



dishes

ASPARAGUS TARTARE WITH FRIED CAPERS 12

Asparagus, Capers, Matsuhisa Dressing

HÖNETSŌ SALAD 9

Spinach, Stilton, Pomegranate, Candied Pecan Nuts, Yuzu Dressing

SHISHITO PEPPERS 8

Grilled Shishito Peppers, Yuzu Miso

NASU MISO 7

Japanese Aubergine, Den Miso

CAUSA CROQUETTES 10

Peruvian Croquettes, Lime and Aji Amarillo Aioli

NAMI SUSHI & VEG SET 12

Nigiri Selection, Tuna, Yellowtail, Baby Corn

SALMON TARTAR HIJIKI SAUCE 14

Salmon Tartare, Hijiki Seaweed, Sweet Honey Tamarind Sauce

YELLOW TAIL QUINOA DONBURI STYLE 16

Quinoa, Yellowtail and Mango, Agave Spicy Lemon Sauce

SWEET SHRIMP TEMPURA YUBA 17

Japanese Rice, Tempura Sweet Shrimp, Fried Tofu Skin, Creamy Spicy and Unagi Sauce

SAKANA CHIPS 9

Cod, Dashi Fries, Ponzu and Creamy Spicy

SALT & PEPPER SQUID 9

Fried Squid, Shichimi, Lime and Coriander

UMAMI CHICKEN WINGS CRUNCHY GARLIC 15

Chicken Wings, Karage Batter, Crunchy Garlic and Negi

BUTTER LETTUCE PORK BELLY HOT MISO 10

Confit Pork Belly, Hot Miso, Butter Lettuce, Pickled Ginger

burger

NAMI BURGER 15

Dry Age A5 Wagyu Burger, Yakiniku Aioli, Quail Egg, Sesame Cucumber Pickle, Tofu Bun

sides

MISO OF THE WEEK 6

Chef Miso Creation

STEAMED RICE 6

SEXY LEAVES 6

Seasonal Mixed Leaves

DASHI FRIES 7

Confit Fries in Dashi, Yakiniku Aioli

EDAMAME 5

sushi

Price per piece

NIGIRI & SASHIMI

SALMON 5

YELLOW TAIL 6

TUNA 5

SEABASS 6

BABY CORN 5

FRESHWATER EEL 7

SUSHI MAKI

SPICY TUNA *Hand 9 - Cut 10*

YELLOW TAIL & SCALLION *Hand 11 - Cut 11*

CALIFORNIA *Hand 12 - Cut 14*

SHRIMP TEMPURA *Hand 9 - Cut 14*

SALMON & AVOCADO *Hand 9 - Cut 10*

If you have any allergies please inform your server

Price is inclusive of VAT and listed in British Pound (£)

12.5% Discretionary service Charge will be added to your bill

lunch only

Monday - Friday 12pm-4pm

CLUB KATSU 14

Shokupan Bread with Crumbed Chicken Thigh,
Pickled Ginger Coleslaw, Crunchy Garlic Aioli

SALMON KATSU 16

Shoku Pan Bread, Pickle and Ginger Coleslaw,
Yuzu Kosho Honey Sauce, Thai Basil

MI BENTO 16

Grilled Chicken or Salmon, Vegetable Rice Donburi,
Sashimi Salad, with Teriyaki or Anticucho Sauce

DONBURI

Rice Bowls with a choice of Teriyaki, Anticucho,
Spicy Ponzu or Wasabi Pepper Sauce

BEEF TENDERLOIN 26

JIDORI CHICKEN 20

VEG AND TOFU 18

SALMON 22

desserts

CREAMY MOCHI 8

3 pcs Creamy Mochi (Chocolate, Matcha, Mango)

NAMI NAMI 8

3 pcs Choux Pastry, Matcha Chantilly, Black Sesame, Raspberry Yuzu

KAKIGORI STRAWBERRY 8

Japanese Shaved Ice Dessert, Strawberry, Vanilla & Ginger Ice Cream,
Strawberry Syrup & Condensed Milk

OSMOSIS 8

Mango, Blueberry, Kiwi, Strawberry, Dragon Fruit in Osmosis,
Honey Yuzu Syrup, Crunchy Isomalt

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drinks



original 10

NAMI SPRITZ

Sake Sadono, Noilly Prat Dry Vermouth, Pineapple, Lemon Juice, Ginger Ale & Prosecco

Full bouquet of flavours with an elegant feeling

PURU

Cirôc Vodka, Pineapple Juice, Grapes, Frangelico Liqueur, Vanilla, Spices & Oakwood Tonic

Sweet and Sour mix of fruits and oak, delicious

SAKURA

Suntory Toki Japanese Blended Whisky, Cherry Morello, Kumquats, Lemon Juice and Fresh Egg White

A truly Japanese cherry sour with complexity and elegance

KIICHIGO FIZZ

Ketel One Vodka, Raspberry, Coconut, Cranberry Juice and Fresh Lemonade

Smooth and generous in flavours, a refreshing fizz



martini 12

MANGO WITH PASSION (& SUSHI)

Cirôc Vodka, Lemon Juice, Rosemary Syrup, Mango & Passion
Sweet & Sour with a full bouquet of tropical notes

LYCHEE & CHAMOMILE MARTINI

Belvedere Rye Vodka, Chamomile Tea and Syrup, Lychee Juice
Floral & Smooth, a classic delight from the East

MATSUHISA MARTINI

Belvedere Rye Vodka, Hokusetsu Onigoroshi Sake, Ginger & Kyuri Japanese Cucumber
Nobu's Martini signature, crisp, dry

KANJO

No3 Gin, Spicy Vanilla Sugar, Grapefruit & Ginger Juice
Cardamon, spices and freshness in a coupe

long 12

BLOODY SUSHI

Vodka, Sake, Beetroot, Japanese Spices with Avocado Maki

SMOKEY GEISHA

Sake, Mezcal & Ocho Blanco Tequila, Grapefruit Juice, Fresh Watermelon, Lemon Juice, Hibiscus Soda
Our twist on the famous Paloma Cocktail

GRAPEFRUIT ON THE ROCKS

Tanqueray Dry Gin, Ginger Liqueur, Elderflower Cordial, Lemon, Lychee & Grapefruit Juice
Sour & Smooth with an elegant earthy aroma

KINKAN

Ocho Blanco Tequila, Orange Liqueur, Fresh Kumquats, Orange Juice, Mint with a Splash of Soda
A refreshing long style cocktail with tequila and citrus

JAPANESE MOJITO

Zubrowka Vodka, Shiso Homemade Mix, Sake, Vanilla Syrup, Yuzu Juice, Soda Water
Japanese twist of the Mojito with Shiso and vanilla taste

short 12

KURUMATA

Mezcal, Umeshu Plum Liquor, Pineapple Juice, Chamomile Tea, Lime Juice, Fresh Passion Fruit
Fruity and slightly spicy with earthy aromas

ONI NEGRONI

Tanqueray Dry Gin, Hokusetsu Sake, Antica Formula Vermouth, Aperol
A Japanese twist on the "Classic" with delicate hints of flowers

BEET"ROOT" CONNECTION

Dark Takamaka Rum, Homemade Beetroot Liqueur, Antica Formula, Walnut Bitter
Complex and sweet

TSURAI MAI TAI

Chairman's Spiced Rum, Chilli Syrup, Pineapple Juice, Tobacco Liqueur, Lime & Orgeat
Our version of the classic with spice and tobacco aromas



beer

ASAHI SUPER DRY, LAGER, 5.2% ABV
"Karakushi" in Japanese, dry, crisp,
with a very clean finish
Pint 6 - Half pint 4 - Bottle (330ml) 5

GRAINS OF PARADISE PALE ALE, 4.5%
Refreshing, aromatic with hints of ginger, pepper and
Cardamon - 100% Gluten free, Vegan / Vegetarian
Pint 6 - Half pint 4 - Bottle (330ml) 5

HITACHINO WHITE ALE 5.5% ABV
Belgian white ale style flavoured with coriander,
orange peel and nutmeg
Bottle (330ml) 5

FREE STAR BEER 0.0%
Alcohol free beer, blended of malted barley, perle hops,
pomelo and bergamot
Bottle (330ml) 5

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wine

SPARKLING

Ruggeri Argeo Prosecco di Treviso, Veneto, Brut NV, Italy
Glass (125ml) 10 - Bottle 57



ROSÉ WINE

Domaine Pastoure, Côtes de Provence Rosé, France 2018
Glass (125ml) 9 - Bottle 48

Château D'Esclans, Whispering Angel, France 2018
Glass (125ml) 13 - Bottle 69

CHAMPAGNE

Veuve Clicquot Brut, NV
Glass (125ml) 17 - Bottle 98

Veuve Clicquot Brut Rosé, NV
Glass (125ml) 19 - Bottle 110

Ruinart "R" De Ruinart Brut, NV
Glass (125ml) 19 - Bottle 115

WHITE WINE

Sartori Pinot Grigio, Venezie, Italy 2018
Glass (125ml) 8 - Bottle 42

Gavi del Comune di Gavi DOCG, La Minaia, Nicola Bergaglio, Italy 2018
Glass (125ml) 9 - Bottle 48

Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand 2019
Glass (125ml) 13 - Bottle 69

Truchard Chardonnay, Napa Valley, California, USA 2016
Glass (125ml) 14 - Bottle 74

RED WINE

Ripensato, Corvina, Veronese IGT 2015
Glass (125ml) 8 - Bottle 42

Costieres de Nimes, Les Grimaudes Rouges 2017
Glass (125ml) 10 - Bottle 57

Malbec, Felino, Viña Cobos, Mendoza, Argentina 2018
Glass (125ml) 11 - Bottle 62

Rocky Point, Pinot Noir, Central Otago, New Zealand 2017
Glass (125ml) 13 - Bottle 69

sake selection

HOKUSETSU NIGORI

Unfiltered, full sake with milky texture

Glass 100 ml - 13

Bottle 500 ml - 65

HOKUSETSU ONIGOROSHI, "DEVIL KILLER"

Sharper and spicier, the drier choice of the lot

Glass 100 ml - 10

Masu 150 ml - 15

Small 180 ml - 18

Large 360 ml - 36

Bottle 1.8 l - 180

HOKUSETSU HONJOZO YUKINO HIBIKI

Dominant citrus with an overtone of pepper and spicy nuts. Equally enjoyable warm or chilled

Glass 100 ml - 11

Masu 150 ml - 16

Small 180 ml - 19

Large 360 ml - 38

Bottle 1.8 l - 198

HOKUSETSU HONJOZO KINPAKU-IRI

Rich sake with floating gold leaf usually saved for special occasions. Dry

Glass 100 ml - 12

Small 180 ml - 21

Large 360 ml - 42

Bottle 1.8 l - 216



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whisky bar



BLENDED

SUNTORY TOKI BLENDED 12

Suntory blended whisky, green grapes and citrus note from pink grapefruit. A must for Highball

MARS KASEI 14

A Japanese whisky from the highest distillery in Japan, green apple and white flowers

NIKKA FROM THE BARREL 16

Full-bodied and punchy, plenty of winter spice and toffee

HIBIKI HARMONY 21

Melted butter and caramelised dates. Sweet and distinctive woody aroma

SINGLE MALT

THE CHITA SINGLE GRAIN 17

Vanilla sponge cake and honey, zesty finish

HAKUSHU DISTILLER'S RESERVE 18

Peppermint, pine and grassy notes with a touch of sweetness as it goes on

YAMAZAKI DISTILLER'S RESERVE 19

Gentle dried berries along with light oak, white peach and a hint of spice

YAMAZAKI 12 YEARS 28

Soft sweetness and winter spice, lovely citrus with tropical fruit

mocktail 8

JONETSU

Coconut, Passion Fruit, Vanilla Spicy Sugar, Grapefruit Juice
Unctuous drink full of flavours

MATCHA COLADA

Nitro Matcha, Coconut, Pineapple Juice, Matcha Syrup
Our non-alcoholic version of the Piña Colada with Matcha tea

JOJI

Lemongrass, Grapefruit Juice, Raspeberry, Strawberry, Peach & Elderflower
Smooth delight with hint of citrus and red fruits

SHISO FIZZ

Apple, Cucumber, Soda Water, Shiso Mix & Ginger Juice
A full walk through the green light, healthy and delicious

cold press juice 6

CLEAN BEET

Lemon, Ginger, Beetroot, Apple

EASY GREEN

Apple, Lemon, Romaine, Cucumber, Kale, Spinach, Celery

SWEET CITRUS

Orange, Lemon, Tumeric, Cayenne, Grapefruit, Tangerine

CHARCOAL LEMONADE

Lemonade, Lemon, Agave Syrup, Lavender Powder, Activated Charcoal

soft bar

COCA-COLA CLASSIC & DIET COKE,
FEVER TREE TONIC, INDIAN TONIC, LEMONADE,
SODA WATER, GINGER ALE, GINGER BEER 4

REDBULL / REDBULL SUGAR-FREE 5

WATER 6

San Pellegrino 75cl, Fiji 1L

tea

JASMINE PEARLS 6

Green tea, scented with summer blossom of jasmine flowers

KYOTO SPRING 6

Japanese sencha blended with cherry extract and vanilla

MATCHA 4

Fine ground powder of specially grown and processed green tea leaves

NECTAR SUN 6

Rich, bright rooibos blended with sweet mango, peach and lemon

coffee

ESPRESSO, MACCHIATO 2.8

DOUBLE ESPRESSO, DOUBLE MACCHIATO 3

AMERICANO 3

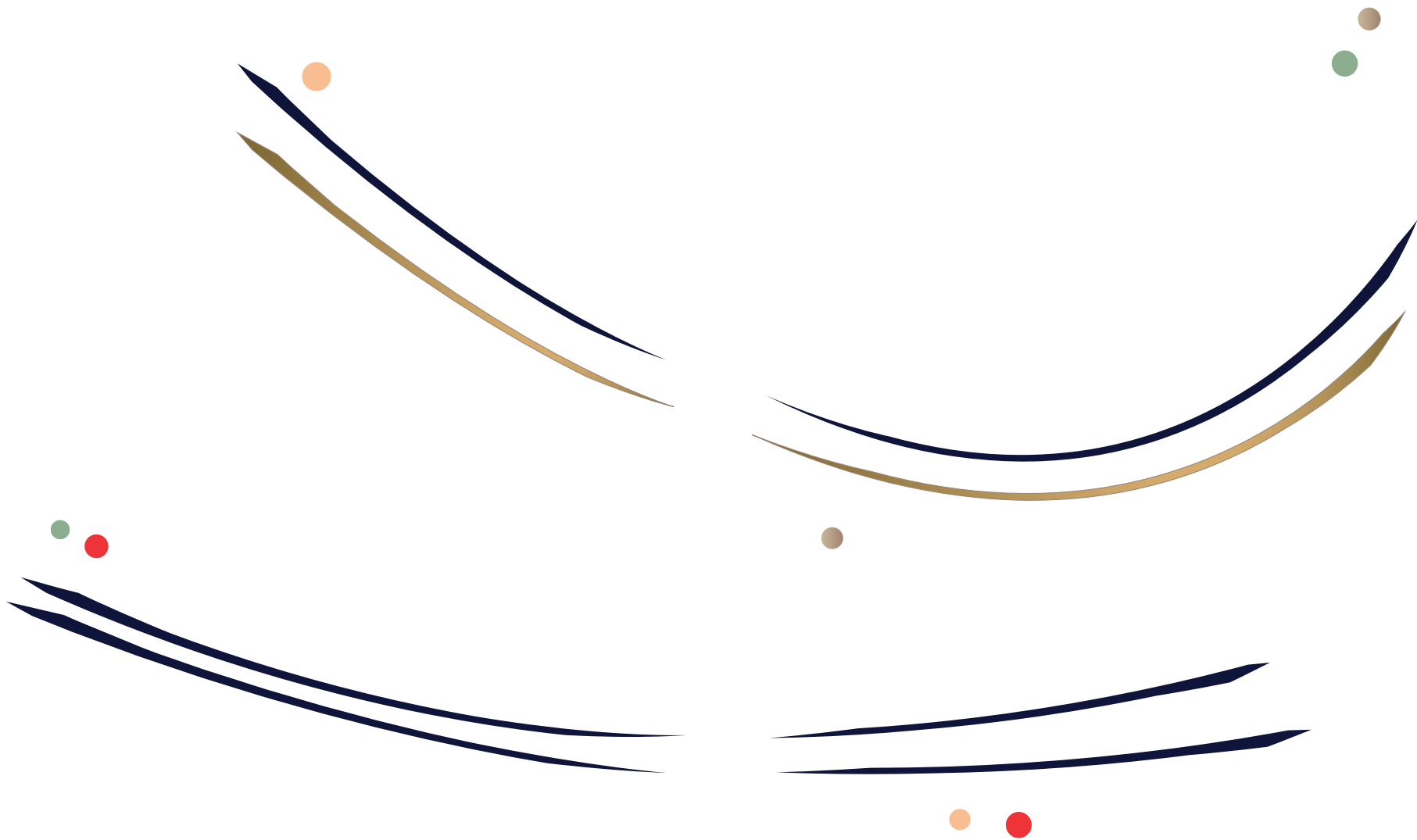
CAPPUCCINO 3

LATTE 3

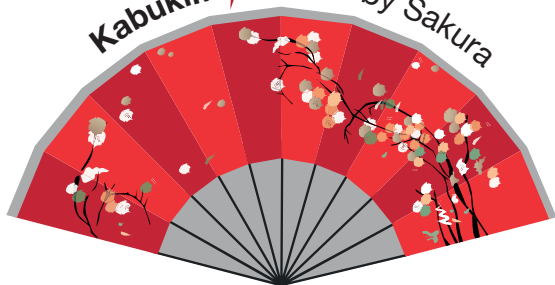
HOT CHOCOLATE 4



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KabukiMiX mixed by Sakura



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