

NOBU HOTEL
LONDON PORTMAN SQUARE

NOBU BALLROOM
AUTUMN / WINTER 2024

BREAKFAST

Minimum 10 guests

NOBU LONDON PORTMAN SQUARE

RISE & SHINE £30.00 per person

Tea, Coffee
Orange Juice
Viennoiserie, Butter & Jams (v)
Cut Fruits (v+), Buckwheat Bircher (v)
Cold Cuts, Cheese (v), Bread basket (v)
Smoked Salmon Bagel or Bacon Roll

HEALTHY £35.00 per person

Tea, Coffee
Orange Juice
Apple & Ginger Shot
Viennoiserie, Butter & Jams (v)
Cut Fruits (v+), Acai Donburi (v+)
Cold Cuts, Cheese (v), Bread basket (v)
Smoked Salmon Board, Fried Egg Roll

NOBU HOTEL PORTMAN SQUARE BUFFET BREAKFAST £38.00 per person

Tea, Coffee
Orange Juice
Viennoiserie, Butter & Jams (v)
Cut Fruits (v+), Buckwheat Bircher (v)
Cold Cuts, Cheeses (v), Bread basket (v)
Salmon Scrambled Egg Don Buri

MARYLEBONE BREAKFAST £45.00 per person

Tea, Coffee
Orange Juice
Viennoiserie, Butter & Jams (v), Cut Fruits (v+)
Strained Yogurt Almond Granola, Smoked Salmon. Bread basket (v)
Full English Breakfast
Scrambled Eggs basket (v) or Tofu (v+), Pork or Chicken Sausage, Bacon or Turkey Bacon, Black Pudding, Grilled Tomato (v+), Sauté Japanese Mushroom (v+), Miso Beans (v), Potato Rosti (v)

(v) Vegetarian | (v+) Vegan

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.

REFRESHMENT BREAKS

Minimum 10 guests

Items available at £6.50 per piece per person

NOBU LONDON PORTMAN SQUARE

WELCOME ARRIVAL

Selection of Pastries (v)
Buckwheat Bircher Muesli (v)
Acai Don Buri, Banana Puffed Soba (v+, gf)
Greek Yogurt, Goji Berry, Granola (v, gf)
Chia Seed, Pineapple, Mango, Lime (v+)
Sliced Fruit Selection (v+, gf)
Mushroom Quiche with Chive (v)
Mini Bacon or Egg Roll, with Tomato Ketchup

AM BREAK

Pecan Chocolate Cookie (v)
Matcha, White Chocolate Cookie (v)
Triple Chocolate Cookie (v)
Orange Ginger Oat Cookie (v)
Babka Loaf (v)
Seeded Flapjack (v+)
Coconut Energy Ball (v+, gf)
Banana Bread (v)
Sliced Fruit Selection (v+)

PM BREAK

Winter Spiced Cake (v)
Gingerbread (v)
Taco Selection (gf)
Banana Bread (v, gf)
Canelé, Miso Caramel (v)
Hazelnut, Praline Madeleine (v, gf)
Chocolate Brownie (v, gf)
Parmesan, Truffle, Twist (v)
Spinach, Feta Puff (v)

JUICE OPTIONS

Per Litre for Juice or Smoothie

Carrot, Orange, Turmeric Energiser £25.00
Kale, Apple, Lime, Cucumber Energiser £25.00
Strawberry, Blueberry, Maca Smoothie £25.00
Banana, Lime, Honey Smoothie £25.00

Lime, Mint Kiwi Water £10.00
Ginger Water £10.00
Watermelon, Cranberry Water £10.00
Cucumber, lemon Water £10.00

Apple Ginger Shot £5/shot.
Celery, Shiso Shot £5/shot.

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LUNCH

BENTO BOXES

Minimum 10 guests

Choose one Bento Box option for your group.

NOBU LONDON PORTMAN SQUARE

Bento Box 1 £60.00 per person

Tuna Sashimi Salad with Matsuhisa Dressing
Nobu Chi Ra Shi
Vegetable Spicy Garlic (v+)
Black Cod Den Miso
Miso Soup (v+)
Chocolate Tart (v)

Bento Box 2 £60.00 per person

Salmon Sashimi Salad with Jalapeño Dressing
Nobu Chi Ra Shi
Broccoli Shiso Salsa (v+)
Chicken Teriyaki
Miso Soup (v+)
Ice Cream Mochi (v)

Bento Box 3 £60.00 per person

Seafood Ceviche
Nobu Chi Ra Shi
Cauliflower Jalapeño (v+)
Salmon Anticucho
Miso Soup (v+)
Apple Shiso Choux (v)

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LUNCH

BUFFET MENUS

Minimum 10 guests

Choose one Buffet Menu option for your group.

NOBU LONDON PORTMAN SQUARE

BUFFET MENU 1

£60.00 per person

Miso Soup (v+)

Salad

Field Greens (v+)

Tofu Tomato New Style (v+)

Baby Spinach Dry Miso (v)

Tuna Tataki Tozasu

Yuzu Olive Oil, Matsuhisa Dressing Jalapeño Dressing (v)

Selection of Bread, with Olive Oil & Butter

Cut Sushi Selection (3 Pieces)

Hot

Grilled Poussin or Hake Spicy Lemon Dressing

Vegetable Japanese Curry (v+)

Steamed Rice (v+)

Dessert

Macaroon Selection (v)

Mini Baba (v)

BUFFET MENU 2

£60.00 per person

Miso Soup (v+)

Salad

Field Greens (v+)

Tofu Tomato New Style (v)

Baby Spinach Dry Miso (v+)

Salmon Tataki with Tozasu

Yuzu Olive Oil, Matsuhisa Dressing, Spicy Lemon Dressing (v)

Selection of Breads, with Olive Oil & Butter

Cut Sushi Selection (3 Pieces)

Hot

Chicken Or Salmon Teriyaki

Vegetable Teriyaki (v+)

Steamed Rice (v+)

Dessert

Matcha Ginger Honey Cake (v)

Yuzu Cheesecake (v)

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LUNCH

BUFFET MENUS

Minimum 10 guests

Choose one Buffet Menu option for your group.

NOBU LONDON PORTMAN SQUARE

BUFFET MENU 3

£60.00 per person

Miso Soup (v+)

Salad

Field Greens (v+)

Tofu Tomato New Style (v+)

Baby Spinach dry miso (v+)

Assorted Sautéed Japanese Mushrooms (v+)

Yuzu Olive Oil, Matsuhisa Dressing, Yuzu Dressing

Selection of Breads, With Olive Oil and Butter

Cut Sushi Selection (3 Pieces)

Hot

Chicken or Salmon Anticucho

Nasu Miso (v+)

Steamed Rice (v+)

Dessert

Miso Caramel Chocolate Tart (v)

Canelé (v)

SEASONAL BUFFET MENU

£60.00 per person

Starter

Braised Chickpeas, Pomegranate, Feta (v)

Roasted Beetroot, Orange Toasted Hazelnuts & Sherry Vinegar (v+)

Smoked Mackerel, Rocket, Horseradish Aioli

Main Course

Grilled Salmon, Black Eyed Peas, Oregano

Lamb shoulder with Lentils & Salsa Verde

Pan Roast Romanesco, Golden Raisin, Tahini & Sumac (v+)

Sides

Steamed Potatoes Chimichurri (v)

Sauté Green Beans, Smoked Almonds, Parsnip, Confit shallot, Preserved (v)

Dessert

Black Forest Log (Chocolate & Cherries) (v)

Festive Tart (Dried Fruit, Almond, Brandy) (v)

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OMAKASE MENU

Edamame (v+)

£140.00 per person

STARTER

Choose three items for your starter course for your group

Yellowtail Jalapeño

Whitefish Tiradito

Tuna Matsuhisa Salad

Tomato Ceviche (v+)

Salmon New Style

Black Cod Croquettes

Courgette Tataki Ponzu (v)

Whitefish Dry Miso

Tuna Tataki Tozasu

Toro Yuzu Miso (Supplement £5.00 per person)

Toro onion ponzu (Supplement £5.00 per person)

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

Black Cod Miso

Umami Chilean Sea Bass

Anticucho Peruvian Style Beef (Supplement £15.00 per person)

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+)

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 Brulée, Milk Ice Cream, Whiskey Foam (v)

Green Tea Tiramisu, Ume Shu Jelly, Mascarpone Mousse (v)

Portman Square Cheesecake, Vanilla Cheesecake, Ginger Ice Cream, Raspberry Foam (v)

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SEASONAL PLATED MENU

Minimum 10 guests

Choose one option per course for your group

2 Courses £65

3 courses £85

NOBU LONDON PORTMAN SQUARE

STARTER

Salmon Tartar, Crème Fraiche, Blood Orange Dressing
Confit Duck, Watercress Marinated Beetroot, Balsamic Dressing
Goat Cheese Tart, Quince Jelly, Sauternes Jelly (v)

MAIN COURSE

Corn Fed Chicken, Wild Mushroom, Braised Kohlrabi, Thyme Jus
Pan Fried Stone Bass, Fennel, Tomato Confit, Bouillabaisse Sauce
Cauliflower Steak, Confit Shallot, Sherry Vinegar Dressing (v+)

DESSERT

Spiced Crème Brulee, Candied Fig, Pecan Ice Cream (v)
Apricot Caramel, Dark Chocolate Tart, Pistachio Ice Cream (v)
Mulled Wine Poached Pear, Hojicha Cheesecake, Cinnamon Ice Cream (v)

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NOBU CANAPÉS

Please select a minimum of 4 choices at £26 per person
6 choices available at £39 per person
8 choices available at £52 per person
10 choices available at £65 per person
Additional items available at £6.50 per piece per person

NOBU LONDON PORTMAN SQUARE

COLD

Nobu Taco Selection
Whitefish Dry Miso Skewers
Yellowtail Jalapeño Skewers
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 Skewers
Chicken Teriyaki Skewers
Chicken Kara-age
Pork Belly with Apple Wasabi Salsa
Anticucho Peruvian Style Beef Tenderloin Skewer
Nasu Miso Skewers (v+)
Nasu & Shishito Pepper with Yuzu Miso (v+)

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NOBU BOWL FOOD

Please select a minimum of 4 choices at £48 per person
6 choices available at £72 per person
8 choices available at £96 per person
10 choices available at £120 per person
Additional items available at £12 per bowl per person

NOBU LONDON PORTMAN SQUARE

COLD

Yellow Tail Jalapeño
Tuna Sashimi Salad with Matsuhisa Dressing
Chirashi Donburi
Baby Spinach Salad Dry Miso (v)
Tomato Ceviche (v+)
Courgette Tataki Ponzu (v)
Three Pieces of Nobu Sushi

HOT

Chicken Yakimono with Teriyaki Sauce
Anticucho Peruvian Style Chicken
Beef Yakimono with Teriyaki Sauce
Anticucho Peruvian Style Beef
Salmon Yakimono with Teriyaki Sauce
Anticucho Peruvian Style Salmon
Shimp Spicy Garlic Donburi
Black Cod Miso

Tofu Teriyaki Donburi (v+)
Asparagus Dry Miso (v+)
Cauliflower Jalapeño (v+)
Spicy Garlic Vegetable Donburi (v+)

DESSERT

Green Tea Tiramisu Cup (v)
Miso Caramel Tart (v)
Ice Cream Mochi (v)
Macana (v)
Portman Square Cheesecake (v)

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NOBU FOOD STATIONS

NOBU LONDON PORTMAN SQUARE

<p>SASHIMI STATION (8 Pieces) Nobu Sashimi Graze Station with Wasabi Soy, Jalapeño Dressing, Tozasu Choose four types of fish, two slices per item. Akame Tuna Salmon Seabass Yellowtail Toro (Supplement £15.00 per person)</p>	<p>£55.00 per person</p>
<p>SUSHI STATION (8 Pieces) Nobu Sushi Graze Station, served with Soy Sauce, Wasabi & Ginger Choose four types of sushi two slices per item. Spicy Tuna Cut Roll Yellowtail Scallion Cut Roll Salmon Avocado Cut Roll Vegetable Cut Roll (v+) Toro Scallion (Supplement £15.00 per person)</p>	<p>£55.00 per person</p>
<p>SUSHI & SASHIMI STATION (12 Pieces) Sushi Sashimi Graze Station served with Signature Sauces Choose three Sushi and three Sashimi.</p>	<p>£80.00 per person</p>
<p>NOBU SUSHI AND SASHIMI STATION (10 Pieces) Spicy Tuna Cut Roll Salmon Avocado Cut Roll Vegetable Cut Roll (v+) Yellowtail Jalapeño Whitefish Dry Miso Tuna Matsuhisa Tomato Ceviche (v+)</p>	<p>£85.00 per person</p>
<p>TERIYAKI STATION Teriyaki Donburi Station, served with Rice, Pickles & Vegetables Salmon or Chicken and Vegetable (v+) Beef (Supplement £5.00 per person)</p>	<p>£45.00 per person</p>
<p>KATSU DONBURI STATION Japanese Katsu Curry Station, served with Pickles & Rice Chicken or Salmon, and Nasu (v+) Pickle Station Beef (Supplement £5.00 per person)</p>	<p>£45.00 per person</p>
<p>ANTICUCHO STATION Anticucho Donburi Station, served with Rice, Pickles & Vegetables Chicken or Salmon and Vegetable (v+) Beef (Supplement £5.00 per person)</p>	<p>£45.00 per person</p>
<p>MIDNIGHT SNACKS Beef patty Sliders or Halloumi Slider (v) Shallot Rings, Shiitake Pickle & Yuzu Truffle Sauce</p>	<p>£15.00 per person</p>

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CREW MEALS

Minimum 10 guests

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BREAKFAST £15.00 per person
Selection Of Pastries (v)
Mini Bacon or Egg Roll (v), with Tomato Ketchup
Sliced Fruit Selection (v+)

LUNCH / DINNER BUFFET £30.00 per person
Pumpkin Sage Tortellini, Truffle Cream (v)
Roast Salmon, Tender Stem Broccoli, Caper Sauté
Braised Short Rib Chilli Beef, Coriander, Coco

Served with Selection of Potatoes & Vegetables (v+)
Selection of Bread Rolls & Butter (v)

Chocolate Brownie (v)
Exotic Fruit Salad (v+)

SANDWICH SELECTION £20.00 per person
Chef Sandwich Choice Selection
Mixed Leaf Salad (v+)
Chips

(v) Vegetarian | (v+) Vegan

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For more information,
please contact our events team on:

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