### NOBU CLASSIC

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Salmon or Yellowtail Tartare with Caviar	20
oro Tartare with Caviar*	22
iradito 'Nobu Style'	18.5
Shiromi Usuzukuri	18.5
una Tataki with Ponzu	19.5
'ellowtail Sashimi Jalapeno	21.5
Seafood Ceviche	16
lew Style Sashimi – Salmon, Sweet Shrimp, Beef, Whitefish, Scallop or Razor Clam	17
Field Greens with Choice of Dressing	9.5
una Sashimi Salad with Matsuhisa Dressing	22
Celp Salad with Tosazu or Goma Ponzu	14.5
obster Salad with Spicy Lemon Dressing	29
naniwa Pasta Salad with Lobster	29.5
Shiitake Mushroom Salad with Spicy Lemon Dressing	15.5
Oshinko	11.5

### **NOBU NOW**

18

**COLD** 

King Crab and Tuna Tostadas

Seasonal Vegetable Hand Roll with Sesame Dressing 12.5 Whitefish Sashimi with Dried Miso & 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 Shrimp36.5with King Crab37.5Kohlrabi Salad with Dried Miso16Spicy Sashimi Salad20Salmon Sashimi Paper Thin Salad with Jalapeno Dressing20Spinach Salad18

ach Salad
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

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 Soy	24.5
Shrimp Spicy Garlic	28
Shrimp and Lobster with Spicy Lemon Dressing	31
Lobster Wasabi Pepper	45
Baby Tiger Shrimp Tempura with Ponzu, Creamy Spicy or Jalapeno	20.5
Baby Tiger Shrimp with Three Sauces	22.5
Half Portion of Black Cod Miso	22.5
Black Cod with Miso	42.5
Black Cod 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
Crispy Pork Belly with Spicy Miso	20.5
King Crab Tempura with Ama Ponzu	25
Lamb Anticucho Miso	36
Lamb with Goma Truffle	40
Wagyu Gyoza with Spicy Ponzu	22.5
Pan Fried Lemon Sole with Shiso Salsa	27.5
Pan Fried Scallops with Yuzu Truffle Sauce	24
Green Tea Smoked Venison with Wasabi Salsa	26
Lobster Sake Truffle	34
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. A 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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