

NOBU NOW

Niju	12.5
Kaizoku	12.5

DESSERT WINE

Btl (75cl) Btl (50cl) Gls (75ml)

Royal Tokaji Aszu, 5 Puttonyos 2013, Oremus, Hungary	102	17
Sauternes 1er Cru Classe 2003, Chateau Sigalas Rabaud, France	160	18
Chateau D'Yquem 1983 "Lur Saluce" 1er Grand Cru Classe' France	1550	

NOBU CLASSIC

Chocolate Bento Box	12.5
Fuji Apple Crumble	12.5
Steamed Ginger Pudding	11.5
Strawberry Cheesecake	12.5
Sub Zero Yoghurt	12.5
Warm Chocolate Satandagi	12.5
Suntory Whiskey Cappucino	11.5

DIGESTIFS 50ml

Amaretto	9
Drambuie	9
Fernet Branca	9
Frangelico	9
Grand Marnier	9
Patron XO Café	9
Sambuca Meletti	9

GRAPPA 50ml

Seasonal Fruit Platter	14.5
Selection of Ice creams and Sorbets	4
Selection of Ice cream Mochi - per piece Vanilla, green tea, coconut, yuzu, hazelnut, mango, dulce de leche, strawberry, chestnut	4
Lollipop	4

JAPANESE PLUM WINE & DIGESTIVE 50ml

Takara Plum Wine	6.5
Hokusetsu Ume Shu	9
Gozenshu 9 Yuzushu	13

Executive Pastry Chef: Regis Cursan

All wines contain sulfites

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
If you have any dietary requirements or food allergies please inform your waiter

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