NOBU HOTEL LONDON PORTMAN SQUARE

SAYURI & SAKURA 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)

REFRESHMENT BREAKS

Minimum 10 guests

Items available at £6.50 per piece per person

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, gf)
Sliced Fruit Selection (v+, gf)

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.

LUNCH

BENTO BOXES

Minimum 10 guests

Choose one Bento Box option for your group.

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)

LUNCH

BUFFET MENUS

Minimum 10 guests

Choose one Buffet Menu option for your group.

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)

BUFFET MENUS

Minimum 10 guests

Choose one Buffet Menu option for your group.

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)

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 10 choices available at £65 per person

Additional items available at £6.50 per piece per person

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+)

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

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)

OMAKASE MENU

Minimum 10 guests

Choose one Menu option for your group.

MENU A

£140.00 per person

Edamame (v+)

Whitefish New Style

Tuna Sashimi Salad Matsuhisa Dressing

Assorted Nobu Sushi

Pan Fried Salmon with Shiso Salsa

Grilled Chicken Yakimono with Truffle Teriyaki or Anticucho Sauce

One Choice from Dessert Selection from list below

Tea & Mochi

MENU B

£140.00 per person

Edamame (v+)

Tuna Tataki with Ponzu Yellowtail Jalapeño

Assorted Nobu Sushi

Grilled Salmon Yakimono with Teriyaki Sauce

Lamb Anticucho Miso

One Choice from Dessert Selection from list below

Tea & Mochi

MENU C

£175.00 per person

Edamame (v+)

Yellowtail Jalapeño with Caviar

Salmon Sashimi Salad with Matsuhisa Dressing

Assorted Nobu Sushi

Black Cod Miso

Beef Tenderloin 100g With Anticucho Sauce

One Choice from Dessert Selection from list below

Tea & Mochi

MENU D

£210.00 per person

Edamame (v+)

Whitefish Tiradito with Caviar

Toro Yuzu Miso

Assorted Nobu Nigiri Sushi (3-Piece Nigiri - 2 Piece Cut Roll)

Chilean Sea Bass Umami

Japanese Wagyu Beef 100g With Anticucho Sauce

One Choice from Dessert Selection from list below

Tea & Mochi

DESSERTS

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)

(v) Vegetarian | (v+) Vegan

OMAKASE MENU

Minimum 10 guests

Choose one Menu option for your group.

VEGETARIAN MENU 1

£140.00 per person

Edamame (v+) Courgette Tataki (v)

Shiitake Mushroom Salad with Matsuhisa Dressing (v+)

Assorted Nobu Sushi (v+)

Nasu Miso (v+)

Tofu Steak Anticucho (v)

Sub Zero, Coconut Sorbet with Freh Berries, Blueberry Coolis (v+)

Tea & Mochi

VEGETARIAN MENU 2

£140.00 per person

Edamame (v+)
Heritage Tomato Tofu New Style (v+)
Warm Mushroom Salad (v)
Assorted Nobu Sushi
Grilled Asparagus Shiso Salsa (v+)
Tofu Steak Truffle Teriyaki with Freshly Shaved Truffle (v)
Amitsu, Exotic Fruit Salad, Raspberry Canten, Coconut Sorbet (v)
Tea & Mocchi

NOBU HOTEL LONDON PORTMAN SQUARE

For more information, please contact our events team on:

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