



*NOBU CAFE*

## DISHES

### ASPARAGUS TARTARE WITH FRIED CAPERS 12

*Asparagus, Capers, Matsuhisa Dressing*

### HŌNETSŌ SALAD 9

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

### SHISHITO PEPPERS 8

*Grilled Shishito Peppers, Yuzu Miso*

### NASU MISO 7

*Japanese Aubergine Marinated in 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*

### CLUB KATSU 14

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

### CLUB NOBU 15

*Chicken, Crispy Bacon, Spinach, Dry and Yuzu Miso, Shokupan Bread, Quail Egg*

### SALMON KATSU 16

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

## BURGER

### NAMI BURGER 15

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

## SIDES

### MISO SOUP 6

### STEAMED RICE 6

### SEXY LEAVES 6

*Seasonal Mixed Leaves*

### DASHI FRIES 7

*Confit Fries in Dashi, Yakiniku Aioli*

### EDAMAME 5

### SPICY EDAMAME 6

## 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**

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## JUST FOR LUNCH

12pm-4pm

### **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)*

### **OSMOSIS** 8

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

### **KAKIGORI STRAWBERRY** 8

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

### **NOBU CAFÉ PASTRY SELECTION**

*On Display*

## MOCKTAILS 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

## COLD PRESS JUICE 6

### **CLEAN BEET**

*Lemon, Ginger, Beetroot, Apple*

### **EASY GREEN**

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

### **SWEET CITRUS**

*Orange, Lemon, Turmeric, 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

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## COFFEE

- ESPRESSO, MACCHIATO 2.8
- DOUBLE ESPRESSO, DOUBLE MACCHIATO 3
- CORTADO 2.8
- EXTRA SHOT 1
- AMERICANO 3
- LATTE 3
- CAPPUCCINO 3
- FLAT WHITE 3
- MOCHA 3
- HOT CHOCOLATE 4
- COLD BREW 4.5

MATCHA TEA 4

SPECIALITY LATTE 4  
Turmeric, Chai Latte, Matcha

ICE TEA 5  
Green Tea and Passion Fruit, Earl Grey, Rooibos and Peach

HEALTH SHOTS 3  
Ginger, Nitro Matcha

KINTO HAND BREW SLOW POUR JAPANESE COFFEE 7

## ARTISANAL WHOLE LEAF TEA

IMPERIAL GYOKURO 7  
*Exquisite Shade-Grown Green Tea, Complex Umami Flavour, Rich Texture, Deep Sweetness*

IMPERIAN GENMAI CHA WITH MATCHA 6  
*First-Flush Sencha Blended with Roasted Rice Showing Savory and Sweet Vegetable Notes*

JASMINE PEARLS 6  
*Spring-Harvest Green Tea, Scented with Summer Blossoms of Jasmine Flowers*

KYOTO SPRING 6  
*Japanese Sencha Blended with Cherry Extract and Vanilla*

PEONY MIST 6  
*Delicate Blend of White Peony and Sencha, Floral Bouquet with Refreshing Citrus Notes*

IMPERIAL EARL GREY 6  
*Opulent Keemun Black Tea and Yunnan Golden Tips Black Tea, Bright Bergamot Orange*

ROYAL BREAKFAST 6  
*Sri Lankan Hand-Picked Single-Estate Ceylon Black Tea, Notes of Dried Fruits*

NECTAR SUN 6  
*Nourishing Amber Infusion, Highlighted with Succulent Peach and Refreshing Mango Flavour*

DARJEELING 6  
*A Superb Second Flush Darjeeling from the Renowned Singell Estate - One of the Oldest Tea Gardens in India. Vibrant with Notes of Muscat Grape*

SOOTHE (caffeine-free) 6  
*Organic Herbal Infusion of Egyptian Camomile with Gentle Floral and Light Minty Scent*

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## COCKTAILS 12

### GRAPEFRUIT ON THE ROCKS

Tanqueray Dry Gin, Ginger Liqueur, Elderflower Cordial,  
Lemon, Lychee & Grapefruit Juice

### JAPANESE MOJITO

Zubrowka Vodka, Shiso Homemade Mix, Sake, Vanilla Syrup,  
Yuzu Juice, Soda Water

### ONI NEGRONI

Tanqueray Dry Gin, Hokusetsu Sake,  
Antica Formula Vermouth, Aperol

### KURUMATA

Mezcal, Umeshu Plum Liqueur, Pineapple Juice,  
Chamomile Tea, Lime Juice, Fresh Passion Fruit

### LYCHEE & CHAMOMILE MARTINI

Belvedere Rye Vodka, Chamomile Tea and Syrup,  
Lychee Juice

## BEER

ASAHI SUPER DRY, LAGER, 5.2% ABV  
"Karakushi" in Japanese, dry, crisp, with a clean finish  
Bottle (330ml) 5

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

HITACHINO WHITE ALE 5.5% ABV  
Belgian white ale style flavoured with coriander,  
orange peel and nutmeg  
Bottle (330ml) 6

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

## WINE

### SPARKLING

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

### 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

### 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

### WHITE WINE

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

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

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## SAKE SELECTION

### 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

## SPIRITS 50ml

### JAPANESE WHISKY

TOKI BLENDED 12

MARS KASEI 14

NIKKA FROM THE BARREL 16

HAKUSHU DISTILLER'S RESERVE 18

YAMAZAKI DISTILLER'S RESERVE 19

HIBIKI HARMONY 21

### JAPANESE GIN

ROKU GIN 14

KI NO BI GIN 15

NIKKA COFFEE GIN 15

### JAPANESE VODKA

NIKKA COFFEE VODKA 13

HAKU SUNTORY VODKA 13

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