



NOBU

EVENTS & PRIVATE DINING



A vibrant part of Mayfair dining since 1997, Nobu London is a name synonymous with exceptional private experiences.

For nearly three decades, Chef Nobu Matsuhisa has been celebrated for his innovative new style Japanese cuisine. By combining his cutting-edge creativity with outstanding hospitality in a glamorous setting, his restaurants all over the world have garnered numerous awards and accolades.

Based on our unprecedented foundation for success, our team can create a unique dining experience for you - whether in our private dining room, an off-site location, or in the privacy of your own home.

Nobu London
19 Old Park Lane
London, W1K 1LB

+44 (0)20 7447 4747
londonevents@noburestaurants.com



EXCLUSIVE HIRE

As the very first European Nobu location, our restaurant is instantly recognisable, and offers an iconic setting for any event. With classic, minimalist interiors and views out over Hyde Park, the restaurant offers bright daytime dining or an intimate evening atmosphere.



OUR PRIVATE DINING ROOM

Located just off the main restaurant is our private dining space, The White Room. The skylight atrium bathes the room in natural light during the day, and transforms it with soft light in the evening. Round tables, long tables or standing can all be accommodated.



PLANNING YOUR EVENT

Private Dining in The White Room

50 guests seated

70 guests standing



Group Dining in the Restaurant

13 to 18 guests seated

Exclusive Hire of the Restaurant

200 guests seated

250 guests standing



NOBU-STYLE CUISINE

Treat your guests to our pioneering Nobu-style cuisine, a blend of classic Japanese techniques and innovative South American flavours.

We can cater for all tastes and occasions, from one-bite canapés for a drinks reception, to bespoke multi-course menus fitting for a celebration.

For something truly unique, speak to our team about interactive stations, ideal for off-site events, sushi and beverage masterclasses, and more.







LUNCH MENU

£90 PER PERSON

Edamame

Baby Spinach Salad Dry Miso with Shrimp

Assorted Nobu Sushi

Black Cod Butter Lettuce

Grilled Poussin with Truffle Teriyaki Sauce

Seasonal Vegetables

Steamed Rice

Chocolate Bento Box

Vegetarian and vegan menus available on request



DINNER MENUS

£120 PER PERSON

Edamame

Yellowtail Jalapeño

Sashimi Salad with Matsuhisa Dressing

Assorted Nobu Sushi

Salmon Fillet with Ama Ponzu and Coriander

Grilled Poussin with Truffle Teriyaki Sauce

Steamed Rice

Chocolate Bento Box

£140 PER PERSON

Edamame

New Style Salmon Sashimi

Baby Spinach Salad with Lobster

Assorted Nobu Sushi

Black Cod Miso

Beef Tenderloin Anticucho

Steamed Rice

Chocolate Bento Box



DINNER MENUS

£170 PER PERSON

Edamame

Sashimi Starter Three Ways

Yellowtail Tartare with Oscietra Caviar, Crispy Rice with Spicy Salmon, Seared Toro with Onion Ponzu)

Lobster Salad with Spicy Lemon Dressing

Assorted Nobu Sushi

Chilean Sea Bass with Red Jalapeño Miso

Japanese Wagyu Beef

Seasonal Vegetables

Steamed Rice

Chocolate Bento Box

Vegetarian and vegan menus available on request





BEVERAGES

Our extensive bar menu features a broad selection of drinks, suitable for events of all kinds.

Choose from our list of hand-crafted cocktails and mocktails, or our wide variety of unique wines and Hokusetsu sake, made especially for Nobu restaurants.

Our expert bar team can curate beverage packages to suit your tastes and budget, or carefully select individual pairings for every dish featured on your final menu.

Complete your event with our selection of digestives, coffee or a cup of our finely brewed green tea - the proceeds from every cup purchased goes to The Childhood Trust, a charity which helps London's most vulnerable children.



F.A.Q.

Nobu London is located on the first floor of the COMO Metropolitan Hotel. The nearest tube station is Hyde Park Corner.

Our team are proud to work with world-class creatives, from florists to leading musical talent. We are here to help you with those finishing touches for your event.

We can accommodate dietary requirements and allergies when informed in advance.

Venue hire, minimum spends and deposit terms may apply, depending on your event.

Extras, such as presentation facilities, customised menus and place cards are available on request.

*Making sushi is an art, and
experience is everything.*

CHEF NOBU MATSUHISA





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