



CHILLED SUNDAYS
BY NOBU

MENU
£80 per person

WELCOME COCKTAIL

SHARING PLATTERS
YELLOWTAIL JALAPEÑO
WHITE FISH TIRADITO

CRISPY RICE WITH TUNA
SEA BASS AND TUNA NIGIRI
SPICY YELLOWTAIL CUT ROLL

MAIN COURSE *served with rice*
(Choose one option)

PAN FRIED SEA BASS WITH SHISO SALSA
BEEF TOBAN YAKI
POUSSIN TRUFFLE TOBAN YAKI
(Upgrade for A5 Wagyu Beef £50)

DESSERT PLATTER
PORTMAN SQUARE CHEESECAKE
MACANA
WHISKY CAPPUCINO
MOCHI SELECTION

Add On

EDAMAME	8
ROCK SHRIMP TEMPURA	29.5
BLACK COD BUTTER LETTUCE	29
BROCCOLI SHISO	14
ASPARAGUS DRY MISO	22

WELCOME COCKTAIL
(Choose one option)

KOKORO

Haku Vodka, Mancino Sakura Vermouth,
Cold Brew Hibiscus Flower, Jasmine Kombucha,
Verjus

PORTMAN PALOMA

Ojo de Dios Hibiscus Mezcal, Chili, Lime,
Two Keys Grapefruit Soda

PORTMAN LYCHEE MARTINI

Singani 63, Lime, Lychee Liqueur, Lychee Juice

ALOE VERA VIRGIN MOJITO

(Non - Alcoholic)

Shiso Leaves, Aloe Vera

JAPANESE VIRGIN MARY

(Non - Alcoholic)

Wasabi, Ginger

Add On

HOKUSETSU DAIGINJO BLACK LABEL

Full bodied with creamy texture. Notes of peach,
banana and lactic nuances.

Small	Large	Bamboo
37	77	61