

TEA

Green Pearl Gyokuro Ichibancha	8
<i>Umami Tender Leaf Spinach</i>	
Jasmine Pearls	5
<i>Floral, Honeydew Melon</i>	
Genmaicha	5.5
<i>Spinach, Popcorn and Toasted Rice</i>	
Spring Diamond Darjeeling	5
<i>Tropical Fruits & Floral</i>	
Kyoto Oolong Nibancha	5
<i>Apricot and banana notes, biscuity base</i>	
1843	6
<i>Malt, Caramel and Cocoa</i>	
Sakura Wood Smoked Black	6
<i>Cocoa, Smoked Cherry and Marzipan</i>	
English Breakfast	4
<i>Malt, Fig and Cocoa</i>	
Earl Grey	5
<i>Citrus and Cedar</i>	

INFUSION

Botanical Calm	5
<i>Lemon, Chamomile and Rose</i>	
Fresh Lemongrass and Ginger / Fresh Mint	5

COFFEE

Espresso / Double Espresso	4.5
Flat White / Latte / Cappuccino / Mocha	5
Matcha Latte	6

NOBU CAFE

Prices are inclusive of VAT – 13.5% discretionary service charge will be added to your bill
if you have any dietary requirements or food allergies, please inform your waiter

SHOKUMOTSU

(11am-6pm)

SUSHI MAKI

Spicy Tuna Hand Roll 12

Sushi Rice, Akami, Creamy Spicy Sauce & Spring Onion

Vegetable Hand Roll 12

Lettuce, Carrot, Cucumber, Avocado, Asparagus & Goma Dressing

Salmon and Avocado Cut Roll 14

Sushi Rice, Salmon, Avocado & Sesame Seeds

Shrimp Tempura Cut Roll 14

Sushi Rice, Shrimp Tempura, Asparagus, Creamy Spicy Sauce

SALAD

Tuna Sashimi Salad 16

Tuna Tataki, Matsuhisa Dressing, Lettuce, Daikon & Paper-Thin Vegetables

Nobu Chicken Caesar Salad 16

Lettuce, Truffle Wasabi Sour Cream, Chicken Thigh, Crispy Rice & Parmesan

Crispy Shiitake Salad 13

Mixed Green Leaves, Goma Dressing, Crispy Shiitake & Truffle Oil

Avocado Spinach Salad 15

Baby Spinach Leaves, Yuzu Truffle Olive Oil, Kizami Yuba & Avocado

SHOKUMOTSU

(11am-6pm)

SANDO

Katsu Beef Tenderloin 24

Shokupan Bread, Tonkatsu Aioli & Dijon Mustard

Katsu Chicken 16

Shokupan Bread, Tonkatsu Aioli & Dijon Mustard

Veggie Sando 14

Shokupan Bread, Mixed Vegetables, Tonkatsu Aioli & Mustard

CRISPY SUSHI BUN

Salmon 14

Sushi Rice, Salmon, Nori, Avocado, Jalapeno, Shiso Leaf

Eel and Avocado 18

Sushi Rice, Eel, Nori, Avocado, Jalapeno, Shiso Leaf

Vegetable Tofu Karashi 12

Sushi Rice, Grilled Bell Pepper, Shiso Leaf, Donko Shiitake

DESSERT

Suntory Whiskey Cappuccino 14

Crumble, Coffee Brulée, Milk Ice Cream, Whiskey Foam

Mango Cheesecake 14

Oat Cookie, Mango, Thai Green Curry Coconut Sorbet

Selection of Homemade Mochi 5

Selection of Ice Creams and Sorbets 4.5

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