

# FOOD MENU RESTAURANT

DIGITAL MENU



## FOOD MENU

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SHUKO	
SNACKS	•
Edamame (110cal) Spicy Edamame (170cal) Padron Peppers Yuzu Miso (90cal) Black Cod Croquettes (545cal)	8 9 11 20
Chicken Kara-ge (265cal)	15
NOBU TACOS	
(MINIMUM ORDER OF 2)	
Tuna Spicy Tomato Salsa (170cal) Salmon Spicy Miso (150cal) King Crab Wasabi Sour Cream (190cal) Japanese Wagyu Beef (6pcs) (650cal)	7 7 10 65

All prices are inclusive of VAT at the current rate. Adults need around 2000 kcal per day.

A 12.5% discretionary service charge will be added to your bill.

<sup>\*</sup>Bluefin Tuna is an environmentally threatened species - please ask your server for an alternative.

#### NOBU COLD DISHES

CLASSICS	
Miso Chips with Tuna and Scallop (120cal)	22
Salmon or Yellowtail Tartare With Caviar (171cal)	29.5
*Toro Tartare with Caviar (198cal)	36
Yellowtail Jalapeño (106cal)	26
Tiradito (94cal)	20
Seafood Ceviche (120cal)	18
*Tuna Tataki with Tosazu (142cal)	25
New Style Sashimi Salmon (489cal) or Whitefish (441cal)	21.5
Sashimi Salad with Matsuhisa Dressing (650cal)	26
Field Greens with Matsuhisa Dressing (100cal)	11cc
Lobster Salad with Spicy Lemon Dressing (211cal)	36
Beef Tenderloin Tataki with Ponzu (350cal)	28.5
OMAKASE	
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Signature	125
Seasonal	150
Diget Doord	100
Plant-Based	100
For last orders of Omakase please speak to your server	
NOW	
Vegetable Hand Roll Sesame Dressing (67cal)	14
Crispy Rice with a choice of *Spicy Tuna (120cal), Salmon (120cal) or Yellowtail (110cal)	22
Crispy Rice With *Toro (180cal)	27.5
Whitefish Sashimi Dry Miso (281cal)	21
Sea Bass Coconut Ceviche (201cal)	20
Seared Salmon Karashi Sumiso (241cal)	20
*Seared Toro with Yuzu Miso and Jalapeño Dressing (180cal)	33
Baby Spinach Salad Dry Miso (100cal)	21
Baby Spinach Salad Dry Miso with Shrimp (160cal), Lobster(180cal) or Crab (170cal)	39

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#### NOBU HOT DISHES

CLASSICS	
Black Cod Miso (910cal)	53
Black Cod Butter Lettuce (545cal)	29
Rock Shrimp Tempura with Ponzu, Creamy Spicy Sauce or Jalapeño (225cal)	27.5
Rock Shrimp Tempura with Three Sauces (250cal)	29.5
Squid 'Pasta' with Light Garlic Sauce (180cal)	28
Shrimp and Lobster with Spicy Lemon Dressing (232cal)	40
Lobster Wasabi Pepper (600cal)	55
Shrimp Spicy Garlic (550cal)	33
Beef Toban Yaki (200cal)	34
Lamb Anticucho Miso (840cal)	46
Anticucho Peruvian Style Rib Eye Steak (580cal)	46
NOW	
Wagyu Dumplings with Spicy Ponzu (5pcs) (650cal)	32.5
Pan-Fried Sea Bass with Spicy Shiso Dressing (225cal)	30
Soft Shell Crab Kara-age with Ponzu (215cal)	20
Crispy Pork Belly with Apple Wasabi Salsa (780cal)	30
King Crab Tempura with Amazu Ponzu Sauce (280cal)	52
Wagyu Sliders (2PCS) (375cal)	44

#### JAPANESE WAGYU BEEF

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GRADE - A5

£65 per 75 grams (650cal)

Choice of Preparations

New Style Tataki Steak Toban Yaki Flambé

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## PLANT-BASED

COLD	
Crispy Shiitake Salad (222cal)	16
Tomato Ceviche (95cal)	14
Avocado Salad (160cal)	18
Kelp Salad (70cal)	16
Shiitake Mushroom Salad (120cal)	17.5
Avocado Tartare (160cal)	14
НОТ	
Grilled Asparagus Dry Miso (85cal)	22
Vegetables Spicy Garlic (180cal)	20
Steamed Broccoli Shiso Salsa (85cal)	14
Nasu Miso (65cal)	16
Cauliflower Jalapeno (120cal)	18
Warm Mushroom Salad (185cal)	22
Mushroom Toban Yaki (237cal)	22
Tofu Steak Anticucho/Teriyaki (285cal)	24
WOOD OVEN	
Chicken Wings Umami (200cal)	24
Grilled Poussin Spicy Lemon Dressing (350cal)	32.5
Umami Chilean Sea Bass (650cal)	52
Salmon Shiso Tabbouleh (385cal)	32.5
Whole Sea Bass (recommended for two guests)	86
Grilled - Yuzu Kosho Ponzu (1652cal)	
Steamed Black Bean Sauce (1852cal)	
KUSHIYAKI	
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(2 SKEWERS PER ORDER)	
SERVED WITH ANTICUCHO OR TERIYAKI SAUCE	
Salmon (385cal)	23.5
Shrimp (285cal)	22.5
Scallop (250cal)	26
Chicken (265cal)	21
Beef (450cal)	32.5

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Shrimp (150cal)	15
Shojin – Vegetable Selection (100cal)	17
Asparagus (90cal)	6
Avocado (120cal)	6
Broccoli (90cal)	6
Shiitake Mushroom (90cal)	7
White Shimeji (100cal)	7.5
Zucchini (90cal)	6
SOUP AND RICE	
Miso Soup (70cal)	7.5
Mushroom Soup (80cal)	7.5
Spicy Seafood Soup (380cal)	14
Steamed Rice (360cal)	7.5

#### NIGIRI & SASHIMI

(PRICE PER PIECE)	
*Tuna (48/21 cal)	7.5
*Toro (6/30 cal)	9
*O-Toro (56/30 cal)	10.5
Yellowtail (48/21 cal)	8
Salmon (60/35 cal)	7.5
Sea Bass (43/15 cal)	7.5
Sea Bream (43/15 cal)	7.5
Mackerel (30/18 cal)	5
Brill (43/15 cal)	8
Octopus (51/24 cal)	5
Squid (51/24 cal)	6
Salmon Egg (40/13 cal)	7.5
Scallop (50/25 cal)	8
Red Shrimp (44/17 cal)	7
Freshwater Eel (43/10 cal)	8
King Crab (45/20 cal)	11.5
Tamago ( 47/23cal)	5
Japanese Wagyu (50/23 cal)	11.5
*Sushi Selection	52
*Sashimi Selection	52

## SUSHI MAKI

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	Hand	Cut
*Tuna (170cal)	12	12
*Spicy Tuna (181cal)	12	12
*Tuna & Asparagus (173cal)	15	15
Salmon (175cal)	12	12
*Toro & Scallion (193cal)	14	14
Yellowtail & Scallion (184cal)	13	13
Yellowtail Jalapeño (184cal)	13	13
Salmon & Avocado (259cal)	16	16
Scallop & Smelt Egg	16	16
Eel & Cucumber (207cal)	14	17
California (217cal)	17	17
Shrimp Tempura (342cal)	14	16
Soft Shell Crab Roll (256cal)	n/a	16
Salmon Skin (274cal)	14	14
*House Special	n/a	18
Vegetable (236cal)	12.5	12.5
Kappa (220cal)	9.5	9.5
Kanpyo (220cal)	n/a	9.5
Avocado (260cal)	9.5	9.5

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

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## LUNCH MENU

NOBU PORTMAN SQUARE

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Seafood Udon (260cal)	32
Inaniwa Udon Hot with Tempura (350cal)	28
Inaniwa Udon (hot/cold) (150cal)	20
DONBURI	
Unagi Donburi (190cal)	45
Chicken Anticucho Donburi (265cal)	30
*Chi Ra Shi Donburi (160cal)	48

## **BENTO BOXES**

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CLASSIC (600cal) Sashimi Salad Matsuhisa Dressing *Assorted Sushi Baby Tiger Shrimp Creamy Spicy Black Cod Miso Vegetable Spicy Garlic with Rice Miso Soup	46
DELUXE (650cal)  *Toro Sashimi Salad Yuzu Miso  *Assorted Sushi  Langoustine Tempura Ama Ponzu  Scallop Spicy Garlic and Rice  Grilled Beef Tenderloin Teriyaki  Miso Soup	56
VEGETARIAN (450cal) Shiitake Salad Matsuhisa Dressing Tomato Quinoa Ceviche Vegetable Cut Roll Grilled Asparagus Dry Miso Vegetable Spicy Garlic with Rice Vegetarian Miso Soup	36
CHILDREN'S (350cal) Cucumber Cut Roll Baby Tiger Shrimp Tempura Chicken Umami Kushiyaki Mixed Vegetables Teriyaki Sauce	27

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