

NOBU HOTEL
LONDON PORTMAN SQUARE

WEDDINGS

AUTUMN / WINTER 2024

NOBU CANAPÉS

NOBU LONDON PORTMAN SQUARE

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+)

(v) Vegetarian | (v+) Vegan

All prices are inclusive of VAT at the current rate. A 12.5% discretionary service charge will be added to your bill.

If you have any dietary requirements or food allergies please inform our events team.

OMAKASE MENU

NOBU LONDON PORTMAN SQUARE

Edamame (v+)

STARTER

Choose three items for your starter course for your group

Yellowtail Jalapeño

Whitefish Tiradito

Tuna Matsuhisa Salad

Tomato Ceviche (v+)

Salmon New Style

Black Cod Croquettes

Courgette Tataki Ponzu (v)

Whitefish Dry Miso

Tuna Tataki Tozasu

Toro Yuzu Miso (Supplement £5.00 per person)

Toro onion ponzu (Supplement £5.00 per person)

MAIN COURSE

Choose one main course for your group

Salmon Yakimono with Teriyaki or Anticucho Sauce

Chicken Yakimono with Teriyaki or Anticucho

Tofu Yakimono with Teriyaki or Anticucho (v+)

Pan Fried Salmon with Shiso Salsa

Black Cod Miso

Umami Chilean Sea Bass

Anticucho Peruvian Style Beef (Supplement £15.00 per person)

Served with Steamed Rice (v+) & choice of one side for your group

Steamed Broccoli with Shiso Salsa (v+)

Cauliflower Jalapeño (v+)

Cabbage yuzu truffle (v+)

DESSERT

Choose one dessert for your group

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)

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SEASONAL PLATED MENU

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STARTER

Salmon Tartar, Crème Fraiche, Blood Orange Dressing
Confit Duck, Watercress Marinated Beetroot, Balsamic Dressing
Goat Cheese Tart, Quince Jelly, Sauternes Jelly (v)

MAIN COURSE

Corn Fed Chicken, Wild Mushroom, Braised Kohlrabi, Thyme Jus
Pan Fried Stone Bass, Fennel, Tomato Confit, Bouillabaisse Sauce
Cauliflower Steak, Confit Shallot, Sherry Vinegar Dressing (v+)

DESSERT

Spiced Crème Brulee, Candied Fig, Pecan Ice Cream (v)
Apricot Caramel, Dark Chocolate Tart, Pistachio Ice Cream (v)
Mulled Wine Poached Pear, Hojicha Cheesecake, Cinnamon Ice Cream (v)

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For more information,
please contact our events team on:

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