

# HOT BEVERAGE

## GREEN TEA SINGLE BATCH

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

## BLACK TEA SINGLE BATCH

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

## OO LONG TEA SINGLE BATCH

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

## WHITE TEA SINGLE BATCH

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

## HERBAL TEA CAFFEINE-FREE

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

## COFFEE

Double Espresso   Double Macchiato   Americano	4
Cappuccino   Latte   Flat White	4.5

# *NOBU CAFE*

Prices are inclusive of VAT – 12.5% discretionary service charge will be added to your bill  
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# SHOKUMOTSU

(11AM-5PM)

## SALAD

Salmon Carpaccio Ceviche Salmon Sashimi with Tomato Ceviche	14
Nobu Chicken Caesar Salad Crunchy Lettuce With Caesar Truffle Dressing, Chicken, Crispy Rice & Parmesan	14
Field Green Salad With Tuna Tataki Mixed Green Leaves, Tuna Tataki, & Jalapeño Dressing	15
Spinach Salad Grilled Shrimps Baby Spinach Leaves, grilled shrimps, Goma Dressing, Sesame Seeds Caramel & Yuba	16
Beef Tartare Nori Chips Beef Tartar, Capers, Gherkins, Truffle Aioli & Nori Chips	16

## SANDWICH

Prosciutto & Cheese Sandwich Prosciutto Ham, Mature Cheddar, Rocket & Mustard On Ciabatta	10
Yuzu Cream Salmon Bagel Bagel Roll, Yuzu Cream Cheese, Smoked Salmon, Capers, Red Onion, Chives & Lime Wedge	12
NOBU Club Spicy Chicken, Baby Spinach & Quail Eggs	14

## DESSERT

Macana	14
Cheesecake	9
Froyo	10
Mochi- per piece	5
Selection of Ice Creams and Sorbets	4.5

# 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

Chateau Minuty Prestige, France	2022	15	78
Anima Arancio Arneis G. Fenocchio, Italy	NV	17	86

## WHITE WINE

Soave Classico DOP Costeggiola, Italy	2021	12	63
Cote Du Rhône Blanc Les Beccs Fins, France	2021	14	73
Vijariego Blanco Bodega Vinatigo, Spain	2022	16	88

## RED WINE

Licanten Idahue Estate Malbec, Chile	2020	12	63
Tua Rita Rosso Di Notri, Tuscany, Italy	2021	14	78
Matsuhisa Pinot Noir, California, USA	2020	20	145

## BEER

Asahi Super Dry Lager <i>Dry, Crisp, Clean Finish</i>	5.2% ABV	330ML	7
Peroni Libera 0% Alcohol <i>Light, Hopy, 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

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