

## COLD BEVERAGE

### CHAMPAGNE

125ML 750ML

Delamotte Brut, Le Mesnil-sur-Oger	NV	18	110
Delamotte Rosé, Le Mesnil-sur-Oger	NV	24	138

### 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

# NOBU CAFE

Prices are inclusive of VAT – 12.5% discretionary service charge will be added to your bill  
**If you have any dietary requirements or food allergies please inform your waiter**

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# SHOKUMOTSU

(8AM-11AM)

## BAKER'S CORNER

Mini Pastry <i>Croissant   Pain-Au-Chocolat</i>	1.5
Cookie <i>Miso   Sesame</i>	2.5
Caprese Cake	4

## BREAKFAST

Scrambled Egg Donburi <i>Salmon, Scrambled Eggs, Salmon Eggs, Steamed Rice, Nori, Soy</i>	15
2-Eggs Your Style <i>Choice of 3: 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 &amp; Almonds</i>	9
Matcha Coconut Yoghurt With Berries	9
Seasonal Fruit Platter	10

## FRESH JUICE & SHAKE

Berry Shake <i>Strawberries, Blue Berries, Raspberries &amp; Vanilla Milk</i>	7
Nobu's Favourite <i>Carrot, Green Apple &amp; Lemon Juice</i>	7
Pure Green <i>Cucumber, Pineapple &amp; Lemon Juice</i>	7
Protein Shake <i>Banana, Yoghurt, Honey &amp; Peanut Butter</i>	7

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# HOT BEVERAGE

## GREEN TEA SINGLE BATCH

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

## BLACK TEA SINGLE BATCH

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

## OOLONG TEA SINGLE BATCH

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

Spring Diamond Darjeeling <i>Delicate and light bodied, tropical fruit notes, spring florals, and a smooth finish</i>	5
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## HERBAL TEA CAFFEINE-FREE

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

## COFFEE

Double Espresso   Double Macchiato   Americano	4
Cappuccino   Latte   Flat White	4.5

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