NOBU BRUNCH

For the duration of your two-hour reservation

CLASSIC

Prosecco Extra Dry Canal Grando
Asahi Beer
Kumquat & Elderflower Spritz
40

PREMIUM

Crémant De Bourgogne Brut Reserve Marsigny
Piquepoul Terret, l'Arête de Thau, Côtes de Thau
Soraie Cecillia Beretta
Kumquat & Elderflower Spritz
50

LUXURY

Henriot Brut Souverain

Mâcon-Villages, Mont Pelé, Domaine des Chenevières

Chateau Musar Jeaune Red

80

Please note that all our packages are free flowing

Children up to the age of 5 – Unlimited access to Brunch Buffets

Children 6 – 11 years old - Access to Brunch Buffets with a choice of main dish - 45

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Edamame
Padron Peppers Mint Miso

COLD BUFFET

Tacos Bar
Crispy Rice
Assorted Sushi & Sashimi

CHOICE OF MAIN DISH

Fried Tofu Shiso Salsa
Cauliflower with Jalapeño Salsa
Black Cod Miso
Salmon Dry Miso
Rock Shrimp Tempura Creamy Spicy
Umami Chicken
Grilled Beef Balsamic Teriyaki
Upgrade to Japanese A5 Wagyu Ribeye - 30

King Crab Amazu Ponzu - 25 Yellowtail Jalapeno - 25 5g Oscietra Caviar - 25 Unagi Donburi - 25

DESSERT BUFFET

90

Nobu Green Tea (unlimited refills) - £2

Purchase a cup of green tea at any Nobu in London and proceeds will go to The Gohan Society, helping educate Chefs on Japanese culinary traditions with the aim of preserving and honouring them.

TEA

Kabuse Sencha	7.5
Umami Tender Leaf Spinach	
Jasmine Pearls	5
Floral and Honeydew Melon	
Genmaicha	5.5
Spinach, Popcorn and Toasted Rice	
1843	6
Malt, Caramel and Cocoa	
Sakura Wood Smoked Black	6
Cocoa, Smoked Cherry and Marzipan	
English Breakfast	4
Malt, Fig and Cocoa	
Earl Grey	5
Citrus and Cedar	
INFUSION	
Fresh Lemongrass and Ginger / Fresh Mint	5
Botanical Calm	5
Lemon, Chamomile and Rose	
COFFEE	
Espresso / Double Espresso	4.5
Flat White / Latte / Cappuccino / Mocha	5
Matcha Latte	6
Trideolid Edito	

All our tea and coffee are carefully selected and sustainably sourced by Canton Tea and Origin Coffee.