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📍 NOBULONDONPORTMAN

NOBU COLD DISHES

Miso Chips with Tuna and Salmon <i>(120 cal)</i>	22
Crispy Rice with *Spicy Tuna, Salmon or Yellowtail <i>(120 cal)</i>	23
Crispy Rice with Spicy *Toro <i>(180 cal)</i>	29
Salmon or Yellowtail Tartare with Caviar <i>(171 cal)</i>	31
*Toro Tartare with Caviar <i>(198 cal)</i>	37
Beef Tartar and Caviar <i>(190 cal)</i>	52
Yellowtail Jalapeño <i>(106 cal)</i>	27
Tiradito <i>(94 cal)</i>	22
New Style Sashimi <i>(489 cal)</i>	23
*Tuna Tataki with Tosazu <i>(142 cal)</i>	26
Whitefish Sashimi Dry Miso <i>(281 cal)</i>	23
*Toro with Yuzu Miso and Jalapeño Salsa <i>(180 cal)</i>	34
Beef Tenderloin Tataki with Ponzu <i>(350 cal)</i>	30
Salmon Karashi Sumiso <i>(335 cal)</i>	21
Seafood Ceviche <i>(120 cal)</i>	25
Sashimi Salad with Matsuhisa Dressing <i>(650 cal)</i>	27
Lobster Salad with Spicy Lemon Dressing <i>(211 cal)</i>	58
Baby Spinach Salad Dry Miso <i>(100 cal)</i>	22
Baby Spinach Salad Dry Miso with Shrimp, Lobster or Crab <i>(180 cal)</i>	40
Nobu Style Greek Salad <i>(160 cal)</i>	18
Field Greens with Matsuhisa Dressing <i>(100 cal)</i>	11.5
Vegetable Hand Roll Sesame Dressing (2pcs) <i>(67 cal)</i>	16

OMAKASE

Multi Course Tasting Menu 125

BENTO BOXES

CLASSIC BENTO *(600 cal)*

49

DELUXE BENTO *(650 cal)*

59

VEGETARIAN BENTO *(450 cal)*

39

CHILDREN'S BENTO *(350 cal)*

27

Additional Nobu Sauce or Dressing £1.50

Prices are inclusive of VAT – 12.5% Discretionary Service Charge will be added to your bill

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If you have any dietary requirements or food allergies please inform your server

Adults need around 2000 kcal per day

NOBU HOT DISHES

Black Cod Miso <i>(910 cal)</i>	54
Black Cod Butter Lettuce <i>(545 cal)</i>	30.5
Umami Chilean Sea Bass <i>(650 cal)</i>	53
Dover Sole with Shiso Salsa <i>(370 cal)</i>	95
Chilean Sea Bass Jalapeño Miso <i>(600 cal)</i>	53
Salmon Dry Miso <i>(290 cal)</i>	33
Seafood Toban Yaki <i>(180 cal)</i>	33
Rock Shrimp Tempura with Ponzu or Creamy Spicy Sauce <i>(225 cal)</i>	29.5
Rock Shrimp Tempura with Two Sauces <i>(250 cal)</i>	31
King Crab Tempura with Amazu Ponzu <i>(280 cal)</i>	52
Lobster Tempura <i>(720 cal)</i>	58
Squid 'Pasta' with Light Garlic Sauce <i>(180 cal)</i>	28
Shrimp and Lobster with Spicy Lemon Dressing <i>(232 cal)</i>	40
Lobster Wasabi Pepper <i>(600 cal)</i>	58
Matsuhisa Eggplant Special <i>(583 cal)</i>	26
Wagyu Dumplings with Spicy Ponzu <i>(650 cal)</i>	34
Nobu Style Wagyu Sliders <i>(375 cal)</i>	44
Beef Toban Yaki <i>(200 cal)</i>	36
Anticucho Peruvian Style Rib Eye Steak <i>(580 cal)</i>	46
Lamb Anticucho Miso <i>(840 cal)</i>	46
Umami Chicken <i>(160 cal)</i>	32.5
Crispy Pork Belly with Apple Wasabi Salsa <i>(780 cal)</i>	30
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JAPANESE WAGYU BEEF GRADE - A5

£67 per 75 grams
Choice of Preparations

New Style Tataki Toban Yaki Steak Flambé Tacos (6 pcs)

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NIGIRI & SASHIMI

(Price per Piece)

*Tuna (48/21 cal)	8
*Toro (56/30 cal)	9
*O-Toro (56/30 cal)	11
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
Japanese Sea Bream (43/15 cal)	8
Mackerel (30/18 cal)	5
Horse Mackerel (30/18 cal)	6
Octopus (51/24 cal)	5
Squid (51/24 cal)	6
Salmon Egg (40/13 cal)	8
Shrimp (44/17 cal)	8
Freshwater Eel (43/10 cal)	8.5
King Crab (45/20 cal)	11.5
Tamago (47/23 cal)	5
Japanese Wagyu (50/23 cal)	12
*Sushi Selection (456 cal)	54
*Sashimi Selection (563 cal)	54
*Sushi Cup Selection (530 cal)	51

SOUP

Miso Soup (70 cal)	9
Mushroom Soup (80 cal)	8
Spicy Seafood Soup (380 cal)	14.5

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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)	18	18
Eel & Cucumber (207 cal)	14.5	17.5
Shrimp Tempura (342 cal)	15	17
Soft Shell Crab Roll (256 cal)	n/a	16.5
*House Special (290 cal)	n/a	18.5
New Style Salmon & Shrimp (823 cal)		39
Toro Yuzu Miso Jalapeño (358 cal)		46
Seared Wagyu Beef (414 cal)		67
Nasu Truffle Yuzu Miso (180 cal)		28
Vegetable (236 cal)	14.5	14.5
Kappa (220 cal)	10	10
Avocado (260 cal)	10	10

TEMPURA

Shrimp (150 cal)	16.5
Shojin (100 cal)	19
Asparagus (90 cal)	6
Avocado (120 cal)	6
Broccoli (90 cal)	6
Shiitake Mushroom (90 cal)	7
Zucchini (90 cal)	6

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SHUKO

Edamame (110 cal)	8
Spicy Edamame (170 cal)	9
Padron Peppers Yuzu Miso (90 cal)	12.5
Black Cod Croquettes (545 cal)	20
Umami Chicken Wings (200 cal)	25
Chicken Karaage (265 cal)	15

NOBU TACOS

(Min. Order Two/Price Per Piece)

Tuna Spicy Tomato Salsa (170 cal)	8
Salmon Spicy Miso (150 cal)	8
Nori Taco Avocado Caviar (180 cal)	18
King Crab Wasabi Sour Cream (190 cal)	11
Japanese Wagyu Beef (6 pcs) (650 cal)	67

PLANT BASED

Beetroot Dry Miso (110 cal)	16
Tomato Ceviche (95 cal)	14
Kelp Salad with Goma Dressing (70 cal)	16
Crispy Shiitake Salad (222 cal)	16
Avocado Salad (160 cal)	18.5
Courgette Tataki with Ponzu (120 cal)	17
Crispy Tofu Avocado (160 cal)	18
Steamed Broccoli Shiso Salsa (85 cal)	14.5
Fried Okra with Ponzu Sauce (91 cal)	14
Nasu Miso (65 cal)	16
Cauliflower Jalapeño (120 cal)	18
Crispy Corn Honey Truffle (180 cal)	19
Vegetables Spicy Garlic	20
Grilled Asparagus Dry Miso (85 cal)	22.5
Warm Mushroom Salad (185 cal)	23
Mushroom Toban Yaki (237 cal)	22.5
Tofu Steak Anticucho/Teriyaki (285 cal)	25

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NOODLES

Seafood Udon <i>(260 cal)</i>	32
Inaniwa Udon with Tempura <i>(350 cal)</i>	28
Inaniwa Udon <i>(hot/cold) (150 cal)</i>	20

DONBURI

Unagi Donburi <i>(190 cal)</i>	45
Chicken Anticucho Donburi <i>(265 cal)</i>	30
*Chirashi Donburi <i>(160 cal)</i>	48

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