



NOBU SHOREDITCH DINNER MENU

SHUKO "SNACKS"

Edamame	5	Spicy Edamame	6
Shishito Peppers	8	Salt and Pepper Squid	12
Spicy Miso Chips – Tuna or Scallop			12
Crispy Rice: Avocado	12	Spicy Tuna	18
		Salmon	16
		Yellowtail	16

NOBU TACOS

minimum order of 2

Japanese Beef	9	Lobster	9
Tuna	7	Salmon	6
Vegetable	4	Avocado with Caviar	12
Scallop	7		

COLD

Yellowtail Sashimi with Jalapeño	20
Toro Sashimi with Jalapeño	36
Toro Tartare with Caviar	24
Salmon or Yellowtail Tartare with Caviar	19
Artic Char Dry Miso	19
Whitefish Tiradito	18
Salmon New Style Sashimi	17
Tuna Tataki with Tosazu	19
Seafood Ceviche	15
Field Greens Salad with Matsuhisa Dressing*	8
Sashimi Salad with Matsuhisa Dressing	20
Baby Spinach Salad with Dry Miso*	16
Shiitake Salad with Spicy Lemon Dressing*	12
Salmon Skin Salad	14
Kelp Salad	11
Oshinko	12
Oshitashi	12
Lobster Salad with Spicy Lemong Dressing	36

*Add to Salads

Avocado 6 Shrimp 18 King Crab 24 Lobster 24



HOT

“Half and Half” Black Cod and Nasu Miso	22
Black Cod Miso	39
Mediterranean Sea Bass Shiso Salsa	26
Chilean Sea Bass Dashi Ponzu	39
Rock Shrimp Tempura - Creamy Spicy, Butter Ponzu or Creamy Jalapeño	20
King Crab Tempura Ama Ponzu	36
Lobster Tempura Ama Ponzu	24/44
Scallop – Wasabi Pepper or Spicy Garlic	32
Creamy Spicy Crab	29
Jidori Chicken Toban-Yaki	21
Roasted Jidori Chicken with choice of Teriyaki, Anticucho or Wasabi Pepper Sauce	21
Beef or Seafood Toban-Yaki	28
Grass Fed Beef Tenderloin with choice of Teriyaki, Anticucho or Wasabi Pepper Sauce	29

NOBU SHOREDITCH NOW

Chilean Sea Bass with Creamy Yuzu Kosho	39
Arctic Char Aquachile	24
King Crab Shichimi Butter	40
Grass Fed Beef Tenderloin Yuzu Truffle	30
Wagyu Gyoza	29
Rack of Baby Scottish Lamb with choice of Teriyaki or Anticucho	32
Dry Aged (28 Days) Grass Fed Ribeye Hobayaki with Japanese Mushrooms	38

KUSHIYAKI

choice of Teriyaki or Anticucho Sauce

Chicken	14	Salmon	16
Beef	19	Vegetable	9

JAPANESE A5 WAGYU

Choice of Styles £55 per 75 grams

New Style, Tataki, Kushiyaki, Steak or Hot Stone



OMAKASE

*Experience the essence of Chef Nobu's cuisine
with a multi-course tasting menu.*

The Signature £85 or The Cookbook Series £110

Vegetarian £65

VEGETABLES

Seasonal Mushrooms with Yuzu Truffle Dressing	18
Vegetables with Spicy Garlic Sauce	16
Nasu Miso	11
Shojin Tempura	12
Cauliflower with Jalapeño Salsa	12
Vegetable or Mushroom Toban-Yaki	18

SOUPS AND RICE

Steamed Rice	5	Miso Soup	6
Seasonal Mushroom Soup	7	Spicy Seafood Soup	12
Truffle Parmesan Rice	16		

SUSHI AND SASHIMI

Price per piece

Yellowtail	6	Fluke	5
Bluefin Tuna	5	Artic Char	6
Toro	7	O-Toro	9
Salmon	5	Sea Bass	6
Mackerel	4	Eel	8
King Crab	10	Octopus	5
Scallop	6	Masago	4
Salmon Egg	5	Tamago	4
Squid	4	Shrimp	5
Red Prawn	8	Japanese Wagyu Nigiri	12



SUSHI ROLLS

Cucumber	Hand Roll	4	Cut Roll	5
Tuna - Spicy or Regular	Hand Roll	9	Cut Roll	10
Salmon - Spicy or Regular	Hand Roll	8	Cut Roll	10
Eel and Cucumber	Hand Roll	11	Cut Roll	14
Shrimp Tempura	Hand Roll	9	Cut Roll	14
Yellowtail Jalapeño	Hand Roll	9	Cut Roll	11
Salmon Avocado	Hand Roll	9	Cut Roll	10
Salmon Skin	Hand Roll	10	Cut Roll	11
Spicy Scallop	Hand Roll	11	Cut Roll	14
California	Hand Roll	12	Cut Roll	14
Negi Toro	Hand Roll	10	Cut Roll	12
Vegetable			Cut Roll	7
Soft Shell Crab			Cut Roll	14
Nobu's House Special			Cut Roll	14
Salmon New Style			Cut Roll	15
Beef Tenderloin New Style			Cut Roll	20



DESSERT

Golden Kyu <i>Valrhona dark chocolate sphere with hot caramel sauce, passion fruit brulee, fresh mango</i>	13
Chocolate Passion Bar <i>Cocoa sponge, passion fruit ganache, milk chocolate Namelaka, honey comb, coconut sorbet</i>	12
Suntory Whisky Cappuccino <i>Coffee cream, coffee almond crunch, milk ice cream, Suntory Whisky foam</i>	12
Nobu Fruit Crumble <i>Seasonal fruit, crumble, coconut sorbet</i>	12
Bento Box <i>Valrhona dark chocolate fondant with imperial matcha ice cream</i>	13
Red Berry Cheesecake <i>Cream cheese & sour cream cheesecake, pecan crumble, forest fruit sorbet</i>	12
Harumaki <i>Banana and dulce de leche harumaki with mango sorbet and passion fruit coulis</i>	13
Snow Ball <i>Sautéed strawberry, mascarpone mousse, meringue, sesame tuile</i>	11
Seasonal Fruit Plate	14
Assorted Mochi Ice Cream	10
Homemade Ice Cream or Sorbets	10

** Prices are inclusive of VAT - 12.5%*

Discretionary Service Charge will be added to your bill

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