



IN-ROOM DINING
DAY

DIGITAL
MENU



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BREAKFAST

FROM 6.30AM UNTIL 11.30AM

COFFEE

Espresso, macchiato	4.5	Americano, hot chocolate, mocha, flat white	6.5
Double espresso, cappuccino, latte	6.5	Matcha Latte	10
Affogato	7.5	(Ceremonial Grade Matcha)	
(Vanilla Gelato, hot espresso shot)			

TEA

6.5 per pot

English Breakfast	Triple mint or Fresh Mint
Earl Grey	Rooibos
Chamomile	Lemon & ginger
Decaffeinated English Breakfast	Berry hibiscus
Jade Green	Lychee & rose
Botanical calm	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	Silver needle
Smoked Sakura wood	Honey orchid
Hand-roasted lemongrass	Lapsang souchong
Hand-rolled Jasmine pearl	Genmaicha

ICED TEA

9

Signature Lounge Ice Tea	Lychee & Rose
Cold brew lapsang souchong, assam & lemon peel	Cold brew rose petal, lychee, lime

COLD PRESS & FRESH JUICES

Ginger shot (31 cal)	4.5	Glorious Greens	8
Orange juice (124 cal)	6.5	Cucumber, apple, lemon, mint, spinach, courgette	
Apple juice (138 cal)	6.5	Brilliant Beets	8
		Beetroot, apple, ginger, lemon, aloe vera	
Freshly pressed juice (Orange or pink grapefruit) (20 cal)	8	Golden Roots	8
		Apple, carrot, lemon, ginger, turmeric	

PASTERIES & BREAD

Croissant (279 cal)	5
Pain Au Chocolat (280 cal) / Pain Aux Raisin (320 cal)	5
Daily Muffin (496-547 cal)	5
Toast With a Selection of Jams and Butter (Selection of white, brown or sourdough) (264 cal)	5

HEALTHY & FRUITY

Almond Granola Strained Yogurt, Goji Berries Bee Pollen (v) (556 cal)	11
Buckwheat Bircher Muesli, Apple, Miso Salted Pecan (v+) (369 cal)	12
Açai Donburi, Banana, Berries, Candied Soba (372 cal)	16
Berry Bowl (69 cal)	18

BREAKFAST

FROM 6.30AM UNTIL 11.30AM

BREAKFAST CLASSICS

Eggs Of Your Choice On Toast (v) (407 cal)	13
Smashed Avocado on Sourdough (v+) (179 cal)	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) (720 cal)	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) (408 cal)	16
Add smoked bacon	6
Eggs Florentine (v) (266cal)	18
Spinach, Poached Eggs, Shiso Hollandaise	
Eggs Benedict (v) (421 cal)	18
Sliced Ham, Poached Eggs, Hollandaise	
Eggs Royale (v) (291 cal)	21
Smoked Salmon, Poached Eggs, Hollandaise	
Marylebone Breakfast (v) (895 cal)	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 (87 cal)	6
Grilled Halloumi (v) (270 cal)	6
Field Mushrooms (v+) (37 cal)	6
Chicken Sausage (175 cal)	6
Turkey Bacon (150 cal)	6
Pork Sausage (205 cal)	6
Bacon (106 cal)	6
Smashed Avocado (v+) (95 cal)	8
Smoked Salmon (110 cal)	8

SNACKS

Salted Marcona Almonds (v) (202 cal)	6
Fennel Taralli (v+) (134 cal)	6
Lemon, Rosemary Marinated Olives (v+) (215 cal)	6

SMALL PLATES

Courgette & Goat's Cheese Soup with Croutons (v) (301 cal)	10
'Nduja Ensaïmada, Camembert & Honey (433 cal)	12
Spicy Calamari with Yuzu Kosho Mayonnaise (325 cal)	13
Fried Chicken with Kimchi Aioli (473 cal)	13
Crispy Shrimp Harumaki, Shiitake Mushrooms & Orange Ponzu	15

PLATES

Salmon & Mango Poke Bowl, Avocado, Red Onion Pickle & Maui Salsa (433 cal)	17
Avocado & Watermelon Poke Bowl, Edamame, Sesame Carrots & Maui Salsa (v+) (380 cal)	17
Burrata with Confit Cherry Tomato, Orange & Olive Tapenade (v) (320 cal)	18
Chopped Salad, Heritage Tomatoes & Dried Apricots (v) (392 cal)	18
Caesar Salad, Baby Gem Lettuce, Free-range Egg, Anchovies & Aged Parmesan (223 cal)	19
Add Grilled Chicken Breast (299 cal)	9
Add Salmon (362 cal)	9
Ibérico Charcuterie Board (550 cal)	28
Chicken Club Sandwich, Free-range Egg, Romaine Lettuce & Mayonnaise (1042 cal)	18
Ricotta & Chestnut Mushroom Piadina, Truffle Oil & Rocket (v) (560 cal)	17
Smash Burger, Tomato, Gherkin & Caramelised Red Onion (924 cal)	21
Smashed Truffle Burger (1147 cal)	19
Add Cheddar Cheese (148 cal)	3
Add Smoked Bacon (87 cal)	3
Pappardelle with Cherry Tomato Sauce & Smoked Scamorza (v) (577 cal)	18
Griddled Seabass, Creamed Potato & Paprika Oil (452 cal)	22
28-day aged Sirloin Steak with Uchucuta Sauce (845 cal)	32

SIDES

Salted Fries (v+) (600 cal)	8
Truffle & Parmesan Fries (v) (620 cal)	12
Steamed Broccoli & Chilli Chimichurri (v+) (525 cal)	8
Mixed Leaf Salad with Mustard Vinaigrette (v+) (122 cal)	8

CHILDREN

SMALL PLATES

Crudités Bowl with Pesto (v+)	8
Crispy Tortilla Bread with Hummus (v+)	8

HOT DISHES

Halbut Fish Fingers	8
Chicken Nuggets	8
Cheeseburger	13
Rigatoni Pasta with Tomato Sauce (v)	18

SIDES

Steamed Broccoli	7.5
Steamed Veggies with Butternut Squash, Sweet Potato, Courgette & Asparagus (v)	7.5
Mixed Leaf Salad (v)	7.5
Steamed Rice (v)	7.5
Chips (v)	8

DESSERT

Selection of Ice Cream & Sorbet (per scoop) (v)	5
Fruit Salad	7

NOBU DINING

MONDAY-FRIDAY 12.00-22.30PM
SATURDAY-SUNDAY 12.00-22.30PM
FULL MENU EXCEPT TOBANS & WAYGU FLAMBE

SHUKO

Edamame (110 cal)	8
Spicy Edamame (170 cal)	9
Padron Peppers Yuzu Miso (90 cal)	12.5
Black Cod Croquettes (545 cal)	20
Chicken Wings Umami (200 cal)	25
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)	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 (6pcs) (650 cal)	67

COLD VEGTABLES

Crispy Shiitake Salad (222 cal)	21
Tomato Ceviche (95 cal)	15
Beetroot Dry Miso (110 cal)	16
Kelp Salad with Goma Dressing	16.5
Courgette tataki with Ponzu (120 cal)	17
Avocado Salad (160 cal)	18.5
Crispy Tofu Avocado	18

HOT VEGTABLES

Grilled Asparagus Dry Miso (85 cal)	22
Steamed Broccoli Shiso Salsa (85 cal)	14.5
Fried Okra with Ponzu Sauce	14
Nasu Miso (65 cal)	16
Cauliflower Jalapeño (120 cal)	18
Crispy Corn Honey Truffle	19
Vegetables Spicy Garlic	20
Warm Mushroom Salad (185 cal) Tofu	23
Steak Anticucho/Teriyaki (285cal)	25

DONBURI

Unagi Donburi (190cal)	45
Salmon Donburi with Anticucho or Teryaki	36
Chicken Donburi with Anticucho or Teryaki	36
Chirashi Donburi (160cal)	48

Additional Nobu Sauce or Dressing £1.50

*Bluefin Tuna is an environmentally threatened species - please ask your server for an alternative

(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.

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
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)	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	54
*Sashimi Selection	54
*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)	18	18
Eel & Cucumber (217 cal)	14.5	17.5
Shrimp Tempura (242 cal)	15	17
Soft Shell Crab Roll (256 cal)	n/a	16.5
*House Special (290 cal)	n/a	18.5
Vegetable (236 cal)	14.5	14.5
Kappa (220 cal)	10	10
Avocado (260 cal)	10	10
New Style Salmon & Shrimp	n/a	39
Toro Yuzu Miso Jalapeño	n/a	46
Seared Wagyu Beef	n/a	67
Nasu Truffle Yuzu Miso	n/a	28

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SOUP & RICE

Miso Soup (70 cal)	9
Mushroom Soup (80 cal)	8
Spicy Seafood Soup (380 cal)	14.50
Steamed Rice (360 cal)	7.5

TEMPURA

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

BENTO BOX

Room Service Classic Bento
(900 cal)
49

JAPANESE WAGYU BEEF

Grade - A5

£67 per 75 grams

Choice of Preparations

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

Additional Nobu Sauce or Dressing £1.50

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NOBU DINING

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)	29
Salmon or Yellowtail Tartare with Caviar (171 cal)	31
*Toro Tartare with Caviar (198 cal)	37
Yellowtail Jalapeño (106 cal)	27
Tiradito (94 cal)	22
New Style Sashimi Salmon (489 cal) or Whitefish (441 cal)	23
Seafood Ceviche (120 cal)	25
*Tuna Tataki with Tosazu (142 cal)	26
Whitefish Sashimi Dry Miso (281 cal)	23
*Seared Toro with Yuzu Miso and Jalapeño Salsa (180 cal)	34
Beef Tenderloin Tataki with Ponzu (350 cal)	30
Seared Salmon Karashi Sumiso (335 cal)	21
Sashimi Salad with Matsuhisa Dressing (650 cal)	27
Lobster Salad with Spicy Lemon Dressing (211 cal)	37
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)	11.5
Vegetable Hand Roll Sesame Dressing (67 cal)	16

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NOBU DINING

NOBU HOT DISHES

Black Cod Miso (910 cal)	54
Black Cod Butter Lettuce (545 cal)	30.5
Umami Chilean Sea Bass (650 cal)	53
Pan-Fried Dover Sole with Shiso Salsa (370cal)	95
Chilean Seabass Jalapeño Miso (600cal)	53
Steamed Salmon Dry Miso (290cal)	33
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 (720 cal)	58
Matsuhisa Eggplant Special (583cal)	26
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
Wagyu Dumplings with Spicy Ponzu (5pcs) (650 cal)	34
Anticucho Peruvian Style Rib Eye Steak (580 cal)	46
Lamb Anticucho Miso (840 cal)	46
Umami Baby Chicken (160 cal)	32.5
Crispy Pork Belly with Apple Wasabi Salsa (780 cal)	30

Additional Nobu Sauce or Dressing £1.50

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SOMETHING SWEET

DESSERT

Shibuya Honey Toast, Vanilla Ice Cream & Berries (v) (410 cal)	12
Coffee Tiramisu & Mascarpone Mousse (v) (436 cal)	9
Mango Cheesecake (v) (366 cal)	9
Matcha White Chocolate Cookie (v) (196 cal)	7
Dark Chocolate Brownie (v) (281 cal)	7
Sliced Fruit (v+) (211 cal)	16
Selection of Ice Creams & Sorbets (per scoop) (v) (207 cal)	5.5

DRINKS

WINES

	125ml Glass	Bottle
.....		
WHITE		
Elephant Hill, Sauvignon Blanc, <i>Hawke's Bay, New Zealand</i>	13	73
Cradle Valley, Pinot Gris, <i>Sussex, England</i>	13	75
Domaine Sautereau, Sancerre, <i>Loire, France</i>	14	77
Domaine Vincent Dampit, <i>Chablis, France</i>	15	87
Whitewolfe Estates, 'KC4' Chardonnay, <i>Kent, England</i>	19	102

RED

Bodega Colomé 'Estate Series', <i>Malbec, Argentina</i>	12	71
No Fine Print, Cabernet Sauvignon, <i>California, USA</i>	13	73
Jean-Claude Boisset, Pinot Noir 'Les Ursulines', <i>Bourgogne, France</i>	14	75
Chateau Dutruch, Grand Poujeaux, <i>Bordeaux, France</i>	18	96
Higham Vineyard, Pinor Noir, <i>Suffolk, England</i>	19	98

ROSÉ

Biddenden Vineyard, Gribble Bridge Rosé, <i>Kent, England</i>	13	68
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CHAMPAGNE

	125ml Glass	Bottle
.....		
Laurent-Perrier, Héritage, Brut	21	98
Laurent-Perrier, Cuvée, Rosé	28	165
Laurent-Perrier, Grand Siècle N° 25	-	350
Bollinger, Special Cuvée	-	170

ENGLISH SPARKLING

	125ml Glass	Bottle
.....		
Domaine Evremond Classic Cuveé	15	90
Gusbourne Brut Reserve	16	92
Gusbourne Blanc de Blancs	17	96
Wild Idol alcohol free sparkling Rosé	13	75

DRINKS

SIGNATURE COCKTAILS

White Sake Negroni	18
<i>Roku Gin, Nobu TK40 sake, St.Germain, Noilly Prat</i>	
Pillars Margarita	18
<i>Ocho Blanco tequila, Ojo De Dios mezcal, St. Germain, grapefruit, chilli, Peychaud's bitters</i>	
Eclipse	19
<i>Clarified Banana Rum Punch, Frangelico, Coconut, Aperol foam</i>	
Silk Petal	16
<i>Haku vodka, lavender, lychee, lime</i>	
Cherry Me Up	18
<i>Planteray 3 Stars rum, cherry, lime, ginger ale</i>	
Matcha-San	16
<i>Roku gin, matcha, lime, coconut, agave</i>	

PREMIUM SIGNATURE

Héritage French 75	26
<i>Laurent-Perrier, Héritage, Gin d'Azur, lemon</i>	
Yamazaki Old Fashioned	29
<i>Yamazaki Distiller's Reserve, demerara sugar, Angostura bitters</i>	
"Santa Teresa 1796" Daiquiri	24
<i>Santa Teresa 1796 rum, lime, muscovado syrup, lime</i>	
"Casamigos Reposado" Paloma	27
<i>Casamigos Reposado tequila, grapefruit, lime, grapefruit soda</i>	

DRINKS

NO ALCOHOL

Bitter Orange Spritz 0.0%	14
<i>Crossip Citrus, bitter orange syrup, orange, tonic</i>	
Paloma 0.00%	12
<i>Crossip Dandy Smoke, grapefruit, lime, grapefruit soda</i>	
Amaretto Sour 0.00%	15
<i>Lyre's Amaretto 0.0%, Orgeat, orange, lemon</i>	
Flamingo	14
<i>Wild Idol 0% sparkling Ros�, lychee, rose, lemon</i>	
Lime & Leaf	12
<i>Muddled cucumber & shiso leaf, lime, cold-press green juice, ginger ale</i>	
Mango-rita	14
<i>Crossip Citrus, mango, pineapple, lime</i>	

BEER

Asahi super dry	7.5
Asahi super dry 0.0%	7.5

DRINKS

SOFT DRINKS 5.5

Coca Cola	Artisan classic London tonic
Coca Cola Zero	Artisan skinny London tonic
Diet Coca Cola	Artisan fiery ginger beer
Three Cents grapefruit soda	Artisan Tailor lemonade
Franklin & Sons Ginger Ale	

COFFEE

Espresso, macchiato	4.5	Americano, hot chocolate, mocha, flat white	6.5
Double espresso, cappuccino, latte	6.5	Matcha Latte	10
Affogato	7.5	(Ceremonial Grade Matcha)	
(Vanilla Gelato, hot espresso shot)			

TEA 6.5 per pot

English Breakfast	Triple mint or Fresh Mint
Earl Grey	Rooibos
Chamomile	Lemon & ginger
Decaffeinated English Breakfast	Berry hibiscus
Jade Green	Lychee & rose
Botanical calm	Assam

PREMIUM TEA 9 per pot

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Kabuse sencha	Silver needle
Smoked Sakura wood	Honey orchid
Hand-roasted lemongrass	Lapsang souchong
Hand-rolled Jasmine pearl	Genmaicha

ICED TEA 9

Signature Lounge Ice Tea	Lychee & Rose
Cold brew lapsang souchong, assam & lemon peel	Cold brew rose petal, lychee, lime

MATCHA

Matcha Latte	10	Oat Vanilla Matcha Latte	12
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COLD PRESS & FRESH JUICES

Ginger shot (31 cal)	4.5	Glorious Greens	8
Orange juice (124 cal)	6.5	Cucumber, apple, lemon, mint, spinach, courgette	
Apple juice (138 cal)	6.5	Brilliant Beets	8
		Beetroot, apple, ginger, lemon, aloe vera	
Freshly pressed juice (Orange or pink grapefruit) (20 cal)	8	Golden Roots	8
		Apple, carrot, lemon, ginger, turmeric	

NOBU HOTEL
LONDON PORTMAN SQUARE