



*In honor of Nobu's 30th Anniversary,
we are proud to present
a special omakase menu available worldwide.*

This thoughtfully curated menu reflects the rich history of Nobu Restaurants, featuring dishes crafted by Chef Nobu in the early days of our journey, each with a personal story. To the Nobu team, these dishes represent more than just ingredients; they embody Chef Nobu's philosophy of humility, gratitude, and hospitality. From innovative flavors to timeless classics, this omakase experience is a tribute to our past, present, and future.

We invite you to savor these beloved creations and join us in honoring the vision and legacy of Chef Nobu.

Most importantly, thank you for being our guest; we would not be here without your continued support.

YONTENMORI

**Toro Tartare Caviar
Salmon Tataki Karashi Sumiso
White Fish Tiradito
Yellowtail Jalapeño*

SUSHI & TACO

**Tuna Fresh Wasabi Nikiri Soy
Japanese Red Snapper Matsuhisa Style
Scallop Dry Miso
Nori Taco Caviar*

BLACK COD | KING CRAB

Butter Lettuce | Amazu Ponzu

JAPANESE "MIRAI" BEEF

Anticucho

NOBU DESSERT THREE WAYS

*Strawberry Cheesecake
Milk Chocolate and Sesame Cream
Mochido*

£130 per person

Prices are inclusive of VAT – 13.5% discretionary service charge will be added to your bill

*Bluefin Tuna is an environmentally threatened species - please ask your server for an alternative

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