

NOBU HOTEL
LONDON PORTMAN SQUARE

DAY DELEGATE PACKAGE

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.

PACKAGE BREAKS

Please choose 2 items per break

Additional Items available at £7.00 per piece per person

Coffee and Selection of Tea are included within each break

NOBU LONDON PORTMAN SQUARE

BREAKFAST ENHANCEMENTS

Filled Croissant Jamón, Manchego

Filled Croissant Avocado Dry Miso (V)

Filled Croissant Pistachio (V)

Filled Croissant Vanilla (V)

Buttermilk Dorayaki, Maple Syrup, Fruit Compote, Miso Butter (V)

Mochido Doughnuts, Passionfruit, Whipped Cream with Yuzu (V)

Matcha Bircher Muesli (V+)

Acai Don Buri, Banana Puffed Soba (v+)

Greek Yogurt, Goji Berry, Granola (v)

Chia Seed, Pineapple, Mango, Lime (v+)

Smoked Bacon, Brioche Bun with Tonkatsu Sauce

Tamago Roll Tofu Bun Served with Tonkatsu Sauce (V)

Smoked Salmon Board, Challah, with Dill and Yuzu

SHUKO

Edamame (V+)

Crispy Rice Spicy Salmon

Crispy Ric Avocado Dry Miso (v+)

Taco Salmon Spicy Miso

Taco Vegetable Spicy Miso (v+)

Monaca Spicy Tuna

Monaca Nasu Yuzu Miso (V+)

Umami Inari (V+)

Chicken Karaage Bites Creamy Aji Amarillo

FRUIT & NUTS

Selection Of Whole Fruits (V+)

Fruit Skewers (V+)

Exotic Fruit Salad (V+)

SWEET TREATS

Matcha, White Chocolate Cookie (v)

Banana Miso Caramel Cake (V)

Passion Fruit 'Drizzle' Delice (V+)

Yuzu Madeleines (V)

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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.

PACKAGE BREAKS

NOBU LONDON PORTMAN SQUARE

JUICE ENHANCEMENTS	
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)	£55.00
‘Cure’ Turmeric Shot (Minimum 10 Shots)	£55.00

PACKAGE LUNCH

BENTO BOXES

Choose one Bento Box option for your group.

NOBU LONDON PORTMAN SQUARE

Bento Box 1

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

Miso Soup
Steamed Edamame
Salmon Sashimi Salad with Jalapeno Dressing
Nobu Chi Ra Shi
Broccoli Shiso Salsa (V+)
Chicken Teriyaki
Oshi Nashi Pear Tart (V)

Bento Box 3

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+)

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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PACKAGE LUNCH

BUFFET MENUS

Choose one Buffet Menu option for your group.

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BUFFET MENU 1

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, Jalapeno 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

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, Jalapeno 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+)

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PACKAGE LUNCH

BUFFET MENUS

Choose one Buffet Menu option for your group.

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BUFFET MENU 3

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, Jalapeno 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+)

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PACKAGE LUNCH

CLASSIC BUFFET MENU

Choose 2 Starter / 3 Main / 2 Sides / 3 Sweet

NOBU LONDON PORTMAN SQUARE

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+)

HOT

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+)

SWEET

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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For more information,
please contact our events team on:

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