

NOBU HOTEL

LONDON PORTMAN SQUARE

NOBU PACKAGES

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.

NOBU CANAPÉS

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

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CLASSIC CANAPÉS

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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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OMAKASE MENU

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Edamame (v+)

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)

SIDES

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

Hojicha Tea Sponge, Tonka Bean Chantilly (V)

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CLASSIC PLATED MENU

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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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For more information,
please contact our events team on:

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