



OLD PARK LANE

Private Dining & Events

WELCOME TO NOBU LONDON

At Nobu London, we've been curating world-class dining experiences on Old Park Lane since 1997. Known for our pioneering New Style Japanese cuisine, we pair culinary innovation with flawless service to create events that feel effortless, yet unforgettable.

Whether hosted in our elegant restaurant, refined private dining room, or in your own space - at home, the office, or beyond - every event is crafted with precision, style and care.

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

- Nobuyuki "Nobu" Matsuhisa

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From private dining rooms to the full restaurant, explore the iconic settings at Old Park Lane that transform your event into something special.



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FOOD & DRINK

Review our range of signature dishes, bold new creations, curated menus and drinks. This is what truly defines the Nobu experience.



3

ELEVATED EXPERIENCES

Add theatre and flair to your event. From interactive stations to tastings and flower decorations, make your event feel personal.



4

NOBU COMES TO YOU

Bring Nobu beyond Old Park Lane, with catering and at-home experiences crafted with precision. The same Nobu experience, in your space.

1 SPACES AT NOBU LONDON

Nobu London offers a collection of distinctive spaces, each with its own character and atmosphere.

From the light-filled Shiro Room to the vibrant Oku Space, the iconic full restaurant or the intimacy of the Sushi Counter, every setting is crafted to host events with style and precision. Whether private or grand in scale, our spaces provide the perfect backdrop for unforgettable occasions.

[View The Shiro Room →](#)

[View The Oku Space →](#)

[View Our Full Restaurant →](#)

[View The Sushi Counter →](#)



THE SHIRO ROOM



SHIRO ROOM

OUR OPEN SKY LIT ROOM THAT ADAPTS TO YOUR VISION

Tucked away to the side of the restaurant, The Shiro Room is our striking private dining space. A dramatic skylight floods the room with natural light by day, while soft, ambient lighting creates an inviting atmosphere by night.

The space can be fully personalised and branded to reflect your event and to bring your vision to life.

🍽 Seated: 15-50 🍷 Standing: 70

[View Shiro Room Gallery →](#)



SHIRO ROOM



THE OKU SPACE





OKU SPACE

EXPERIENCE THE DYNAMIC ENERGY & THEATRE OF NOBU

The Oku Space offers the energy and atmosphere of the main dining room, discreetly closed off to create a more exclusive and private setting.

With direct views of the Sushi Counter, it gives guests a front-row seat to our chefs in action - bringing a sense of theatre and craftsmanship to your event.

Exclusive Hire:

Standing: upto 45

Seated: upto 35

Open Space:

Long Table: 14 - 16

Round Tables: upto 18

[View Oku Space Gallery →](#)

OKU SPACE



THE FULL RESTAURANT



FULL RESTAURANT

THE RESTAURANT EXPERIENCE REIMAGINED FOR YOUR EVENT

Nobu London can be exclusively hired for your event or celebration, offering full access to the restaurant and the freedom to personalise the space as you wish.

From layout to decoration or branding, our team will work with you to deliver a memorable event in a setting that is both striking and versatile.

🍽 Seated: 170

🍷 Standing: 200

[View Restaurant Gallery →](#)



FULL RESTAURANT



THE SUSHI COUNTER





SUSHI COUNTER

A FRONT-ROW SEAT TO THE ARTISTRY OF NOBU CHEFS

For a truly immersive dining experience, the Sushi Counter offers a front-row seat to the skill and precision of our chefs.

In an intimate setting, guests can watch, interact with, and be served by Sushi Chefs as they craft each dish before their eyes. The Counter can also be hired exclusively for a hands-on Masterclass, complete with chef demonstration and guided sushi-making.

☞ Seated: 10

[View Sushi Counter Gallery →](#)



2 FOOD & DRINK

At the heart of every Nobu London event is food that *excites*. Renowned for redefining Japanese cuisine, Nobu pairs iconic signature dishes with bold new creations that push boundaries.

From intimate gatherings to full, large-scale celebrations, our menus are crafted to delight, with every detail tailored to suit your tastes and complement your occasion.

[View Nobu Lunch Set Menus →](#)

[View Nobu Dinner Set Menus →](#)

[View Nobu Canapé Menus →](#)

[View Drinks Overview →](#)



LUNCH MENUS

Each menu includes all of the listed dishes, served to share. Desserts individually plated.



LIGHT

£80

Edamame

Seabass Dry Miso
Baby Spinach Salad

Salmon Teriyaki OR Chicken Anticucho
Vegetable Sake Soy

Mochido

Guests will be asked to choose between Salmon Teriyaki and Chicken Anticucho in advance.



DELUXE

£100

Edamame

Chicken Anticucho Tacos
New Style Salmon Sashimi

Nobu Sushi Selection

Rock Shrimp Tempura with Creamy Spicy Sauce
Vegetable Sake Soy
Wagyu Dumplings with Spicy Ponzu Sauce

Matcha & Raspberry Mousse



PREMIUM

£130

Baby Corn Tempura with Truffle Honey

Yellowtail Jalapeño
Crispy Rice with Salmon

Nobu Sushi Selection

Black Cod Butter Lettuce
Cauliflower Japaleno
Beef Kushiyaki with Truffle Teriyaki Sauce

Miso Cappuccino

DINNER MENUS

Each menu includes all of the listed dishes, served to share. Desserts individually plated.



CLASSIC

£130

Edamame

—
Salmon New Style

Tuna Sashimi Salad with Matsuhisa Dressing

—
Nobu Sushi Selection

—
Chilean Seabass with Red Jalapeño

Lamb Rosemary Miso

—
Miso Cappuccino



DELUXE

£150

Edamame

—
Yellowtail Jalapeño

Lobster Salad with Spicy Lemon Dressing

—
Nobu Sushi Selection

—
Black Cod Miso

Porterhouse Steak with Anticucho

—
Nobu Style Tiramisu



PREMIUM

£190

Padron Peppers

—
Baby Spinach Salad with Scallops

Toro Tartar with Caviar

—
Nobu Sushi Selection

—
King Crab Amazu Ponzu

White Fish with Red Chilli Shiso Salsa

A5 Wagyu Beef with Yuzu Dressing

—
Nobu Chocolate Fondant with Green Tea Ice Cream

CANAPÉ MENUS

Minimum of 20 units per canapé selected



COLD

Yellowtail Jalapeño	7
Salmon New Style	6
Tofu and Cherry Tomato New Style	5
Yellowtail Crispy Rice	7
Avocado Crispy Rice	5
King Crab Crispy Rice	8
Seabass Dry Miso	6
Lobster Nashi and Pears	11
Seafood Ceviche Cup	8
Tuna Sashimi Salad with Matsuhisa Dressing	6
Nori Tacos Avocado Caviar	29
Crispy Shitake Salad with Goma Dressing	5
Matsuhisa Shrimp with Caviar	15
Toro Tartar with Caviar	32
Lobster Ceviche with Quinoa	10



HOT

Black Cod Croquettes	5
Black Cod Butter Lettuce	8
Scallop Foie Gras Vanilla Miso	12
A5 Wagyu Beef	13
<i>Wasabi Apple Salsa or Wasabi Pepper</i>	
Salmon Kushiyaki Anticucho/Teriyaki	7
Wagyu Beef Nobu Sliders	34
Padron Peppers Yuzu Miso	5
Chicken Kushiyaki Teriyaki	7
Chilean Seabass Dry Miso or Red Jalapeño	12
Shrimps Kataifi Creamy Spicy	12
Rock Shrimp Tempura Creamy Spicy	8
Nasu Miso	5
Asparagus Shiso Salsa	7
King Crab Creamy Spicy	13
Toro Umami	15
Salmon Panko with Goma Dressing	7



DESSERT

Handmade Mochi	5.5
Nobu Style Choux	4.5
Macarons	4.5
Green Tea or Coconut Financier	4.5
Fruit Skewers	4.5
Ice Cream Lollipops	4.5
Mini Cheesecake	4.5
Green Tea and Matcha Mousse	4.5
Salted Caramel Mousse	4.5

FOOD AND DRINK





NOBU DRINKS

Our extensive wine and champagne list is available for you to enjoy throughout your event.

For something a little more bespoke, guests can select from our curated list of signature cocktails.

[View Cocktail Menu →](#)



COCKTAILS

Japanese Margarita

Yuzu Margarita

Papacito

Sage & Fig Negroni

Japanese Mojito

Strawberry & Lemongrass Vetiver Martini

A selection of classic cocktails are also available

All cocktails must be pre-ordered in advance, with a maximum of four different cocktails selected per event.



3 ELEVATED EXPERIENCES

At Nobu London, we believe the details make an event unforgettable.

Our Elevated Experiences are designed to add luxury, interaction and a sense of excitement to your occasion.

From chef-led sushi masterclasses to bespoke wine tastings and table-side service, you can select the elements that speak to you and create a celebration that is truly your own.

[Explore our list of experiences →](#)



EXPERIENCES

NOBU EXPERIENCES

If you are looking to elevate the occasion, we offer experiences that add luxury, interaction and entertainment to transform your event.

Interactive Sushi-Making Station

Caviar & Toro Trolley

Table-Side Black Truffle Shaving

Live Taco Station

Curated Wine Tasting

Private Cocktail Masterclass

Exclusive Sushi Masterclass

Handcrafted Celebration Cakes

In addition, we can collaborate with our trusted partners to provide:

RVH Floral Design: Providing beautiful flower arrangements

Genre Music: Book a DJ with our global music partner



4 NOBU COMES TO YOU

We bring the experience of our landmark restaurant to you with the same care, craft and iconic flavours, wherever you plan to host your special event.

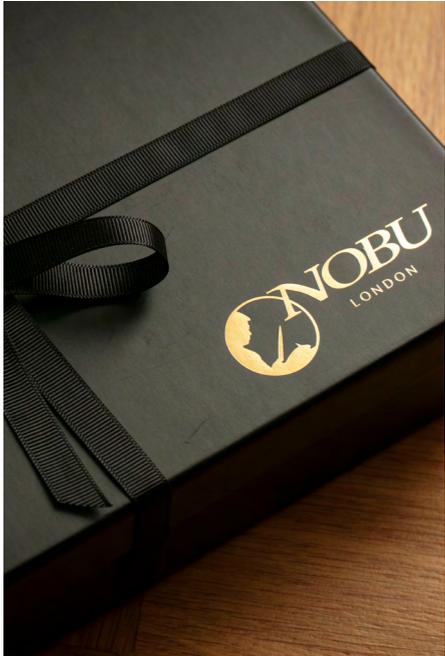
Whether it is beautifully presented dishes delivered to your home or office, or a fully catered event complete with Nobu chefs and staff, every detail is designed to make your occasion seamless and unforgettable.

Wherever you choose to host, Nobu ensures the experience is unmistakably ours.

[View Nobu at Home or Office →](#)

[View Private Catering →](#)





NOBU COMES TO YOU

AT HOME OR OFFICE

Bring the Nobu experience home, or to the office, with our signature dishes, perfectly presented and ready to enjoy.

Whether you're hosting a celebration, marking a milestone, or simply looking to impress, Nobu at Home delivers the same exceptional flavours and attention to detail you'd expect in the restaurant, all packaged with elevated style and ease.

[Nobu Catered Events →](#)

NOBU COMES TO YOU

CATERED EVENTS

The Nobu London team is experienced in providing full catering for private events at external venues.

From private homes to function rooms, our chefs and waiting staff can be on hand to ensure your special occasion is catered for with the finest food and luxury levels of service.

[Contact us to book your event →](#)





THANK YOU: CONTACT US

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