

NOBU SELECTION

TEA

Kabuse Sencha	7.5
<i>Umami Tender Leaf Spinach</i>	
Jasmine Pearls	5
<i>Floral, Honeydew Melon</i>	
Genmaicha	5.5
<i>Spinach, Popcorn and Toasted Rice</i>	
1843	6
<i>Malt, Caramel and Cocoa</i>	
Sakura Wood Smoked Black	6
<i>Cocoa, Smoked Cherry and Marzipan</i>	
English Breakfast	4
<i>Malt, Fig and Cocoa</i>	
Earl Grey	5
<i>Citrus and Cedar</i>	
Spring Diamond Darjeeling	5
<i>Delicate and light bodied, tropical fruit notes, spring florals</i>	

INFUSION

Fresh Lemongrass and Ginger / Fresh Mint	5
Botanical Calm	5
<i>Lemon, Chamomile and Rose</i>	

COFFEE

Espresso / Double Espresso	4.5
Flat White / Latte / Cappuccino / Mocha	5
Matcha Latte	6

All our tea and coffee are carefully selected and sustainably sourced by Canton Tea and Origin Coffee.

NOBU CAFE

Prices are inclusive of VAT – 13.5% discretionary service charge will be added to your bill
if you have any dietary requirements or food allergies, please inform your waiter

SHOKUMOTSU

(11AM-6PM)

SALAD

Tuna Sashimi Salad	16
Tuna Tataki, Matsuhisa Dressing, Lettuce, Daikon & Paper-Thin Vegetables	
Nobu Chicken Caesar Salad	16
Lettuce, Wasabi Sour Cream with Truffle Oil, Chicken Thigh, Crispy Rice & Parmesan	
Crispy Shiitake Salad	13
Mixed Green Leaves, Goma Dressing, Crispy Shiitake & Truffle Oil	
Avocado Spinach Salad	15
Baby Spinach Leaves, Yuzu Truffle Olive Oil, Dry Miso, Kizami Yuba & Avocado	

SANDOS

Katsu Beef Tenderloin	24
Shokupan Bread, Tonkatsu Aioli & Dijon Mustard	
Katsu Chicken	16
Shokupan Bread, Tonkatsu Aioli & Dijon Mustard	
Veggie Sando	14
Shokupan Bread, Baby Gem, Carrot, Avocado, Negi, Daikon Pickles, Tonkatsu Aioli & Mustard	

CRISPY SUSHI BUN

Salmon	14
Sushi Rice, Salmon, Nori, Avocado, Jalapeno, Shiso Leaf. Fried & Served with Soy Sauce	
Eel and Avocado	18
Sushi Rice, Eel, Nori, Avocado, Jalapeno, Shiso Leaf. Fried & Served with Soy Sauce	
Vegetable Tofu Karashi	12
Sushi Rice, Grilled Bell Pepper, Shiso Leaf, Donko Shiitake. Fried & Served with Tofu Karashi	

SUSHI MAKI

Spicy Tuna Hand Roll	12
Sushi Rice, Akami, Creamy Spicy Sauce & Spring Onion. Served with Ginger and Wasabi	
Vegetable Hand Roll	12
Lettuce, Carrot, Cucumber, Avocado, Asparagus & Goma Dressing. Served with Ginger and Wasabi	
Salmon and Avocado Cut Roll	14
Sushi Rice, Salmon, Avocado & Sesame Seeds. Served with Ginger and Wasabi	
Shrimp Tempura Cut Roll	14
Sushi Rice, Shrimp Tempura, Asparagus, Creamy Spicy Sauce. Served with Ginger and Wasabi	

DESSERTS

Macana	9
Mango Cream, White Chocolate Mousse, Pistacchio, Calamansi	
Cheesecake	9
Oat Cookie, Strawberry	
Mochi- per piece	5
Selection of Ice Creams and Sorbets	4.5

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