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IN-ROOM DINING
NIGHT

DIGITAL
MENU

NOBU ALL NIGHT

FROM 22:30PM TO 6AM

SNACKS

Truffle Pecorino Nut Mix (v)	5
Salted Pretzel (v+)	5
Lemon, Rosemary Marinated Olives (v+)	6

SMALL PLATES

Guacamole Toreado with Totopos (v+)	9
Gazpacho, Jalapeño, Shiso (v+)	10
Crispy Calamari with Yuzu Kosho Mayonnaise	13
Fried Chicken with Creamy Kimchi	11

PLATES

Caesar Salad, Romaine Lettuce, Bonito Flakes, Free Range Egg, Aged Parmesan	17
Add Grilled Chicken Breast	9
Add Salmon	9
Avocado Poke Bowl, Edamame, Sesame Carrots, Maui Salsa (v+)	16
Salmon & Mango Poke Bowl, Avocado, Red Onion Pickle, Maui Salsa	17
Mozzarella Focaccia, Lemon Basil, Miso Macerated Tomato (v)	16
Chicken Club Sandwich, Free Range Egg, Romaine Lettuce & Mayonnaise	18
Slow Cooked Lamb Shoulder Tortilla, Hummus, Feta, Red Onion Pickle	18
Smash Burger, Tomato, Gherkin, Caramelised Red Onion	21
Add Cheese	3
Add Smoked Bacon	3
Rigatoni Pomodoro (v)	18
Griddled Sea Bass Fillet, Chimichurri	28

(V) Vegetarian (V+) Vegan
All Prices are inclusive of VAT at the current rate.
A 12.5% discretionary service charge and £4 Delivery charge will be added to your bill.
If you have any dietary requirements of food allergies please inform your server.

SIDES

Sweet Potato Soba Fries (v+)	8
Truffle & Parmesan Fries (v)	12
Steamed Broccoli, Chilli Gomashio (v+)	8
Mixed Leaf Salad, Mustard Vinaigrette (v)	8

SWEETS

Yuzu Raspberry Tart (v)	9
Mango Lime Cheesecake (v)	9
Dark Chocolate Miso Caramel Mousse (v)	9
Pineapple & Coconut Rice Pudding, With Passionfruit (v+)	9
Sliced Fruit Selection	16

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NOBU ALL NIGHT

FROM 10:30PM TO 6AM

COLD

Tuna Sashimi Salad with Matsuhisa Dressing *(650cal)*	26
Lobster salad with Spicy Lemon Dressing *(211cal)*	36
Baby Spinach Salad, Dry Miso	21

HOT

Chicken Kushiyaki with Anticucho or Teriyaki	21
Beef Kushiyaki with Anticucho or Teriyaki	32.5
Black Cod miso	53

DONBURI SOUPS & RICE

Miso soup *(70cal)*	7.5
Steamed rice (v+) *(360cal)*	7.5
Salmon Donburi with Anticucho or Teriyaki	36
Chicken Donburi with Anticucho or Teriyaki	36

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WINES

WHITE	*125ML GLASS*	*BOTTLE*
Terre de Lumiere, Viognier, IGP Pays d'Oc, France	11	43
Clark Estate, Sauvignon Blanc, Marlborough, New Zealand	13	68
Domaine Paul Nicole, Chablis Vieilles Vignes, France	15	80
Ferrum, Albariño, Bodegas As Laxas, Rias Baixas, Spain	12	62
Shaw & Smith M3, Chardonnay, Adelaide Hills, Australia	17	91

RED	*125ML GLASS*	*BOTTLE*
Viña Eguia, Tempranillo, Rioja, Spain	11	40
Faithful Hound, Bordeaux Blend, Stellenbosch, South Africa	13	64
Trastullo, Primitivo, Puglia, Italy	12	45
Auntsfield, Single Vineyard Pinot Noir, Marlborough, New Zealand	17	91

ROSÉ	*125ML GLASS*	*BOTTLE*
Pétale de Rosé, Château La Tour de l'Évêque, Côtes de Provence, France	16	75

CHAMPAGNE

	125ML GLASS	*BOTTLE*
Laurent-Perrier, Héritage, Brut	21	98
Laurent-Perrier, Cuvée Rosé	26	155
Laurent-Perrie,r Grand Siècle N°25	-	370
Bollinger, Special Cuvée	-	155

ENGLISH SPARKLING

	125ML GLASS	*BOTTLE*
Gusbourne Brut Reserve	15	85
Gusbourne Blanc de Blancs	16	90
Wild Idol alcohol free sparkling Rosé	14	65

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SOFT DRINKS

4.5

Coca Cola
Coca Cola Zero
Diet Coca Cola
Three Cents grapefruit soda
Franklin & Sons Ginger Ale

Artisan classic London tonic
Artisan skinny London tonic
Artisan fiery ginger beer
Artisan Tailor lemonade

COFFEE

Espresso, macchiato 4.5

Double espresso, cappuccino, latte 6.5

Jenki Matcha Latte 10
(Ceremonial Grade Matcha)

Americano, hot chocolate, mocha, flat white 6.5

TEA

6.5 per pot

English Breakfast
Earl Grey
Chamomile
Decaffeinated English Breakfast
Jade Green
Botanical calm

Triple mint
Rooibos
Lemon & ginger
Berry hibiscus
Lychee & rose
Assam

PREMIUM TEA

9 per pot

Our teas are grown in small batches from prestigious plantations across China and Japan.
They are expertly picked at the optimal time, to maximise their aroma and flavour.

Kabuse sencha
Smoked Sakura wood
Hand-roasted lemongrass
Hand-rolled Jasmine pearl

Silver needle
Honey orchid
Lapsang souchong
Genmaicha

COLD PRESS & FRESH JUICES

Ginger shot 4.5
Orange juice 6.5
Apple juice 6.5

Freshly pressed juice 8
(Orange or pink grapefruit)

Dulce Verde 8
(Cucumber, apple, lemon, mint, kale)
Rouge 8
(Beetroot, apple, ginger, lemon, aloe vera)
O'Fresco 8
(Apple, carrot, lemon, ginger, turmeric)

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NOBU HOTEL

LONDON PORTMAN SQUARE