



IN-ROOM DINING
DAY

**DIGITAL
MENU**



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BREAKFAST

FROM 6.30AM UNTIL 11.30AM

COFFEE

Espresso, Macchiato (1 cal)	4.5	Americano, Hot Chocolate, Mocha (77 cal)	6.5
Filter Coffee (2 cal)	6.5		10
Double Espresso, Double Macchiato, Cappuccino, Latte, Flat White (72 cal)	6.5	Matcha Latte (32 cal) (Ceremonial Grade Matcha)	

TEA (1 cal) 7 per pot

All Teas Are From Canton Tea Selection	Lemon & Ginger
English Breakfast	Rooibos
Decaffeinated English Breakfast	Chamomile
Darjeeling	Lemon Verbena
Earl Grey	Triple Mint
Genmaicha	Assam
Silver Needle	Fresh Mint
Jade Oolong	Jade Green Tips

PREMIUM TEA (1 cal) 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

Freshly Pressed Orange Juice (124 cal)	8	Glorious Greens (77 cal)	8
Freshly Pressed Grapefruit Juice (20 cal)	8	Cucumber, Spinach, Apple, Kiwi, Aloe Vera	
Freshly Pressed Apple Juice (138 cal)	8	Golden Roots (77 cal)	8
Ginger Shot (31 cal)	4.5	Turmeric, Cayenne, Orange, Ginger, Lime	

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

GRAINS & FRUIT

Almond Granola Strained Yogurt, Goji Berries Bee Pollen (v) (556 cal)	11
Buckwheat Bircher Muesli, Apple, Miso Salted Pecan (v+) (369 cal)	12
Chia Seed Pudding, Mango Mint Coconut (v+)	16
Berry Bowl (69 cal)	18
Assorted Exotic Fruit Selection	20

BREAKFAST CLASSICS

Two Eggs Your Way on Toast (v) (651 cal) <i>Scrambled Eggs, Fried Eggs, Poached Eggs, Boiled Eggs</i>	13
Two Eggs of Your Choice with a Choice of Side (651+ cal) <i>Scrambled Eggs, Fried Eggs, Poached Eggs, Boiled Eggs</i>	17
Free Range Omelette with a Choice of Filling (v) (720 cal) <i>Tomato, White Onion, Capsicum, Mushroom, Spinach, Chilli Cheddar, Turkey Bacon</i>	21
Smashed Avocado on Toast (v) (436 cal) <i>Poached Eggs and Dry Miso</i>	19
Eggs Benedict, Royale or Florentine (602/587/435 cal) <i>Toasted Breakfast Muffin with Ham, Salmon, or Spinach, Shiso Hollandaise</i>	21
Balik Smoked Salmon (259 cal) <i>Capers, Red Onion, Crème Fraiche</i>	28
Toasted Sourdough Cheese Sandwich (v) (620 cal) <i>Strawberry Yuzu Jam, Shiso Tomato Salad</i>	18
Shakshuka Eggs, Smoked Paprika, Coriander (299 cal) <i>Add Bacon or Turkey Bacon</i>	17 6
Soft Boiled Egg, Shokupan Smoked Salmon (496 cal) <i>Add Caviar</i>	18 10
The Marylebone Breakfast (1249 cal) <i>Choice of Eggs, Sausage, Bacon, Vine Tomato, Portobello Mushroom, Miso Beans, Hash Brown, Black Pudding</i>	28
American Pancakes (v) (444 cal) <i>Miso Butter and Maple Syrup</i>	21
Waffles with Vanilla Cream (v) (579 cal) <i>Maple Syrup and Yuzu Caramel</i>	21

BREAKFAST

FROM 6.30AM UNTIL 11.30AM

NOBU FAVOURITES

Shiro Tamago (v) (205 cal)	18
Egg White Omelette, Spinach, Feta, Tomato, Dry Miso	
Scrambled Tamago Avocado (v) (629 cal)	20
Roast Cauliflower, Jalapeño Sauce	
Scrambled Egg Taco (390 cal)	16
Add 4g Caviar (527 cal)	10
Menemen Eggs (v) (200 cal)	16
Capsicum, White Onion, Tomato	
Salmon & Scrambled Egg Donburi (660 cal)	24
Grilled Salmon, Steamed Rice, Nori, Sesame, Soy, Ikura Egg	
Grilled Salmon (1095 cal)	28
Pickled Vegetables, Miso Soup, Steamed Rice	
Scrambled Tamago Avocado	20
Roast Cauliflower, Jalapeño Sauce	
King Crab Eggs Benedict (1095 cal)	38
Add Crispy Tofu, Ikura, Shiso Hollandaise	10

SIDES

Grilled Pork or Chicken Sausage (352/175 cal)	6
Crispy Streaky Bacon or Turkey Bacon (352/175 cal)	6
Potato Rosti (v+) (735 cal)	6
Sauté Japanese Mushrooms (v+) (265 cal)	6
Sliced or Smashed Avocado (v+) (265 cal)	8
Smoked Salmon (254 cal)	8

ALL DAY DINING

FROM 12.00 UNTIL 22.30PM

SNACKS

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

SMALL PLATES

Carrot Soup with Coconut Milk & Honey (167 cal)	9
Roasted Aubergine with Creamy Burrata & Pistachio Salsa (440 cal)	13
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)	18
Vegetarian Poke with Avocado, Pressed Watermelon & Pickled Daikona (v) (380 cal)	18
Chopped Salad, Crispy Kale, Avocado, Apricot, Feta, Butternut Squash (v) (392 cal)	19
Caesar Salad, Gem Lettuce, Anchovies, Free-range Egg & Aged Parmesan (223 cal)	22
Add Grilled Chicken Breast (299 cal)	10
Add Salmon (362 cal)	10
Ibérico Charcuterie Board (550 cal)	28
Chicken Club Sandwich, Free-range Egg, Romaine Lettuce & Mayonnaise (1042 cal)	18
Smash Burger, Tomato, Gherkin & Caramelised Red Onion (924 cal)	22
Smashed Truffle Burger (1147 cal)	28
Add Cheddar Cheese (148 cal)	3
Add Smoked Bacon (87 cal)	3
Grilled Poussin, Roast Parsnips & Sherry Pan Sauce (764 cal)	28
Trofie Pasta with Wild Mushroom & Lemon Rosemary Ricotta (688 cal)	24
Wagyu Beef Lasagna, Tomato Ginger Ragout (1210 cal)	26
Pan Fried Seabream, Lemon, Parsley Caper Crumb (420 cal)	24
320gr Sirloin Steak, Aged 28 with Three Peppercorn Sauce (845 cal)	37

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 & 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)	9
Spicy Edamame (170 cal)	10
Padron Peppers Yuzu Miso (90 cal)	14
Black Cod Croquettes (545 cal)	20
Chicken Wings Umami (200 cal)	25
Chicken Kara-age (265 cal)	16
Wagyu Sliders (2pcs) (375cal)	46

NOBU TACOS

Min. Order Two/Price Per Piece

Tuna Spicy Tomato Salsa (170 cal)	9
Salmon Spicy Miso (150 cal)	9
Nori Taco Avocado Caviar (180 cal)	32
King Crab Wasabi Sour Cream (190 cal)	12
Japanese Wagyu Beef (6pcs) (650 cal)	70

COLD VEGTABLES

Crispy Shiitake Salad (222 cal)	22
Tomato Ceviche (95 cal)	15
Beetroot Dry Miso (110 cal)	16
Kelp Salad with Goma Dressing	17
Courgette tataki with Ponzu (120 cal)	17
Avocado Salad (160 cal)	19
Crispy Tofu Avocado	18

HOT VEGTABLES

Grilled Asparagus Dry Miso (85 cal)	23
Steamed Broccoli Shiso Salsa (85 cal)	16
Fried Okra with Ponzu Sauce	14
Nasu Miso (65 cal)	17
Cauliflower Jalapeño (120 cal)	19
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)	48
Salmon Donburi with Anticucho or Teryaki	37
Chicken Donburi with Anticucho or Teryaki	37
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)	8.50
*Toro (56/30 cal)	9.50
*O-Toro (56/30 cal)	12
Yellowtail (48/21 cal)	8.50
Salmon (60/35 cal)	8.50
Sea Bass (43/15 cal)	8.50
Sea Bream (43/15 cal)	8.50
Red Mullet (43/45 cal)	8.50
Horse Mackarel (30/18 cal)	7
Japanese Seabream (43/15 cal)	8.50
Mackerel (30/18 cal)	6
Octopus (51/24 cal)	6
Squid (51/24 cal)	6
Salmon Egg (40/13 cal)	9
Shrimp (44/17 cal)	9
Freshwater Eel (43/10 cal)	9
King Crab (45/20 cal)	12
Tamago (47/23 cal)	6
Japanese Wagyu (50/23 cal)	14
*Sushi Selection	54
*Sashimi Selection	54
*Sushi Cup Selection (10pcs)	51

SUSHI MAKI

Hand Cut

*Tuna (170 cal)	14	14
*Spicy Tuna (181 cal)	14	14
Salmon (175 cal)	13	13
*Toro & Scallion (193 cal)	15	15
Yellowtail & Scallion (184 cal)	14	14
Yellowtail Jalapeño (184 cal)	14	14
Salmon & Avocado (259 cal)	17	17
California (217 cal)	21	21
Eel & Cucumber (217 cal)	16	18
Shrimp Tempura (242 cal)	16	18
Soft Shell Crab Roll (256 cal)	n/a	20
*House Special (290 cal)	n/a	22
Vegetable (236 cal)	15	15
Kappa (220 cal)	10	10
Avocado (260 cal)	11	11
New Style Salmon & Shrimp	n/a	39
Toro Yuzu Miso Jalapeño	n/a	46
Seared Wagyu Beef	n/a	70
Nasu Truffle Yuzu Miso	n/a	28

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SOUP & RICE

Miso Soup (70 cal)	10
Mushroom Soup (80 cal)	10
Spicy Seafood Soup (380 cal)	18
Steamed Rice (360 cal)	7.5

TEMPURA

Shrimp (150 cal)	17
Shojin-Vegetable Selection (100 cal)	21
Asparagus (90 cal)	8
Avocado (120 cal)	7
Broccoli (90 cal)	7
Shiitake Mushroom (90 cal)	8
Zucchini (90 cal)	7

BENTO BOX

Room Service Classic Bento
(900 cal)
49

JAPANESE WAGYU BEEF

Grade - A5

£70 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)	24
Crispy Rice with Spicy *Toro (180 cal)	29
Salmon or Yellowtail Tartare with Caviar (171 cal)	34
*Toro Tartare with Caviar (198 cal)	38
Yellowtail Jalapeño (106 cal)	29
Tiradito (94 cal)	24
New Style Sashimi Salmon (489 cal) or Whitefish (441 cal)	25
Seafood Ceviche (120 cal)	27
*Tuna Tataki with Tosazu (142 cal)	28
Whitefish Sashimi Dry Miso (281 cal)	25
*Seared Toro with Yuzu Miso and Jalapeño Salsa (180 cal)	34
Beef Tenderloin Tataki with Ponzu (350 cal)	32
Seared Salmon Karashi Sumiso (335 cal)	24
Sashimi Salad with Matsuhisa Dressing (650 cal)	29
Lobster Salad with Spicy Lemon Dressing (211 cal)	58
Baby Spinach Salad Dry Miso (100 cal)	24
Baby Spinach Salad Dry Miso with Shrimp, Lobster or Crab (180 cal)	42
Nobu Style Greek Salad (160cal)	19
Field Greens with Matsuhisa Dressing (100 cal)	12
Vegetable Hand Roll Sesame Dressing (67 cal)	18

Additional Nobu Sauce or Dressing £1.50

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NOBU DINING

NOBU HOT DISHES

Black Cod Miso <i>(910 cal)</i>	55
Black Cod Butter Lettuce <i>(545 cal)</i>	35
Umami Chilean Sea Bass <i>(650 cal)</i>	54
Pan-Fried Dover Sole with Shiso Salsa <i>(370cal)</i>	105
Chilean Seabass Jalapeño Miso <i>(600cal)</i>	54
Steamed Salmon Dry Miso <i>(290cal)</i>	37
Rock Shrimp Tempura with Ponzu, Creamy Spicy Sauce or Jalapeño <i>(225 cal)</i>	32
Rock Shrimp Tempura with Three Sauces <i>(250 cal)</i>	35
King Crab Tempura with Amazu Ponzu <i>(280 cal)</i>	52
Lobster Tempura with Tamari Honey Sauce <i>(720 cal)</i>	58
Matsuhisa Eggplant Special <i>(583cal)</i>	29
Squid ‘Pasta’ with Light Garlic Sauce <i>(180 cal)</i>	28
Lobster Wasabi Pepper <i>(600 cal)</i>	58
Shrimp and Lobster with Spicy Lemon Dressing <i>(232 cal)</i>	40
Wagyu Dumplings with Spicy Ponzu <i>(5pcs) (650 cal)</i>	36
Anticucho Peruvian Style Rib Eye Steak <i>(580 cal)</i>	68
Lamb Anticucho Miso <i>(840 cal)</i>	52
Umami Baby Chicken <i>(160 cal)</i>	33
Crispy Pork Belly with Apple Wasabi Salsa <i>(780 cal)</i>	30

Additional Nobu Sauce or Dressing £1.50

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SOMETHING SWEET

SWEETS

Shibuya Honey Toast with Matcha Ice Cream (v)	12
Mont Blanc, Chesnut Vanilla Cream & Cocoa Nib Sable (v)	9
Winter Berry Crumble Cake (v)	7
Dark Chocolate Brownie	7
Citrus Fruit Salad with Mint (v+)	16
Selection of Ice Cream & Sorbet (per scoop) (v)	5.5

DESSERT

Chocolate Bento Box (548 cal) Chocolate Fondant, Matcha Ice Cream	15.5
Miso Cappuccino (354 cal) Caramelised Pecan, Miso, Coffee Foam, Vanilla Ice Cream	14.5
Mango Cheesecake (v) (252 cal) Vanilla Cheesecake, Mango Kantan, Thai Green Curry Sorbet	14.5
Mochido (480 cal) Mochi Donut, Miso Toffee, Vanilla Nutmeg Ice Cream	15.5
Selection of Homemade Mochi (3 pieces) (460 cal) Mango and Peanut Mochi, Raspberry and Green Tea Mochi, Vanilla and Biscoff Mochi	15.5
Selection of Ice Creams & Sorbets (per scoop) (v) (75 cal)	5.5

DRINKS

WINES	125ml Glass	Bottle
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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
CHAMPAGNE		
.....		
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		
.....		
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

Our signature cocktails are elegant and unpretentious, with unique and quirky flavour combinations designed to elevate every sip.

Rafflesia* 🍹 <i>Light, Fruity, Refreshing</i> <i>Roku Gin, Nobu TK40 sake, St.Germain, Noilly Prat</i>	18
Ceylon Swizzle* 🍹 <i>Sweet & Sour, Spiced, Aromatic</i> <i>Metaxa, Ceylon Arrack, Pimento Drum, Chai Spices, Lime, Orgeat</i>	18
Kota Singa Sling* 🍹 <i>Sweet & Sour, Fruity, Floral</i> <i>Roku Gin, Lychee, Yuzu Sake, Elderflower, Ginger, Crème de Cassis</i>	18
Midnight Rose* 🍷 <i>Complex, Floral, Spiced</i> <i>Haku Vodka, Evermond Sparkling Wine, Pink Roses, Cardamon, Szechuan Pepper</i>	18
Temasek ■ <i>Sour, Smoky, Savoury</i> <i>Lost Explorer Tequila & Mezcal, Umeshu, Orange Curacao, Lime, Yuzu, Salt</i>	18
Ikigai ■ <i>Bold, Complex, Aromatic</i> <i>Toki Japanese Whisky, Bruichladdich, Apple reduction, Oloroso Sherry, Umami Bitters</i>	18

PREMIUM CLASSIC COCKTAILS

We get it, sometimes you just fancy a timeless classic cocktail. Here are some of our favourites but with the added depth and richness of a premium base spirit.

Passionfruit Martini 🍹 <i>Fruity, Sweet & Sour</i> <i>Stoli Elit Vodka, Yuzu Sake, Passionfruit, Vanilla, Champagne</i>	22
Between the Sheets 🍷 <i>Citrus, Bold, Fruity</i> <i>Remy Martin XO Cognac, Mount Gay XO Rum, Cointreau, Lemon, Apricot Amontillado Sherry</i>	24
Queen Bees Knees 🍷 <i>Floral, Citrus, Sweet & Sour</i> <i>Cygnet Gin, Honey, Lemon, Jasmine, Champagne</i>	26
Cadillac Margarita ■ <i>Zesty, Bold, Lightly Spicy</i> <i>Yamazaki Distiller Reserve, demerara sugar, Angostura bitters</i>	27
Bobby Burns 🍷 <i>Rich, Complex, Silky</i> <i>Macallan 15yo Triple Casks, Sweet Vermouth Blend, Benedictine, Lemon Zest</i>	32

* Alcohol free option available on request

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DRINKS

NO ALCOHOL

Who says that non-alcoholic drinks must be fruity, sweet and boring? Our no alcohol cocktails are crafted with the same amount of love and creativity as their alcoholic equivalents.

Bitter Orange Spritz 0.0% 🍹	14
<i>Bittersweet, Citrus, Bubbly</i>	
<i>Lyre's Italian Spritz, Roots Divino Rosso, Light Tonic, Orange</i>	
Paloma 0.00% 🍹	14
<i>Lightly Smoky, Zesty, Refreshing</i>	
<i>Agave Non-Alcoholic Spirit, Lime, Agave, Grapefruit Soda, Salt</i>	
Negroni 0% 🍹	14
<i>Bittersweet, Complex, Aromatic</i>	
<i>Sipsmith 0%, Roots Divino Rosso, Lyre's Orange Amaro</i>	
Amaretto Sour 0.00% 🍹	14
<i>Sweet, Sour, Nutty</i>	
<i>Lyre's Amaretto, Orgeat, Lemon, Foamer</i>	

BEER

Asahi super dry Asahi	7.5
super dry 0.0%	7.5
Malt Coast IPA	7.5
Hitachino Nest White	9.5
Showerings Cider	11.5
Noam Bavarian Lager	11.5

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 (1 cal)	4.5	Americano, hot chocolate, mocha (77 cal)	6.5
Filter Coffee (2 cal)	6.5	Matcha Latte (32 cal)	10
Double Espresso, Double Macchiato, Cappuccino, Latte, Flat White (72 cal)	6.5	(Ceremonial Grade Matcha)	

TEA (1 cal) 7 per pot

All Teas Are From Canton Tea Selection	Rooibos
English Breakfast	Chamomile
Earl Grey	Lemon Verbena
Genmaicha	Triple Mint
Silver Needle	Assam
Jade Oolong	Fresh Mint
Lemon & Ginger	Jade Green Tips

PREMIUM TEA (1 cal) 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

MATCHA

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

Freshly Pressed Orange juice (124 cal)	8	Glorious Greens (77 cal)	8
Freshly Pressed Grapefruit juice (20 cal)	8	Cucumber, Spinach, Apple, Kiwi, Aloe Vera	
Freshly Pressed Apple juice (138 cal)	8	Golden Roots (77 cal)	8
Ginger shot (31 cal)	4.5	Turmeric, Cayenne, Orange, Ginger, Lime	

NOBU HOTEL
LONDON PORTMAN SQUARE