

## NOBU CLASSIC

### COLD

Salmon or Yellowtail Tartare with Caviar	20
Toro Tartare with Caviar*	22
Tiradito 'Nobu Style'	18.5
Shiromi Usuzukuri	18.5
Tuna Tataki with Ponzu	19.5
Yellowtail Sashimi with Jalapeno	21.5
Seafood Ceviche	16
New Style Sashimi – Salmon, Sweet Shrimp, Beef, Whitefish, Scallop or Razor Clam	17
New Style Tuna Sashimi	19.5
Field Greens with Choice of Dressing	9.5
Tuna Sashimi Salad with Matsuhisa Dressing	22
Kelp Salad with Tosazu or Goma Ponzu	14.5
Lobster Salad with Spicy Lemon Dressing	29
Inaniwa Pasta Salad with Lobster	29.5
Shiitake Mushroom Salad with Spicy Lemon Dressing	15.5
Oshinko	11.5
Beef Tataki	22.5

## NOBU NOW

### COLD

King Crab and Tuna Tostada's	18
Seasonal Vegetable Hand Roll	12
Whitefish Sashimi with Dried Miso and Yuzu	20
Seared Toro with Yuzu Miso and Jalapeno Salsa*	27.5
Crispy Rice with Spicy Tuna	19.5
Octopus Carpaccio with Jalapeno Dressing	22
Lobster Quinoa Ceviche	27.5
Avocado Salad	14.5
Baby Artichoke Salad	22
with Lobster or Shrimp	36.5
with King Crab	37.5
Kohlrabi Salad with Dried Miso	16
Spicy Sashimi Salad	20
Salmon Sashimi Paper Thin Salad with Jalapeno Dressing	20
Spinach Salad	18
with Lobster or Shrimp	32.5
with King Crab	33.5

### OMAKASE

Experience the essence of Chef Matsuhisa's cuisine  
with the multi-course omakase menu.  
£85 & £110  
Vegetarian £70  
For last orders of Omakase please speak to your waiter

### JAPANESE WAGYU BEEF

GRADE - A5  
£55 per 75 grams

#### Choice of Preparations

New Style Tataki Toban Yaki Steak Tacos - 6pcs

### HOT

Squid Pasta with Light Garlic Sauce	24.5
Shrimp Spicy Garlic	28
Shrimp and Lobster with Spicy Lemon Dressing	31
Lobster with Wasabi Pepper	45
Baby Tiger Shrimp Tempura with Ponzu, Creamy Spicy or Jalapeno	20.5
Baby Tiger Shrimp Tempura with Three Sauces	22.5
Half Portion of Black Cod Den Miso	22.5
Black Cod Miso	42.5
Black Cod Miso on Butter Lettuce	22.5
Chicken Toban Yaki	23
Beef Toban Yaki	24
Seafood Toban Yaki*	25.5
Soft Shell Crab Harumaki	23.5

### HOT

Chicken Wings Kara-age with Creamy Wasabi	13.5
Soft Shell Crab Kara-age with Ponzu	13.5
Wagyu Matsuhisa Slider (Price per piece. Minimum order 2 pcs)	32
Lobster Sake Truffle	34
Crispy Pork Belly with Spicy Miso	20.5
King Crab Tempura with Ama Ponzu	25
Lamb Anticucho Miso	36
Lamb with Goma Truffle	40
Pan Fried Scallops with Yuzu Truffle Sauce	24
Green Tea Smoked Venison with Wasabi Salsa	26
Wagyu Gyoza with Spicy Ponzu	22.5
Pan Fried Lemon Sole with Shiso Salsa	27.5
Pan Fried Scallops with Jalapeno	42
Chilean Sea Bass Wasabi Lime Miso	42.5
Lobster Tempura with Creamy Yuzu Kosho and Ponzu	27

Please note for groups of 7 or more guests we only allow payments using a maximum of 5 credit/debit cards  
Prices are inclusive of VAT-15% 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 waiter

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