

# *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

(11AM-6PM)

## SALAD

Tuna Sashimi Salad	16
Tuna Tataki, Matsuhisa Dressing, Lettuce, Daikon & Paper-Thin Vegetables	
Nobu Chicken Caesar Salad	16
Lettuce, Caesar Truffle Dressing, 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, Crispy Eggplant, Carrot, Avocado, Den Miso, Tonkatsu Aioli & Spring Onion	

## CRISPY SUSHI BUN

Salmon	14
Sushi Rice, Salmon, Tuna, 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, Mizuna 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, Pistachio, Calamansi	
Cheesecake	9
Oat Cookie, Strawberry	
Mochi- per piece	5
Selection of Ice Creams and Sorbets	4.5

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## COLD BEVERAGE

### CHAMPAGNE

Henriot Brut Souverain, Reims	20
Henriot Rosé, Reims	24

### ROSE & ORANGE

Chateau Minuty Prestige, France	15
Anima Arancio Arneis G. Fenocchio, Italy	17

### WHITE WINE

Pulp Fiction Green Label Erch Machherndl 2018, Austria	13
Pazo de Seoane 2022, Spain	14
Chablis La Boissonneuse Domain Julien Brocard, France	19

### RED WINE

Edetaria Via Edetana, Spain	13
Wynns Black Label, Australia	17
Barolo Zinzasco Diego Morra, Italy	18

### BEER

Asahi Super Dry Lager <i>Dry, Crisp, Clean Finish</i> 5.2% ABV	7
Peroni Libera 0% Alcohol <i>Light, Hoppy, Flowery</i> 0.0% ABV	6.5

### NON-ALCOHOLICS

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

## HOT BEVERAGE

### GREEN TEA SINGLE BATCH

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

### BLACK TEA SINGLE BATCH

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

### OOLONG TEA SINGLE BATCH

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

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

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

### COFFEE

Double Espresso   Double Macchiato   Americano	4
Cappuccino   Latte   Flat White	4.5