

SHUKO "SNACKS"

Edamame	6
Spicy Edamame	8
Shishito Peppers	10
Salt and Pepper Squid with Jalapeño and Coriander	18

TEMPURA

Tiger Shrimp (2pc)	10
Seasonal Shojin (7pc)	10
Japanese Mixed Mushrooms	16

SOUPS & RICE

Steamed Rice	6
Sushi Rice	6
Miso Soup with Tofu and Wakame	5
Spicy Seafood Soup	10
Vegetable or Mushroom Soup	6

*Option to Add Inaniwa Noodles for £6
or Soba Buckwheat Noodles for £3*

VEGETABLES

Brick Oven Roasted Seasonal Mushrooms with Yuzu Truffle Dressing	20
Brick Oven Roasted Cauliflower with	16

SIGNATURE PREPARATIONS

Tartare

Toro with Caviar	25
Salmon with Caviar	20
Yellowtail with Caviar	20
Avocado with Crispy Quinoa	12

Jalapeño Style (6pc)

Yellowtail	21
Salmon	19
Toro	42
Mackerel	17

Tiradito Style (9pc)

Fluke	19
Japanese Red Snapper	24
Hand Dived Scallop	21
Avocado	12

New Style Sashimi (9pc)

Sea Bass	17
Salmon	18
Beef	18
Oyster (6pc)	26
Cherry Tomato & Tofu	12

Dry Miso Style (9pc)

Japanese Red Snapper	24
Golden-eye Snapper	market price
Baby Yellowtail	market price
Asparagus	14

Jalapeño Salsa	16
Brick Oven Roasted Broccoli with Ikura and Red Dragon Sauce	15
Nasu Miso	12
Vegetable or Mushroom Toban-Yaki	16

Crispy Rice (8pc)

Tuna	20
Yellow tail	19
Salmon	19
Avocado	12

Prices are inclusive of VAT - 12.5% Discretionary Service Charge
will be added to your bill

Please inform your server if you have any
dietary requirements or food allergies

SUSHI & SASHIMI

(price per piece)

Yellowtail	6
Fluke	5
Japanese Red Snapper	6
Bluefin Tuna	6
Toro	7
O-Toro	9
Salmon	4
King Salmon	5
Mackerel	4
Live Eel	7
King Crab	9
Octopus	5
Scallop	5
Masago	4
Salmon Egg	5
Tamago	4
Squid	5
Shrimp	5
Red Prawn	8
Langoustine	9
Golden-eye Snapper	market price
Baby Yellowtail	market price
Japanese Wagyu Nigiri (2pc)	18
Fresh Wasabi	5

SUSHI ROLLS

	Hand	Cut
Cucumber	5	7
Tuna - Spicy or Regular	9	11
Salmon - Spicy or Regular	9	10
Eel and Cucumber	10	12
Shrimp Tempura	10	12
Yellowtail Jalapeño	10	12
Salmon Avocado	10	11
Salmon Skin	10	11
Spicy Scallop	10	12
California	11	14
Toro Taku Jalapeño	12	14
Vegetable		10
Soft Shell Crab		14
Nobu's House Special		15
New Style		24
Lobster Tempura		26
Shoreditch Live Unagi Special		28
Japanese Wagyu New Style		48

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10/09/17



Please join us for breakfast, lunch or Saturday and Sunday brunch

Explore our most popular dishes featured below

Breakfast 7am - 11am			
Nobu-Style "Full English"	£17	Açaí 'Donburi'	£12
Scrambled Egg Donburi	£13	Tapioca Breakfast Bento Box	£12
Matcha Waffle and Chicken	£16	Nobu Honey Toast	£12
Matsuhisa Benedict	£18	Soba Pancakes	£12
"Bagel and Lox"	£12	Mango Chia	£6
BREAKFAST PACKAGE - £20			
Includes a choice of tea or coffee and juice with unlimited access to our Breakfast Buffet			

Lunch 12pm - 3pm			
Noodles and Bento Boxes		Donburi Sets	
Green Tea Soba in Hot Broth	£10	Duck Confit Apple Karashi Sumiso	£20
Yaki Udon with Pork Belly	£20	Braised Short Rib Yakiniiku	£20
Business Bento	£26	Seafood & Tomato Ceviche	£20
Shojin Bento	£30	Chicken Karaage	£20
Classic Bento	£37	Salmon Oyako	£32

Nobu Shoreditch Brunch
Every Saturday and Sunday starting 11:30am until 3pm

MELBOURNE	SAN DIEGO	LOS ANGELES	DUBAI	CAPE TOWN
MOSCOW	MEXICO CITY	BUDAPEST	BEIJING	PERTH
LANA'I	MONTE CARLO	KUALA LUMPUR	MANILA	DOHA

05/01/18

www.nobuhotels.com

BENTO BOXES

Served with Miso Soup

The Business £26

*Your choice of Grilled Salmon, Jidori Chicken or Beef Tenderloin
with Teriyaki, Anticucho or Wasabi Pepper Sauce
Sashimi Salad and Vegetable Donburi*

The Classic £37

Assorted Sushi, Sashimi Salad, Black Cod, Vegetable Donburi, Rock Shrimp

The Shojin £30

Spinach Salad, Vegetable Sushi, Nasu Miso, Cauliflower Jalapeño, Vegetable Donburi

DONBURI

Served with choice of Miso Soup or Field Greens Salad with Matsuhisa Dressing

Duck Confit with Apple Karashi Sumiso	20
Braised Short Rib with Caramelized Onion and Yakiniku Sauce	20
Seafood and Tomato Ceviche	20
Asparagus & Shiitake with Shaved Parmesan and Truffle Teriyaki	20
Chicken Karaage with Creamy Jalapeño	20
Salmon Oyako Donburi	32
Tekka Donburi	34
Chirashi Donburi	36
Live Unagi Donburi	market price

NOODLES

Udon Noodles in Hot Soy Broth	10
Green Tea Soba Noodles in Hot Soy Broth	10
<i>Additional Toppings: 2pc Shrimp Tempura 10 Vegetable Tempura 6 Chicken Thigh 10</i>	
Yaki Udon with Pork Belly and Tonkatsu Sauce	20

SALADS

Field Greens Salad and Paper Thin Vegetables with Matsuhisa Dressing	9
Quinoa Tabouli with Pomegranate and Feta	12
Shiitake Salad with Spicy Lemon Dressing	12
Artichoke Salad with Dry Miso	19
Baby Spinach Salad with Dry Miso	18
Sashimi Salad with Matsuhisa Dressing	22
<i>Add to Any Salad Above: Avocado 6 Half Lobster 24 Snow Crab 24 5pc Shrimp 18</i>	
Butter Lettuce Salad with Mochi and Truffle	21

NOBU TACOS

(minimum order of 2)

Wagyu Beef Aji Amarillo	8
Tuna Jalapeño Salsa	5
Salmon Jalapeño Salsa	5
Spicy Vegetable	4

COLD

Spicy Miso Chips - Tuna or Scallop	15
Salmon Sashimi Yuzu Karashi Sumiso	22
Bluefin Tuna Tataki with Ponzu and Wasabi Salsa	28
Tuna Tataki with Tosazu	22
Beef Tenderloin Tataki with Ponzu (90g)	24
Oysters with Nobu Sauces	15
Oyster Shooter with Quail Egg	7
Lobster Ceviche on Butter Lettuce with Crispy Quinoa	24
Seafood Ceviche	17
Octopus Carpaccio with Paper Thin Vegetables	21

COLD SHOREDITCH SPECIALS

Salmon Nashi	20
Octopus and Surf Clam Ceviche	18
In-House Live Unagi Ceviche	28
Langoustine with Onion Salsa (4pc)	36
Seared Toro with Chocolate Miso and Truffle Oil	45

Japanese A5 Wagyu

Choice of Styles £55 per 75 grams

New Style, Tataki, Kushiya, Steak or Hot Stone

HOT

King Crab Ama Ponzu	34
Black Cod Den Miso	42
Black Cod Butter Lettuce	21
Squid "Pasta" with Light Garlic Sauce	23
Rock Shrimp Tempura - Creamy Spicy, Ponzu or Creamy Jalapeño	19
Pan Seared Mediterranean Sea Bass - Dry Miso or Shiso Salsa	28
Arctic Char with Butter Yuzu Soy and Crispy Spinach	28
Shrimp and Lobster with Spicy Lemon Dressing	34
Beef or Seafood Toban-Yaki	26
Jidori Chicken Toban with Spicy Lemon Miso	22
Shrimp - Wasabi Pepper or Spicy Garlic (6pc)	25
Scallops - Wasabi Pepper or Spicy Garlic (5pc)	29
Nobu Kushi with Teriyaki or Anticucho Sauce - Beef, Salmon or Shrimp	19
Nobu Kushi with Teriyaki or Anticucho Sauce - Squid or Chicken	16
Umami Chicken Wings with Red Dragon Sauce	18

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Artichoke Salad with Dry Miso	19
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Sashimi Salad with Matsuhisa Dressing	22
<i>Add to Any Salad Above: Avocado 6 Half Lobster 24 King Crab 24 5pc Shrimp 18</i>	
Butter Lettuce Salad with Mochi and Truffle	21

OMAKASE

Experience the essence of Chef Nobu's cuisine
with a multi-course tasting menu.
£85 or £110
Vegetarian £65

HOT

King Crab Tempura Ama Ponzu	34
Black Cod Den Miso	42
Black Cod Butter Lettuce	21
Squid "Pasta" with Light Garlic Sauce	23
Pan Seared Mediterranean Sea Bass - Dry Miso or Shiso Salsa	28
Arctic Char with Butter Yuzu Soy and Crispy Spinach	28
Wagyu Gyoza (6pc)	28
Rock Shrimp Tempura - Creamy Spicy, Butter Ponzu or Creamy Jalapeño	19
Shrimp and Lobster with Spicy Lemon Dressing	34
Beef or Seafood Toban-Yaki	26
Whole Lobster with Wasabi Pepper Sauce	44
Whole Lobster Tempura Ama Ponzu	44
Shrimp - Wasabi Pepper or Spicy Garlic (6pc)	25
Scallops - Wasabi Pepper or Spicy Garlic (5pc)	29
Grass Fed Beef Tenderloin with Three Sauces and Home-made Pickles	26
Roasted Jidori Chicken with Three Sauces and Home-made Pickles	22
Nobu Kushi with Teriyaki or Anticucho Sauce - Beef, Salmon or Shrimp	19
Nobu Kushi with Teriyaki or Anticucho Sauce - Squid or Chicken	16
Truffle Rice Toban with Sauteed Mushrooms	28

Japanese A5 Wagyu

Choice of Styles £55 per 75 grams
New Style, Tataki, Kushiyaiki, Steak or Hot Stone

COLD SHOREDITCH SPECIALS

Salmon Nashi	20
Octopus and Surf Clam Ceviche	18
In-House Live Unagi Ceviche	28
Langoustine with Onion Salsa (4pc)	36
Seared Toro with Chocolate Miso and Truffle Oil	45

NOBU TACOS

(minimum order of 2)

Wagyu Beef Aji Amarillo	8
Lobster Wasabi	7
Snow Crab Yuzu Kosho	7
Lamb Aji Matsuhisa	6
Tuna Jalapeño Salsa	5
Salmon Jalapeño Salsa	5
Spicy Miso Vegetable	4

HOT SHOREDITCH SPECIALS

Lobster and Nasu Anticucho Hoba-Yaki	28
Chilean Sea Bass with Creamy Yuzu Kosho and Truffle Honey	38
Chilean Sea Bass Yuan-Yaki Style, Artichoke Puree, Citrus Daikon	36
Nobu Style Fish & Chips with Chilean Sea Bass	35
Grass Fed Beef Tenderloin Yuzu Truffle with Crispy Onions	32
Crispy Kurobuta Pork Belly with Spicy Miso Caramel	28
King Crab Leg with Uni and Creamy Wasabi	38
Brick Oven Roasted Octopus with Anticucho Miso Sauce	24
Rack of Baby Scottish Lamb, Anticucho Miso, Aji Matsuhisa & Black Garlic Tosazu	36
Jidori Chicken Toban with Spicy Lemon Miso	22
Umami Chicken Wings with Red Dragon Sauce	18
Duck Confit with Raspberry Teriyaki	26
Nasu Matsuhisa with Creamy Shrimp and Scallop	26
Scallops & Foie Gras with Umeboshi Plum and Honey Sauce	46
Dry Aged (28 Days) Grass Fed Ribeye with Three Sauces and Home-made Pickles	36
Dry Aged (28 Days) Grass Fed Ribeye, Japanese Mushrooms, Balsamic Hobayaki	36

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