, Hoi Sin, Cucumber
Mini Lobster Roll, Brown Butter, Togarashi
Wagyu Beef Sliders, Truffle Aioli
Lobster Arancini, Smoked Paprika

DESSERT

TART
Yuzu and Raspberry Tart (V+) | Miso & Chocolate Tart (V)

MADELEINE
Plain | Green Tea | Burnt butter

FRIED
Chocolate Harumaki | Banana Fritter Smoked Maple Syrup

BON BON
Mango and passionfruit Bonbon / Milk Chocolate & Ginger Bonbon

NOBU BOWL FOOD

- Please select a minimum of 4 choices at £48 per person
- 6 choices available at £72 per person
- 8 choices available at £96 per person
- 10 choices available at £120 per person
- Additional items available at £12 per bowl per person

NOBU LONDON PORTMAN SQUARE

COLD

- Yellow Tail Jalapeño
- Tuna Sashimi Salad with Matsuhisa Dressing
- Chirashi Donburi
- Baby Spinach Salad Dry Miso (v)
- Tomato Ceviche (v+)
- Courgette Tataki Ponzu (v)
- Three Pieces of Nobu Sushi

HOT

- Chicken Teriyaki Sauce
- Anticucho Peruvian Style Chicken
- Beef Tenderloin with Teriyaki Sauce
- Anticucho Peruvian Style Beef Tenderloin
- Salmon with Teriyaki Sauce
- Anticucho Peruvian Style Salmon
- Shimp Spicy Garlic Donburi
- Black Cod Miso Donburi
- Tofu Anticucho Donburi (V+)
- Asparagus Dry Miso (V+)
- Cauliflower Jalapeno (V+)
- Nasu Miso (V+)
- Spicy Garlic Vegetable Donburi (V+)

DESSERT

- Green Tea Tiramisu, Umesu Jelly Cup (V)
- Miso Chocolate Caramel Tart (V)
- Selection Of Mochi (V)
- Mango Cheesecake, Thai Green Sorbet (V)
- Fried Mochido, Sweet Miso Toffee (V)
- Sub Zero, Coconut Sorbet Berries (V+)

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NOBU FOOD STATIONS

Sushi Stations are available at £200 per chef, catering For 50 persons each

NOBU LONDON PORTMAN SQUARE

SASHIMI STATION (8 Pieces) £60.00 per person

Nobu Sashimi Graze Station with Wasabi Soy, Jalapeño Dressing, Tozasu
Choose four types of fish, two slices per item.

Akame Tuna

Salmon

Seabass

Yellowtail

Toro (Supplement £15.00 per person)

SUSHI STATION (8 Pieces) £60.00 per person

Nobu Sushi Graze Station, served with Soy Sauce, Wasabi & Ginger

Choose four types of sushi two slices per item.

Spicy Tuna Cut Roll

Yellowtail Scallion Cut Roll

Salmon Avocado Cut Roll

Vegetable Cut Roll (v+)

Toro Scallion (Supplement £15.00 per person)

SUSHI & SASHIMI STATION (12 Pieces) £80.00 per person

Sushi Sashimi Graze Station served with Signature Sauces

Choose three Sushi and three Sashimi.

NOBU SUSHI AND SASHIMI STATION (10 Pieces) £85.00 per person

Spicy Tuna Cut Roll

Salmon Avocado Cut Roll

Vegetable Cut Roll (v+)

Yellowtail Jalapeño

Whitefish Dry Miso

Tuna Matsuhisa

Tomato Ceviche (v+)

TERIYAKI STATION £50.00 per person

Teriyaki Donburi Station, served with Rice, Pickles & Vegetables

Salmon or Chicken and Vegetable (v+)

Beef (Supplement £5.00 per person)

KATSU DONBURI STATION £50.00 per person

Japanese Katsu Curry Station, served with Pickles & Rice

Chicken or Salmon, and Nasu (v+) Pickle Station

Beef (Supplement £5.00 per person)

ANTICUCHO STATION £50.00 per person

Anticucho Donburi Station, served with Rice, Pickles & Vegetables

Chicken or Salmon and Vegetable (v+)

Beef (Supplement £5.00 per person)

MIDNIGHT SNACKS £18.00 per person

Beef patty Sliders or Halloumi Slider (v)

Shallot Rings, Shiitake Pickle & Yuzu Truffle Sauce

(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 our events team.

CREW MEALS

NOBU LONDON PORTMAN SQUARE

Minimum 10 guests

BREAKFAST £15.00 per person
Selection Of Pastries (v)
Mini Bacon or Egg Roll (v), with Tomato Ketchup
Sliced Fruit Selection (v+)

LUNCH / DINNER BUFFET £30.00 per person
Pumpkin Sage Tortellini, Truffle Cream (V)
Beef stew, with roasted carrots and button mushrooms
Salmon, Chargrilled Broccolini, Tomato Vierge

Served with Selection of Potatoes & Vegetables (v+)
Selection of Bread Rolls & Butter (v)

Chocolate Brownie (v)
Exotic Fruit Salad (v+)

SANDWICH SELECTION £30.00 per person
Chef Sandwich Choice Selection
Chargrilled Chicken with Avocado and Coriander
Roast Ham with Onion Marmalade
Tuna And Mayonnaise and Chives
Smoked Salmon, Cream Cheese, And Dill
Hummus With Grated, Sultana and Carrots (V+)
Goat Cheese, Grilled Pepper (V)

Mixed Leaf Salad (v+)
Chips

NOBU HOTEL
LONDON PORTMAN SQUARE

For more information,
please contact our events team on:

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