



NOBU BERKELEY ST LUNCH MENU

NOBU COLD DISHES

CLASSIC

Miso Chips with Tuna and Scallop	15
Salmon or Yellowtail Tartare with Caviar	26
*Toro Tartare with Caviar	29
Yellowtail Jalapeno	22.5
Tiradito	19
New Style Sashimi	18
Seafood Ceviche	16
*Tuna Tataki with Tosazu	20
Tuna Tempura Roll	15
Sashimi Salad with Matsuhisa Dressing	23
Lobster Salad with Spicy Lemon Dressing	29
Field Greens with Matsuhisa Dressing	9.5
Salmon Skin Salad	14.5
Shiromi Usuzukuri	19

NOW

*Crispy Rice with Spicy Tuna	19.5
*Seared Toro with Yuzu Miso and Jalapeno Salsa	29.5
Seared Salmon Karashi Sumiso	18
Whitefish Sashimi Dry Miso	20
Octopus Carpaccio with Jalapeño Dressing	21.5
Lobster Quinoa Ceviche	27.5
Vegetable Hand Roll with Sesame Sauce	13
Avocado Salad	15
Baby Spinach Salad Dry Miso	18.5
Baby Spinach Salad Dry Miso with Shrimp, Lobster or King Crab	33.5
Baby Artichoke Salad	22
Baby Artichoke Salad with Shrimp, Lobster or King Crab	36.5
Cold Inaniwa Chuka Noodle with Ceviche Dipping Sauce	16



NOBU HOT DISHES

CLASSIC

Black Cod Miso	42.5
Black Cod Butter Lettuce	22.5
Baby Tiger Shrimp Tempura with Creamy Spicy or Ponzu Sauce	23
Baby Tiger Shrimp Tempura with Three Sauces	24.5
Squid 'Pasta' with Light Garlic Sauce	25
Shrimp and Lobster with Spicy Lemon Dressing	31
Lobster Wasabi Pepper	45
Shrimp Spicy Garlic	28
Scallop Spicy Garlic or Wasabi Pepper Sauce	42
Seafood Toban Yaki	26.5
Beef Toban Yaki	25
Chicken Toban Yaki	29
Lamb Anticucho Miso	36

NOW

Wagyu Dumplings with Spicy Ponzu (5pcs)	25
Chilean Sea Bass Wasabi Lime Miso	42.5
Pan Fried Hake Shiso Salsa	28
Arctic Char with Crispy Shiso	22
Pan Fried Scallops with Yuzu Truffle (2pcs)	24
Pan Fried Scallops with Jalapeno Dressing	42
Soft Shell Crab Kara-age with Ponzu	15
King Crab Tempura Amazu Ponzu	27
Shrimp Martini with Nobu Tomato Gazpacho	26
Lobster Tempura with Creamy Lemon and Red Jalapeno Dressing	29.5
Lobster with Truffle Butter and Spicy Lemon Dressing	55
Umami Chicken Wings	20
Crispy Pork Belly with Apple Wasabi Salsa	25
Matsuhisa Sliders (2 pcs)	32

OMAKASE

*Experience the Essence of Chef Matsuhisa's Cuisine with
a Multi-course Chef's Omakase Menu.*

Signature £100

For last orders of Omakase please speak to your server



JAPANESE WAGYU BEEF GRADE - A5

£58 per 75 grams

Choice of Preparations

New Style Toban Yaki Steak Ishiyaki Tacos (6pcs)

TEMPURA

Shrimp	12	Avocado	4
Corn Kakiage	14	Broccoli	4
Shojin (mixed veggies)	15	Shiitake Mushroom	5
Sea Urchin with Shiso	20	Zucchini	4
Asparagus	5		

NIGIRI & SASHIMI

Price per piece

*Tuna	5	Squid	4.5
*Toro	7	Crab	7
*O-Toro	9	Sea Urchin	9.50
Yellowtail	6	Salmon Egg	6.5
Salmon	5	Smelt Egg	4
Smoked Salmon	5	Scallop	6.5
Brill	5	Razor Clam	5
Sea Bass	5.5	Shrimp	4.5
Japanese Sea Bream	6	Sweet Shrimp	4.5
*Spicy Tuna	5.5	Jumbo Shrimp	6.5
Spicy Salmon	5	Freshwater Eel	7
Spicy Yellowtail	6.5	Tamago	4
Spicy Toro	7.5	Japanese Wagyu	10
Mackerel	4	Octopus	4



SUSHI MAKI

*Tuna	Hand Roll	10	Cut Roll	10
*Tuna & Asparagus	Hand Roll	10	Cut Roll	11
*Spicy Tuna	Hand Roll	10	Cut Roll	10
Spicy Yellowtail	Hand Roll	10.5	Cut Roll	10.5
Yellowtail & Scallion	Hand Roll	10.5	Cut Roll	10.5
*Toro & Scallion	Hand Roll	11.5	Cut Roll	11.5
Salmon	Hand Roll	10	Cut Roll	10
Yellowtail & Jalapeno	Hand Roll	11	Cut Roll	11
Salmon & Avocado	Hand Roll	11	Cut Roll	13
Scallop & Smelt Egg	Hand Roll	12	Cut Roll	12
Eel & Cucumber	Hand Roll	12.5	Cut Roll	15
Shrimp Tempura	Hand Roll	10.5	Cut Roll	14
Salmon Skin	Hand Roll	10.5	Cut Roll	12
Vegetable	Hand Roll	11	Cut Roll	11
Kappa	Hand Roll	8	Cut Roll	8
Avocado	Hand Roll	8	Cut Roll	8
Ume Shiso	Hand Roll	8	Cut Roll	8
Oshinko	Hand Roll	8	Cut Roll	8
Kanpyo	Hand Roll	8	Cut Roll	8
Sun Roll			Cut Roll	12
* House Special			Cut Roll	16
Soft Shell Crab Roll			Cut Roll	14
California	Hand Roll	12.5	Cut Roll	15

NOBU CUP SUSHI

Served per cup

Available to be made from any of our sushi selection

Shushi Cup Selection (10pcs) 45

Sushi Selection 48

Sashimi Selection 48

NOBU TACOS

(Minimum order of 2)

Tuna	5	Salmon	5
King Crab	7	Lobster	6
Japanese Wagyu Beef (6pcs)	58		



KUSHIYAKI

(2 skewers per order)

Served with Anticucho or Teriyaki Sauce

Asparagus	10.5
Shiitake	10.5
Chicken	17.5
Salmon	18
Beef	23
Shrimp	19.5
Scallop	20

SHUKO SNACKS

Edamame	6.5
Schichimi Edamame	7.5
Crispy Squid Creamy Lemon	14.5
Shishito Peppers Yuzu Miso	13.5
Chicken Kara-age	15
Black Cod Croquettes	17.5
Caviar & Avocado Nori Taco	28

VEGETABLES

COLD

Avocado Tartare	13
Courgette Tataki with Ponzu	14.5
Tomato Ceviche	11.5
Cucumber Salad Spicy Ponzu	10
Kelp Salad	14.5
Shiitake Mushroom Salad	15.5
Oshinko	11.5
Oshitashi	9.5

HOT

Grilled Asparagus Dry Miso	18
Vegetables Spicy Garlic	16
Tenderstem Broccoli with Shiso Salsa	11.5
Nasu Miso	14



Cauliflower Jalapeno	15
Warm Mushroom Salad	19
Vegetable Toban Yaki	17
Mushroom Toban Yaki	19
Tofu Steak with Anticucho or Teriyaki Sauce	18

SOUP AND RICE

Miso Soup	6
Clear Soup	7
Spicy Seafood Soup	10
Steamed Rice	6
Mushroom Soup	6

YAKIMONO

Chicken with Nobu Sauces	27
Salmon with Nobu Sauces	27

BENTO BOXES

CLASSIC 39.5

Sashimi Salad with Matsuhisa Dressing

*Assorted Sushi

Baby Tiger Shrimp Creamy Spicy

Black Cod with Miso

Vegetable Spicy Garlic with Rice

Miso soup

DELUXE 49.5

*Toro Sashimi Salad Yuzu Miso

*Assorted Sushi

Langoustine Tempura Ama Ponzu

Grilled Beef Tenderloin Teriyaki

Scallop Spicy Garlic with Rice

Miso Soup



CHILDREN'S 21

Kappa Cut Roll
Baby Tiger Shrimp Tempura
Chicken Umami Kushiya
Mixed Vegetables Teriyaki

VEGETARIAN 31.5

Shiitake Salad with Matsuhisa Dressing
Tomato Quinoa Ceviche
Vegetable Cut Roll
Asparagus Dry Miso
Vegetable Spicy Garlic with Rice
Vegetarian Miso Soup

ERABU LUNCH MENU

One appetizer, one main dish and dessert 32.5

Two appetizers, one main dish and dessert 39.5

NOBU SPECIAL APPETIZERS

*Crispy Rice with Tuna
Whitefish New Style Sashimi
Salmon Tataki
Sashimi Salad with Matsuhisa Dressing
*Today's Sashimi Selection
New Style Tofu
Seafood Ceviche
Spinach with Dry Miso

NOBU MAIN DISHES

Arctic Char with Shiso Salsa
Today's Sushi Selection
Tempura Selection
Scallop and Shrimp Okonomiyaki
Spicy Pork Belly Inaniwa
Beef Anticucho Donburi
Cauliflower Jalapeno

DESSERT

Choice from Today's Tapas Dessert Selection



DESSERT

Chocolate Bento Box <i>Chocolate Fondant with Green Tea Ice Cream</i>	13
Nobu Chocolate Tart <i>Sake Kasu Ice Cream, Cinnamon Custard, Almond Crumble and Hot Chocolate Sauce</i>	14
Suntory Whisky Cappuccino <i>Coffee Brulee with Cacao Crunch, Milk Ice Cream and Suntory Whisky Foam</i>	11.5
Sub Zero Yoghurt <i>Frozen Yoghurt, Fresh Berries, Blueberry and Cider Coulis</i>	12.5
Macana <i>White Chocolate Mousse, Pistachio Charged Sponge, Mango Cream and Kalamansi Sorbet</i>	12.5
Berkeley Cheese Cake <i>Vanilla Cheese Cake, Oat Cookie Crumble, Raspberry Foam and Ginger Ice Cream</i>	12.5
Warm Chocolate Satandagi <i>Warm Chocolate and Pistachio Ganache served with Almond Ice Cream, Caramelised Pistachios and Mixed Berry Coulis</i>	13
Kumo <i>Prosecco Mousse, Lemon and Thyme Sponge, Raspberry and Peach Sorbet</i>	12.5
Fuji Apple Crumble <i>Seared Fuji Apple with Sesame Oil, Toffee Sauce, Peanut Ice Cream, Coconut Crumble</i>	12.5
Steamed Ginger Pudding <i>Steamed Ginger Pudding, Nutmeg Ice Cream and Nikka Whiskey</i>	11.5
Homemade Ice Creams & Sorbets	4
Mini Cone	4
Ice cream Mochi	4

Menu is subject to change. If you have any dietary requirements or food allergies please inform your server.

Prices are displayed in British Pounds and are inclusive of VAT

15% Discretionary Service Charge will be added to your bill.

Please note for groups of 7 or more guests we only allow payments using a maximum of 5 credit/debit cards.

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