

COLD BEVERAGE

CHAMPAGNE

125ML 750ML

Delamotte Brut, Le Mesnil-sur-Oger	NV	16.5	94
Delamotte Rosé, Le Mesnil-sur-Oger	NV	23	127

ROSE & ORANGE

Pétale De Rose Ch. Tour De L'Éveque, France	2020	14.5	77
Anima Arancio Arneis G. Fenocchio, Italy	NV	16.5	86

WHITE WINE

Soave Classico DOP Costeggiola, Italy	2020	9.75	63
Cotes Du Rhône Blanc Les Becs Fins, France	2018	13.5	72
Vijariego Blanco Bodega Vinatigo, Spain	2020	15.5	88

RED WINE

Licanten Idahue Estate Malbec, Chile	2019	9.75	63
Tua Rita Rosso Di Notri, Tuscany, Italy	2020	13.5	72
Masut Pinot Noir, California, USA	2015	17.5	99

BEER

Asahi Super Dry Lager <i>Dry, Crisp, Clean Finish</i>	5.2% ABV	330ML	7
Peroni Nastro Azzuro <i>Light, Hoppy, Flowery</i>	0.0% ABV	330ML	6.5

NON-ALCOHOLICS

Freshly Squeezed <i>Orange Grapefruit</i>	250ML	5
Coca Cola, Diet Coke, Coke Zero	330ML	5
Lemonade, Soda, Ginger Ale, Tonic Water	200ML	5

HOT BEVERAGE

GREEN TEA SINGLE BATCH

Craft Hōjicha Nibancha	5
<i>Komakage & Yabukita varieties, heavily roasted over hot sand</i>	
Premium Genmaicha	5
<i>The taste is nutty, slightly sweet and has a subtle aroma of roasted rice</i>	
Premium Sencha Ichibancha	6
<i>Full of leafy green vegetal notes with a thick, silky, and smooth texture</i>	
Green Pearl Gyokuro Ichibanchi	8
<i>Edamame and green pea notes, silky texture with a long and dense umami finish</i>	

BLACK TEA SINGLE BATCH

Assam Malt Breakfast Black	5
<i>Sweet full-bodied tea with malty & muscat grape notes and a rich mellow finish</i>	
Lalani & Co House Earl Grey	5
<i>Bright, refreshing, citrusy, and bold</i>	

OOLONG TEA SINGLE BATCH

Kyoto Oolong Nibancha	5
<i>Apricot and banana notes, fruity acidity, syrupy texture, and a biscuity base</i>	

WHITE TEA SINGLE BATCH

Spring Diamond Darjeeling	5
<i>Delicate and light bodied, tropical fruit notes, spring florals, and a smooth finish</i>	

HERBAL TEAS CAFFEINE-FREE

Chamomile	4
<i>Sweet, fruity, mellow flavour with a late summer apple orchard aroma</i>	
Triple Mint	4
<i>Balanced and good depth of flavour delivering a refreshing, cooling mint sensation</i>	

COFFEE

Double Espresso Double Macchiato Americano	4
Cappuccino Latte Flat White	4.5

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SHOKUMOTSU

(8AM-11AM)

BAKER'S CORNER

Croissant	3
Croissant <i>Chocolat Praliné Matcha Strawberry Cheesecake</i>	5
Pain Au Chocolat	3.5
Miso Brownie	4
Yuzu Muffin With Poppy Seed	3
Miso Cookie	2.5

BREAKFAST

Scrambled Egg Donburi <i>Salmon, Scrambled Eggs, Salmon Eggs, Steamed Rice, Nori, Soy</i>	15
Bacon & Egg Roll <i>Scrambled Eggs & Bacon on a Roll served with Tonkatsu Sauce</i>	12
2-Eggs Your Style <i>Choice of: Tomato, Mushroom, Chilli, Chives, Coriander, Spinach, Cheese Bacon (+2), Ham (+2), Smoked Salmon (+2)</i>	9
Homemade Granola, Yoghurt & Berry Coulis <i>With Fresh Dried Fruits & Almonds</i>	9
Chia Seeds With Yoghurt & Mixed Berries <i>Coconut Yoghurt, Chia Seeds, Fresh Mixed Berries</i>	13
Seasonal Fruit Platter	10

FRESH JUICE

Berry Shake <i>Strawberries, Blue Berries, Raspberries & Vanilla milk</i>	5.5
Nobu's Favourite <i>Carrot, Green Apple & Lemon Juice</i>	5.5
Pure Green <i>Cucumber, Pineapple & Lemon Juice</i>	5.5

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SHOKUMOTSU

(11AM-5PM)

SALAD

Quinoa Salad <i>Quinoa, Cherry Tomatoes, Pickled Apricot & Spicy Lemon Agave</i>	9
Nobu Chicken Caesar Salad <i>Crunchy Lettuce With Caesar Truffle Dressing, Chicken, Crispy Rice & Parmesan</i>	14
Field Green Salad With Tuna Tataki <i>Mixed Green Leaves, Tuna Tataki, & Jalapeño Dressing</i>	15
Nobu Greek Salad <i>Tomatoes, Cucumber, Onion, Feta, Green Capsicums, Olives, Olive Oil</i>	10

SANDWICH

Prosciutto & Cheese Sandwich <i>Prosciutto Ham, Mature Cheddar, Rocket & Mustard On Ciabatta</i>	10
Smoked Salmon Rice Panini <i>Toasted Oshizushi, Smoked Salmon, Cheese, Red Onion With Wasabi Pepper</i>	12
NOBU Club <i>Spicy Chicken, Baby Spinach & Quail Eggs</i>	14
Tomato Sourdough Bruschetta <i>Tomatoes, Garlic, Shiso Leaf, Balsamic Vinegar On Toasted Sourdough</i>	10

DESSERT

Berry Tartlet	5
Yuzu Tart	5
Zen Cake	6
Raspberry Choux	6
Mini Tart Selection	11

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