

## NOBU CLASSIC

### COLD

*Hot Miso "Chips" Tuna and Scallop (4pcs)	15
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
Ceviche	16
Tuna Tempura Roll	15
Field Greens with Matsuhisa Dressing	9.5
Sashimi Salad with Matsuhisa Dressing	22
Kelp Salad	14.5
Lobster Salad with Spicy Lemon Dressing	29
Inaniwa Pasta Salad with Lobster	29.5
Salmon Skin Salad	14.5
Shiitake Mushroom Salad	15.5
Spinach Salad with Whitefish Sashimi	16.5
Oshitashi	9.5
Combination Sunomono	15.5
Oshinko	11.5
New Style Sashimi - Salmon, Sweet Shrimp, Beef, Whitefish, Scallop or Razor Clam	17

### OMAKASE

with the multi-course omakase menu

**Nobu Classic £100**

**Nobu Now £100**

**Nobu #NL20 £150**

**Vegetarian £70**

For last orders of Omakase please speak to your waiter

### HOT

Snow Crab with Creamy Spicy Sauce	26
Squid Pasta with Light Garlic Sauce	24.5
Shrimp Spicy Garlic	28
Scallops Spicy Garlic or Wasabi Pepper Sauce	42
Shrimp and Lobster with Spicy Lemon Dressing	31
Lobster Wasabi Pepper	45
Baby Tiger Shrimp with Ponzu, Creamy Spicy or Jalapeno	20.5
Baby Tiger Shrimp with Three Sauces	22
Black Cod Miso	42.5
Black Cod New York Style	22.5
Tea Smoked Lamb Anticucho	36
Beef Tobanyaki	24
Seafood Tobanyaki	25.5
Pan Fried Dover Sole with Red Chilli Shiso Salsa	42

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**

## NOBU NOW

### COLD

Vegetable Hand Roll with Sesame Dressing	12.5
Sea Bass Sashimi with Dried Miso and Yuzu	20
*Seared Toro with Onion Ponzu and Jalapeno Dressing	27.5
Seared Salmon Sashimi with Creamy Amarillo	16.5
Crispy Rice with choice of Spicy Tuna, Salmon or Yellowtail	19.5
Crispy Rice with Spicy Toro	23
Octopus Carpaccio with Jalapeno Dressing	21.5
Lobster Quinoa Ceviche	27.5
Avocado Salad	14.5
Baby Spinach Salad	18
Baby Spinach Salad with Lobster or Shrimp	32.5
Baby Spinach Salad with King Crab	33.5
Baby Artichoke Salad	22
Kohlrabi Salad with Dried Miso	16
Beef Tenderloin Tataki with Ponzu	22.5
Seafood Salad with Ceviche Miso	19.5

### JAPANESE WAGYU BEEF

**GRADE - A5**  
**£55 per 75 grams**

#### Choice of Preparations

**New Style    Tataki    Tobanyaki    Steak    Tacos (6pcs)**

### HOT

Fresh English Shrimp with Red Chilli Shiso Salsa	16
Spicy Chicken Tacos (6pcs)	24
Matsuhisa Sliders (2pcs)	32
Pan Fried Scallops with Yuzu Truffle (2pcs)	24
Soft Shell Crab Kara-age with Ponzu	13.5
Soft Shell Crab Tempura Amazu Jalapeno	12
King Crab Tempura with Amazu Ponzu	25
Chilean Seabass Umami or Red Jalapeno Miso	42.5
Wagyu Gyoza with Spicy Ponzu	22.5
Lobster Tempura with Tamari Honey Sauce	45
Steamed Dover Sole with Yuzu and Dried Miso	42
Arctic Char Yuzu Soy Butter	22
Wagyu Sukiyaki with Onsen Tamago	55
Roasted Duck Breast with Wasabi Salsa	22.5

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