



IN-ROOM DINING
DAY

DIGITAL
MENU



BREAKFAST

朝ごはん

JUICES

Ginger shot (32cal)	4
Fresh orange (112cal)	6
Fresh apple (118cal)	6
Dulce Verde <i>Cucumber, apple, lemon, mint, kale</i>	8
Rouge <i>Beetroot, apple, ginger, lemon, aloe vera</i>	8
O'Fresco <i>Apple, carrot, lemon, ginger, turmeric</i>	8

PASTRIES & BREAD

Croissant (v) (272cal)	5
Pain au chocolat (v) (300cal)	5
Daily muffin tin (v) (360cal)	6
Fresh bread & toast, artisan butter, homemade jam (v) (254cal) <i>Selection of white, whole meal country, sourdough</i>	5

HEALTHY & FRUITY

Almond granola, kefir yoghurt, goji berries, bee pollen (v) (535cal)	11
Buckwheat bircher muesli, apple, miso salted pecans (v+) (535cal)	12
Berry bowl (v+) (76cal) <i>(raspberry, blackberry, strawberry)</i>	18

BREAKFAST CLASSICS

Banana caramel soy French toast (v) (723cal)	14
Eggs of your choice on toast (v) (98cal) <i>(Add smoked salmon +8)</i>	12
Smashed Hass avocado on sourdough, poached eggs, dry miso (v) (243cal)	16
Eggs Benedict (v) (733cal) <i>Roasted ham, poached eggs, hollandaise</i>	18
Eggs Florentine (v) (727cal) <i>Spinach, poached eggs, hollandaise</i>	18
Free range egg omelette <i>Choice of filling - tomato, onion, peppers, mushroom, spinach, chilli, cheese, turkey bacon</i>	17
Salmon & scrambled egg donburi (388cal)	22
The Marylebone breakfast (1517cal) Choice of your eggs, sausage, bacon, vine tomato, Portobello mushroom, hashbrown, blackpudding, miso baked beans	24

FROM 7AM UNTIL 11AM

SIDES

Cumberland sausage (242cal)	5
Bacon (270cal)	5
Smashed avocado (v+) (104cal)	5
Grilled halloumi (v) (242cal)	5
Field mushrooms (v+) (39cal)	5
Chicken sausage (300cal)	5
Turkey bacon (150cal)	5
London cured smoked salmon (99 / 198 cal)	8

COFFEE

Espresso (2cal) , Macchiato (12cal)	4
Double espresso (4cal) , Cappuccino (68cal) , Latte, Flat White	6
Americano (4cal) , Hot chocolate, Mocha (197cal)	6

TEA

6 per pot

ALL TEAS FROM CANTON TEA

English breakfast (2cal)	Lapsang Souchong (2cal)	Rooibos (0cal)
Earl Grey (2cal)	Decaf English breakfast (2cal)	Lemon & ginger (0cal)
Darjeeling (2cal)	Lemon verbena (0cal)	Jade green tea (0cal)
Chamomile tea (2cal)	Triple mint (0cal)	

All prices are inclusive of VAT at the current rate. Adults need between 2000-2500 calories per day

A 12.5% discretionary service charge and a £4 delivery charge will be added to your final bill.

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

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

(V) Vegetarian | (V+) Vegan

ALL DAY

FROM NOON UNTIL 10:30PM

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SNACKS	
Provençal olives (V+)	6
Steamed edamame of spicy, Maldon salt (V+)	7
Roast butternut squash soup, with chilli oregano (V+)	8
Crispy calamari, spicy lemon parsley dip	12
Corn tortillas, hummus, smoked aubergine black bean (V+)	13
Crispy fried chicken & shichimi sauce	13
Wild mushroom cheese on toast, aged parmesan (V)	15
Wagyu croquette, fried caper gribiche	21
PLATES	
Grilled halloumi burger, courgette, spicy tomato chutney (V)	15
Chicken Katsu club sandwich, shokupan, soft boiled egg, wasabi	18
Portman square cheese burger, Comte cheese, gherkin pickle	19
Cannelloni, wild mushrooms & ricotta cheese Majorana and orange (V)	25
Whole roast sea bass, sour cherry harissa, lemon yogurt	27
Roast Guinea fowl, salsify pure, mandarin jus	32
Salmon or char-grilled courgette poke bowl with mango and Maui sauce	16
Chopped salad, kale, radish, pumpkin, blackberries, feta cheese, pumpkin seeds, pomegranate & sorrel (V)	16
Add char-grilled chicken	9
Add tuna tataki	12
SIDES	
Grilled broccoli, lemon oregano	6
Garlic and thyme fries	6
Rosemary mash potato	6
Mixed leaves salad	6
DESSERTS	
Yuzu hazelnut pecan praline choux cake (V)	9
Miso coffee mascarpone delice (V)	9
Exotic fruit cake, coconut mango and lime (V)	9
Hojija cheesecake, mulled wine poached pear (V)	9
Matcha, black sesame tart (V)	9

CHILDREN'S MENU

SMALL PLATES	
Fried chicken with mayonnaise	8
Crudites bowl with pesto	8
Pitta bread with hummus	8
HOT DISHES	
Grilled chicken skewers, plain or with teriyaki sauce	21
Grilled salmon skewers, plain or with teriyaki sauce	23
Hamburger, with ketchup and pickles	19
Rigatoni pasta with tomato sauce	18
SIDES	
Steamed broccoli	7.5
Steamed veggies, butternut squash, sweet potato, courgette, asparagus	7.5
Mixed Leaf Salad	7.5
Steamed Rice	7.5
Chips	6
DESSERT	
Ice cream tubs - Vanilla Chocolate, Strawberry sorbet	8
Fruit Salad	7

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SUSHI MAKI (CUT ROLLS)

Salmon <i>(175cal)</i>	12
Vegetable <i>(236cal)</i>	12.5
Spicy tuna <i>(181cal)</i>	12
Salmon and avocado <i>(259cal)</i>	16
California <i>(217cal)</i>	17

SUSHI (NIGIRI) & SASHIMI

Tuna <i>(48/21 cal)</i>	7.5
Salmon <i>(46/35 cal)</i>	7.5
Sea Bass <i>(43/15 cal)</i>	7.5
Yellowtail <i>(48/21 cal)</i>	8
Toro <i>(6/30 cal)</i>	9

BENTO BOX *(600 cal)*

Sashimi salad	
Assorted sushi	
Baby tiger prawn ceviche	
Black cod with miso	
Vegetable spicy garlic with rice <i>(v+)</i>	

COLD

Shiitake mushroom salad with spicy lemon dressing <i>(v+)</i> <i>(120cal)</i>	17.5
New style sashimi <i>(489cal)</i>	21.5
Seared Salmon Karashi Sumiso <i>(241cal)</i>	20
Baby Spinach Salad Dry Miso <i>(100cal)</i>	21
Crispy Rice with Spicy Salmon <i>(120cal)</i> or Tuna <i>(120cal)</i>	22
Tuna Tataki with Tozasu <i>(140cal)</i>	25
Yellowtail Jalapeno <i>(106cal)</i>	26
Tuna sashimi salad with Matsuhisa dressing <i>(650cal)</i>	26
Lobster salad with spicy lemon dressing <i>(211cal)</i>	36

HOT

Nasu Miso <i>(65cal)</i>	16
Tofu Steak Antichcho Sauce <i>(285cal)</i>	24
Grilled asparagus dry miso <i>(v+)</i> <i>(85cal)</i>	22
Beef Kushiyaki with Anticucho or Teriyaki <i>(450cal)</i>	32.5
Shrimp Spicy Garlic <i>(550cal)</i>	33
Black cod miso <i>(910cal)</i>	53
Lobster Truffle Butter and Spicy Lemon dressing <i>(710cal)</i>	65
Japanese Wagyu Beef Steak A5 75gr with Teriyaki <i>(650cal)</i>	65

DONBURI SOUPS & RICE

Miso soup <i>(70cal)</i>	7.5
Steamed rice <i>(v+)</i> <i>(360cal)</i>	7.5
Vegetable spicy garlic Donburi <i>(v+)</i>	27.5
Salmon Donburi with Anticucho or Teriyaki	36
Chicken Donburi with Anticucho or Teriyaki	36

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WINES

WHITE	125ML GLASS	BOTTLE
White Field Blend, Te Quiero, Vinos Mas Buscado, 2019, Spain	9	35
Sauvignon Blanc, Los Camachos,	10	38
Verdejo “Rey Santo”, Javier Sanz, 2018, Spain	11	47
Albarino, Lagar de Cervera, 2019, Spain	11	50
Vouvray sec, Domaine Sylvain Gaudron, 2017, France	-	63
Chablis, Domaine Vrignaud 2018, France	15	68
Chardonnay Truchard, 2018, USA	-	94
RED	125ML GLASS	BOTTLE
Grenache, Felicette IGP Pays d’Oc 2018, France	9	36
Red Field Blend, Te Quiero, Vinos Mas Buscado, 2018, Spain	10	38
Monastrel, Finca Bacara “Time awaits for no one” 2019, Spain	11	47
Super Tuscan Le Difese, Tenuta San Guido 2013, Italy	-	66
Côtes du Rhône Massif d’Uchaux 2019, France	12	62
Bordeaux Blend, Von Siebenthal Parcela #7, Chile	-	67
Pinot Noir, Auntsfield Single Vineyard, 2018, New Zealand	16	80
ROSÉ	125ML GLASS	BOTTLE
Chiaretto Keya Guerrieri Rizzardi 2019, Italy	10	47
Château La Tour de l’Eveque Pétale de Rose 2019, France	14	70

CHAMPAGNE

BRUT	125ML GLASS	BOTTLE
Laurent Perrier La Cuvée	18	90
Bollinger Special Cuvée, Ay	-	130
Grand Siecle by Laurent Perrier	-	255
ROSÉ	125ML GLASS	BOTTLE
Laurent Perrier La Cuvée Rosé	22	126
ENGLISH SPARKLING	125ML GLASS	BOTTLE
Gusbourne Brut Reserve	14	75
Gusbourne Blanc de Blanc	16	80

SOFT DRINKS

Coca-Cola	4.5
Diet Coca-Cola	4.5
Lemonade	4.5
Ginger Ale	4.5
Artisian Classic London tonic	4.5
Artistian Skinny London tonic	4.5
Artistian Agave lemon tonic	4.5
Artisian Fiery ginger beer	4.5

BEERS AND CIDER

Asahi	6.5
Peroni Alcohol	6.5
Cornish Orchard Cider	6.5

ICED TEAS

7 per tea

ALL TEAS FROM CANTON TEA

Shintaro's apricot tea (Oolong tea, House Oolong syrup, infused apricot syrup)	7
Red bush ice tea (Rooibos tea, house Rooibos syrup infused with raspberry)	7

COFFEE

FROM ORIGIN COFFEE ROASTERS IN CORNWALL

Espresso (2cal) , Macchiato (12cal)	3.5
Double espresso (4cal), Cappuccino (69cal), Latte, Flat White	6

TEA

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NOBU HOTEL
LONDON PORTMAN SQUARE