

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	

OOLONG 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

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SHOKUMOTSU

(11AM-6PM)

SALAD

Tuna Sashimi Salad	16
Tuna Tataki, Matsuhisa Dressing, Lettuce, Daikon & Paper-Thin Vegetables	
Nobu Chicken Caesar Salad	16
Lettuce, Wasabi Sour Cream with Truffle Oil, Chicken Thigh, Crispy Rice & Parmesan	
Crispy Shiitake Salad	13
Mixed Green Leaves, Goma Dressing, Crispy Shiitake & Truffle Oil	
Avocado Spinach Salad	15
Baby Spinach Leaves, Yuzu Truffle Olive Oil, Dry Miso, Kizami Yuba & Avocado	

SANDOS

Katsu Beef Tenderloin	24
Shokupan Bread, Tonkatsu Aioli & Dijon Mustard	
Katsu Chicken	16
Shokupan Bread, Tonkatsu Aioli & Dijon Mustard	
Veggie Sando	14
Shokupan Bread, Baby Gem, Carrot, Avocado, Negi, Daikon Pickles, Tonkatsu Aioli & Mustard	

CRISPY SUSHI BUN

Salmon	14
Sushi Rice, Salmon, Nori, Avocado, Jalapeno, Shiso Leaf. Fried & Served with Soy Sauce	
Eel and Avocado	18
Sushi Rice, Eel, Nori, Avocado, Jalapeno, Shiso Leaf. Fried & Served with Soy Sauce	
Vegetable Tofu Karashi	12
Sushi Rice, Grilled Bell Pepper, Shiso Leaf, Donko Shiitake. Fried & Served with Tofu Karashi	

SUSHI MAKI

Spicy Tuna Hand Roll	12
Sushi Rice, Akami, Creamy Spicy Sauce & Spring Onion. Served with Ginger and Wasabi	
Vegetable Hand Roll	12
Lettuce, Carrot, Cucumber, Avocado, Asparagus & Goma Dressing. Served with Ginger and Wasabi	
Salmon and Avocado Cut Roll	14
Sushi Rice, Salmon, Avocado & Sesame Seeds. Served with Ginger and Wasabi	
Shrimp Tempura Cut Roll	14
Sushi Rice, Shrimp Tempura, Asparagus, Creamy Spicy Sauce. Served with Ginger and Wasabi	

DESSERTS

Macana	9
Mango Cream, White Chocolate Mousse, Pistacchio, Calamansi	
Cheesecake	9
Oat Cookie, Strawberry	
Mochi- per piece	5
Selection of Ice Creams and Sorbets	4.5

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