IN-ROOM DINING

DAY

DIGITAL
MENU

CONTENTS PAGE

BREAKFAST

FROM 6.30AM UNTIL 11.30AM

COFFEE

Espresso, macchiato 4.5

Double espresso, cappuccino, latte 6.5

Affogato 7.5
(Vanilla Gelato, hot espresso shot)

Americano, hot chocolate, mocha, flat white 6.5

Jenki Matcha Latte 10
(Ceremonial Grade Matcha)

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)

PASTRIES & BREAD

Croissant 5
Pain Au Chocolat / Pain Aux Raisin 5
Daily Muffin 5
Toast With a Selection of Jams and Butter 5
Selection of white, brown or sourdough

HEALTHY & FRUITY

Almond Granola Strained Yogurt, Goji Berries Bee Pollen (v) 11
Buckwheat Bircher Muesli, Apple, Miso Salted Pecan (v+) 12
Açai Donburi, Banana, Berries, Candied Soba 16
Berry Bowl 18

(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.

BREAKFAST CLASSICS

Eggs Of Your Choice On Toast (v) 13

Smashed Avocado on Sourdough (v+) 13.5
Lemon, Sunflower Seeds, Nori Furikake
Add Two Poached Eggs 6
Add Smoked Salmon 8
Add Smoked Bacon 8

Free Range Egg Omelette (v) 18
Choice of Filling from Tomato, Onion, Peppers, Mushroom, Spinach, Chilli, Cheddar Cheese, Turkey Bacon

Sourdough cheese toasted sandwich (v) 16

Shakshuka eggs, smoked paprika, coriander (v) 16
Add smoked bacon 6

Eggs Florentine (v) 18
Spinach, Poached Eggs, Shiso Hollandaise

Eggs Benedict 18
Sliced Ham, Poached Eggs, Hollandaise

Eggs Royale 21
Smoked Salmon, Poached Eggs, Hollandaise

Marylebone Breakfast 25
Two Eggs of Your Choice, Sausage, Bacon, Vine Tomato, Portobello Mushroom,

NOBU FAVOURITES

Shiro Tamago (v) 18
Egg White Omelette, Spinach, Feta, Extra Virgin Olive Oil, Dry Miso

Salmon & Scrambled Egg Donburi 22

American Style Pancakes (v) 16
Berries, Yuzu, Whipped Ricotta, Miso Butter

SIDES

Hash Brown 6
Grilled Halloumi (v) 6
Field Mushrooms (v+) 6
Chicken Sausage 6
Turkey Bacon 6
Pork Sausage 6
Bacon 6
Smashed Avocado (v+) 8
Smoked Salmon 8

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ALL DAY DINING

12.00-22.30PM

SNACKS

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

SMALL PLATES

Guacamole Toreadors with totopos (v+)	9
Gazpacho, Jalapeño, Shiso (v+)	10
Crispy Calamari, Yuzu Kosho Mayonnaise	13
Fried Chicken with Creamy Kimchee	13

PLATES

Chopped Salad, Crispy Kale, Peach Quinoa, Avocado, Feta, Tomato, Shallot Dressing (v)	16
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 Cheddar Cheese	3
Add Smoked Bacon	3
Rigatoni Pasta, Griddled Courgette, Pesto, Pinenut (v)	24
Rigatoni Pomodoro (v)	18
Griddled Sea Bass Fillet, Chimichurri	28

SIDES

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

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CHILDREN

SMALL PLATES

Fried Chicken, with Mayonnaise	8
Crudités Bowl with Pesto (v+)	8
Pitta Bread with Hummus (v+)	8

HOT DISHES

Grilled Chicken Skewers, Plain or with Teriyaki Sauce	21
Grilled Salmon Skewers, Plain or with Teriyaki Sauce	23
Hamburger, with Ketchup and Pickles	19
Rigatoni Pasta with Tomato Sauce (v)	18

SIDES

Steamed Broccoli (v)	7.5
Steamed Veggies, Butternut Squash, Sweet Potato, Courgette, Asparagus (v)	7.5
Mixed Leaf Salad (v)	7.5
Steamed Rice (v)	7.5
Chips (v)	6

DESSERT

Ice Cream *(2 scoops)*	8
Fruit Salad	7

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NOBU DINING

SHUKO

Edamame *(110 cal)*	8
Spicy Edamame *(170 cal)*	9
Padron Peppers Yuzu Miso *(90 cal)*	12
Black Cod Croquettes *(545 cal)*	20
Chicken Wings Umami *(200 cal)*	24
Chicken Kara-age *(265 cal)*	15
Wagyu Sliders *(2pcs) (375cal)*	44

NOBU TACOS

(Min. Order Two/Price Per Piece)

Tuna Spicy Tomato Salsa *(170 cal)*	7
Salmon Spicy Miso *(150 cal)*	7
Nori Taco Avocado Caviar *(180 cal)*	18
King Crab Wasabi Sour Cream *(190 cal)*	10
Japanese Wagyu Beef *(6pcs) (650 cal)*	65

VEGETABLES

COLD

Crispy Shiitake Salad *(222 cal)*	16
Tomato Ceviche *(95 cal)*	16
Kelp Salad with Goma Dressing	14
Avocado Salad *(160 cal)*	18
Crispy Tofu Avocado	18

HOT

Sugar Snap Peas Tempura	12
Grilled Asparagus Dry Miso *(85 cal)*	22
Steamed Broccoli Shiso Salsa *(85 cal)*	14
Fried Okra with Ponzu Sauce	14
Nasu Miso *(65 cal)*	16
Tofu Mascarpone Miso	18
Cauliflower Jalapeño *(120 cal)*	18
Crispy Corn Honey Truffle	19
Vegetables Spicy Garlic	20
Warm Mushroom Salad *(185 cal)*	22
Tofu Steak Anticucho/Teriyaki *(285cal)*	24

DONBURI

Unagi Donburi *(190cal)*	45
Salmon Donburi with Anticucho or Teryaki	36
Chicken Donburi with Anticucho or Teryaki	36
Chi Ra Shi Donburi *(160cal)*	48

Additional Nobu Sauce or Dressing £1.50.
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**Bluefin Tuna is an environmentally threatened species* - please ask your server for an alternative.
If you have any dietary requirements or food allergies please inform your server.
Adults need around 2000 kcal per day

NIGIRI & SASHIMI

(Price Per Piece)

*Tuna *(48/21 cal)*	8
*Toro *(56/30 cal)*	9
*O-Toro *(56/30 cal)*	10.5
Yellowtail *(48/21 cal)*	8
Salmon *(60/35 cal)*	8
Sea Bass *(43/15 cal)*	8
Sea Bream *(43/15 cal)*	8
Red Mullet *(43/45 cal)*	8
Horse Mackarel *(30/18 cal)*	6
Japanese Seabream *(43/15 cal)*	8
Mackerel *(30/18 cal)*	5
Octopus *(51/24 cal)*	5
Squid *(51/24 cal)*	6
Salmon Egg *(40/13 cal)*	7.5
Shrimp *(44/17 cal)*	7
Freshwater Eel *(43/10 cal)*	8
King Crab *(45/20 cal)*	11.5
Tamago *(47/23 cal)*	5
Japanese Wagyu *(50/23 cal)*	11.5
*Sushi Selection	52
*Sashimi Selection	52
*Sushi Cup Selection *(10pcs)*	51

SUSHI MAKI

	Hand	*Cut*
*Tuna *(170 cal)*	12.5	12.5
*Spicy Tuna *(181 cal)*	12.5	12.5
Salmon *(175 cal)*	12	12
*Toro & Scallion *(193 cal)*	14	14
Yellowtail & Scallion *(184 cal)*	13	13
Yellowtail Jalapeño *(184 cal)*	13	13
Salmon & Avocado *(259 cal)*	16	16
California *(217 cal)*	17	17
Eel & Cucumber *(207 cal)*	14	17
Shrimp Tempura *(342 cal)*	14	16.5
Soft Shell Crab Roll *(256 cal)*	n/a	16
Salmon Skin *(274 cal)*	14	16
*House Special *(290 cal)*	n/a	18
Vegetable *(236 cal)*	14.5	14.5
Kappa *(220 cal)*	9.5	9.5
Avocado *(260 cal)*	9.5	9.5
Kanpyo *(220 cal)*		9.5

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SOUP & RICE

Miso Soup *(70 cal)*	8.5
Mushroom Soup *(80 cal)*	7.5
Spicy Seafood Soup *(380 cal)*	14
Steamed Rice *(360 cal)*	7.5

KUSHIYAKI

(two skewers per order)
Served with Anticucho or Teriyaki Sauce

Salmon *(385 cal)*	24
Chicken *(265 cal)*	21.5
Beef *(450 cal)*	32.5

TEMPURA

Shrimp *(150 cal)*	16.5
Shojin–Vegetable Selection *(100 cal)*	18
Asparagus *(90 cal)*	6
Avocado *(120 cal)*	6
Broccoli *(90 cal)*	6
Shiitake Mushroom *(90 cal)*	7
White Shimeji *(100 cal)*	7.5
Zucchini *(90 cal)*	6

BENTO BOXES

Classic Bento *(900 cal)*	Vegetarian Bento *(450 cal)*	Children Bento *(350 cal)*	Deluxe Bento *(350 cal)*
49	39	27	59

JAPANESE WAGYU BEEF
Grade - A5

£65 per 75 grams
Choice of Preparations

New Style | Tataki | Steak | Tacos *(6pcs)*

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NOBU COLD DISHES

Miso Chips with Tuna and Salmon *(120cal)*	22
Crispy Rice with *Spicy Tuna, Salmon or Yellowtail *(120 cal)*	23
Crispy Rice with Spicy *Toro *(180 cal)*	28
Salmon or Yellowtail Tartare with Caviar *(171 cal)*	29.5
*Toro Tartare with Caviar *(198 cal)*	36
Yellowtail Jalapeño *(106 cal)*	27
Tiradito *(94 cal)*	21
New Style Sashimi Salmon *(489 cal)* or Whitefish *(441 cal)*	22
Seafood Ceviche *(120 cal)*	18
*Tuna Tataki with Tosazu *(142 cal)*	25
Whitefish Sashimi Dry Miso *(281 cal)*	21
*Seared Toro with Yuzu Miso and Jalapeño Salsa *(180 cal)*	33
Beef Tenderloin Tataki with Ponzu *(350cal)*	29
Seared Salmon karashi Sumiso *(335cal)*	21
Matsuhisa Shrimp *(120cal)*	42
Sashimi Salad with Matsuhisa Dressing *(650 cal)*	26.5
Lobster Salad with Spicy Lemon Dressing *(211 cal)*	36
Baby Spinach Salad Dry Miso *(100 cal)*	22
Baby Spinach Salad Dry Miso with Shrimp, Lobster or Crab *(180 cal)*	40
Nobu Style Greek Salad *(160cal)*	18
Field Greens with Matsuhisa Dressing *(100 cal)*	11
Vegetable Hand Roll Sesame Dressing *(67 cal)*	14.5

MAKI ROLLS

Nasu Truffle Yuzu Miso *(180cal)*	26
New Style Salmon & Shrimp *(823cal)*	38
Toro Yuzu Miso Jalapeño *(358cal)*	46
Seared Wagyu Beef *(414cal)*	65

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NOBU HOT DISHES

Black Cod Miso *(910 cal)*	53
Black Cod Butter Lettuce *(545 cal)*	29.5
Umami Chilean Sea Bass *(650 cal)*	52
Pan-Fried Dover Sole with Shiso Salsa *(370cal)*	95
Chilean Seabass Jalapeño Miso *(600cal)*	52
Steamed Salmon Dry Miso *(290cal)*	28
Steamed Halibut Champagne Miso *(380cal)*	38
Mediterranean Seabass Umami *(740cal)*	48
Rock Shrimp Tempura with Ponzu, Creamy Spicy Sauce or Jalapeño *(225 cal)*	29
Rock Shrimp Tempura with Three Sauces *(250 cal)*	31
King Crab Tempura with Amazu Ponzu *(280 cal)*	52
Lobster Tempura with Tamari Honey Sauce *(720cal)*	58
Seafood Kakiage *(380cal)*	22
Sea Urchin Tempura *(280cal)*	55
Squid 'Pasta' with Light Garlic Sauce *(180 cal)*	28
Lobster Wasabi Pepper *(600 cal)*	58
Shrimp and Lobster with Spicy Lemon Dressing *(232 cal)*	40
Creamy Spicy King Crab *(690cal)*	52
Wagyu Dumplings with Spicy Ponzu *(5pcs) (650 cal)*	33
Anticucho Peruvian Style Rib Eye Steak *(580 cal)*	46
Lamb Anticucho Miso *(840 cal)*	46
Umami Baby Chicken *(160cal)*	32.5
Crispy Pork Belly with Apple Wasabi Salsa *(780 cal)*	30

SUSHI CAKE

Seared Toro Taku Caviar *(310cal)*	49
New Style Salmon Avocado *(530cal)*	26
Seabass Dry Miso *(290cal)*	26

Additional Nobu Sauce or Dressing £1.50.

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SOMETHING SWEET

SWEETS

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

DESSERT

Chocolate Bento Box (548 cal) 15.5
Chocolate Fondant, Matcha Ice Cream

Whisky Cappuccino (354 cal) 14
Coffee Brulée, Milk Ice Cream, Whisky Foam

Mango Cheesecake (252 cal) 14
Vanilla Cheesecake, Mango Kanten, Thai Green Curry Sorbet

Vanilla Pearl 14.5
Vanilla Cream, Chestnut and Rum Ice Cream, Milk Powder Tuille

Pinapple Sun-Rice 14.5
Caramelized Pineapple, Green Tea Olive Oil Sponge, Rice and Sake Sorbet

Selection of Homemade Mochi *(3 Pieces)* (460 kcal) 16.5
Mango and Peanut Mochi, Raspberry and Green Tea Mochi, Vanilla and Biscoff Mochi

Selection of Ice Creams and Sorbets (75 cal) 5.5

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DRINKS

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-Perrier, 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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PREMIUM CLASSIC COCKTAILS

Héritage French 75 — 26
Laurent-Perrier, Héritage, Gin d'Azur French Flag, Fresh Lemon

Santa Teresa 1796 Old Cuban — 24
Santa Teresa 1796, Gusbourne Blanc de Blancs, Mint Leaves, Fresh Lime, Angostura Bitter

Yamazaki Old Fashioned — 28
Yamazaki Distiller Reserve, Homemade Muscovado Syrup, Angostura Bitter

Casamigos Reposado Margarita — 28
Casamigos Reposado, Cointreau, Fresh Lime

SIGNATURE COCKTAILS

White Sake Negroni — 18
Roku Gin, Nobu TK40 sake, St.Germain, Noilly Prat

Secret Date — 16
Plantation 3 Stars Rum, Lanique, Coco Lopez, Homemade Chilli Syrup

Eclipse — 18
Clarified Banana Rum Punch, Frangelico, Coconut, Aperol Foam

Riviera Martini — 16
Gin d'Azur Citron D'Ete, Limoncello, Fresh Lemon, Wild Fennel Seeds

Pillars Margarita — 20
Ocho Blanco Tequila, Mezcal, St.Germain, Fresh Grapefruit, Chilli

Let It Beet — 18
Ojo de Dios Mezcal, Agave, Lime, Beetroot Tepache, Three Cents Pink Grapefruit Soda

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NO ALCOHOL

Aperol Spritz 0.00% — 15
Opius Rubedo, Aperol Spritz Syrup, Artisan Tonic

Paloma 0.00% — 12
Mahala Amber, Agave, Fresh Lime, Three Cents Pink Grapefruit Soda

Amaretto Sour 0.00% — 14
Rebels 0.0% Sweet Amaretti, Orgeat, Fresh Lemon, Pressed Orange Juice, Miraculous Foamer

Flamingo — 14
Wild Idol 0% Sparkling Rosé, Lychee, Rose Petal

Kokoro-Lada — 12
Banana, Coco Lopez, Coconut Water, Madagascar Orchid Syrup, Fresh Lemon

Irasshaimase — 14
Crossip Citrus, Vanilla Syrup, Cold Pressed Apple, Fresh Pineapple

BEER — 7.5

Asahi super dry
Asahi super dry 0.0%

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

Affogato 7.5
(Vanilla Gelato, hot espresso shot)

Americano, hot chocolate, mocha, flat white 6.5

Jenki Matcha Latte 10
(Ceremonial Grade Matcha)

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

ICED DRINKS

Garden Breeze 9
(Triple mint tea, lemon, agave, fresh cucumber)

Sticky Toffee Latte 9
(Opius Nigredo, milk, cream, caramel, espresso)

Sakura Flower Matcha 12
(Cherry blossom, coconut milk, matcha)

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