



NOBU LONDON OLD PARK LANE DINNER MENU

NOBU CLASSIC

COLD

Hot Miso Chip with Tuna or Scallop (4 pieces) *	15
Salmon or Yellowtail with Caviar	20
Toro Tartare with Caviar	22
Tiradito 'Nobu Style'	18.5
Shiromi Usuzukuri	18.5
Tuna Tataki with Ponzu	19.5
Yellowtail Sashimi with Jalapeno	21.5
Ceviche	16
Tuna Tempura Roll	15
Field Greens with Matsuhisa Dressing	9.5
Sashimi Salad with Matsuhisa Dressing	22
Kelp Salad	14.5
Lobster Salad with Spicy Lemon Dressing	29
Inaniwa Pasta Salad with Lobster	29.5
Salmon Skin Salad *	14.5
Shiitake Mushroom Salad	15.5
Spinach Salad with Whitefish Sashimi	16.5
Oshitashi	9.5
Combination Sunomono	15.5
Oshinko	11.5
New Style Sashimi	17
<i>Choice of Salmon, Sweet Shrimp, Beef, Whitefish, Scallop or Razor Clam</i>	

OMAKASE MENU

Experience one of Chef Nobu's multi-course tasting menus

Seasonal	100
Park Lane	150
Vegetarian	70

For last orders of Omakase, please speak with your waiter



HOT

Snow Crab with Creamy Spicy Sauce	26
Squid 'Pasta' with Light Garlic Sauce	24.5
Shrimp Spicy Garlic	28
Scallops Spicy Garlic or Wasabi Pepper Sauce	42
Shrimp and Lobster with Spicy Lemon Dressing	31
Lobster Wasabi Pepper	45
Baby Tiger Shrimp with Ponzu, Creamy Spicy or Jalapeno	21.5
Baby Tiger Shrimp with Three Sauces	23
Black Cod Miso	42.5
Black Cod New York Style	22.5
Tea Smoked Lamb Anticucho	36
Beef Tobanyaki	24
Seafood Tobanyaki	25.5
Pan Fried Dover Sole with Red Chilli Shiso Salsa	42

NOBU NOW

COLD

Vegetable Hand Roll with Sesame Dressing	12.5
Sea Bass Sashimi with Dried Miso and Yuzu	20
Seared Toro with Onion Ponzu and Jalapeno Dressing*	27.5
Seared Salmon Sashimi with Creamy Amarillo	16.5
Crispy Rice with choice of Spicy Tuna, Salmon or Yellowtail	19.5
Crispy Rice with Spicy Toro	23
Octopus Carpaccio with Jalapeno Dressing	21.5
Lobster Quinoa Ceviche	27.5
Avocado Salad	14.5
Baby Spinach Salad	18
Baby Spinach Salad with Lobster or Shrimp	32.5
Baby Spinach Salad with King Crab	33.5
Baby Artichoke Salad	22
Kohlrabi Salad with Dried Miso	16
Beef Tenderloin Tataki with Ponzu	22.5
Seafood Salad with Ceviche Miso	19.5
Inaniwa Chuka Noodles with Ceviche Dipping Sauce	16



JAPANESE WAGYU BEEF GRADE - A5

*55 per 75 grams
Choice of Preparations*

New Style Tataki Toban Yaki Steak Tacos (6 pieces)

HOT

Crispy Yuba Shrimp	16
Spicy Chicken Tacos 6 pieces	24
Matsuhisa Sliders 2 pieces	32
Pan Fried Scallops with Yuzu Truffle 2 pieces	24
Soft Shell Crab Kara-age with Ponzu	13.5
Soft Shell Crab Tempura Amazu Jalapeno	12
King Crab Tempura with Amazu Ponzu	25
Chilean Seabass Umami or Red Jalapeno Miso	42.5
Wagyu Gyoza with Spicy Ponzu	22.5
Lobster Tempura with Tamari Honey Sauce	45
Steamed Dover Sole with Yuzu and Dried Miso	42
Arctic Char Yuzu Soy Butter	22
Wagyu Sukiyaki with Onsen Tamago	55
Roasted Duck Breast with Wasabi Salsa	26

KUSHIYAKI

2 Skewers per order

Served with Anticucho or Teriyaki Sauce

Chicken	16.5
Salmon	17.5
Beef	22
Shrimp	19.5
Squid	16



YAKIMONO

Chicken Teriyaki or Wasabi Pepper Sauce	26
Filet of Salmon with Teriyaki Sauce or Wasabi Pepper Sauce	26
Tenderloin of Beef with Teriyaki or Wasabi Pepper Sauce	32
Anticucho Peruvian Style Rib Eye Steak	34
Grilled Poussin with Truffle Teriyaki Sauce	29.5
Tofu Steak with Teriyaki or Anticucho Sauce	18

TEMPURA

Japanese Eggplant	3.5
Kabocha- Japanese Pumpkin	4
Satsuma Imo- Japanese Sweet Potato	4
Asparagus	5
Avocado	4
Broccoli	3.5
Carrot	3.5
Shiitake Mushroom	5
Zucchini	3.5
Tofu	3.5
Shrimp	12
Whitefish	9.5
Squid	9.5
Scallops	10.5
Shojin	13

SHUKO SNACKS

Edamame	6.5
Sesame Chilli Edamame	7.5
Brussels Sprout Ponzu	7
Jalapeno and Edamame Tempura	7
Shishito Peppers Den Miso	13.5



NOBU TACOS

Minimum order of 2

Salmon	5	Tuna	5
King Crab	7	Lobster	6

VEGETABLES

COLD

Avocado Tartare with Tonburi	13
Courgette Tataki with Ponzu	14.5
Roasted Beetroot Dried Miso	12.5
Tomato Ceviche	11.5

HOT

Grilled Asparagus Dried Miso	18
Vegetable Spicy Garlic	16
Tenderstem Broccoli	11.5
Nasu Miso	12
Corn Kakiage	13
Cauliflower Jalapeno	15
Warm Mushroom Salad	19
Vegetable Tobanyaki	17
Mushroom Tobanyaki	19



SOUP AND RICE

Miso	6
Akadashi	6
Mushroom	6
Clear	7
Spicy Seafood	10
Rice	6

SUSHI & SASHIMI

Price per piece

Akami*	5	Toro*	7
O-Toro*	9	Yellowtail	6
Fresh Salmon	5	Smoked Salmon	5
Sea Bass	5.5	Sea Bream	6
Turbot	5.5	Spicy Tuna	5.5
Spicy Salmon	5	Spicy Yellowtail	6.5
Spicy Toro	7.5	Mackerel	4
Scad	4	Octopus	4
Squid/Cuttlefish	4.5	Crab	7
Ikura	6.5	Smelt Egg	4
Scallop	6.5	Razor Clam	5
Abalone	9	Shrimp	4.5
Sweet Shrimp	4.5	Jumbo Shrimp	6.5
Freshwater Eel	7	Tamago	4
Japanese Wagyu	10	Moriawase	42.5



SUSHI ROLLS

Tuna *	Hand Roll	10	Cut Roll	10
Spicy Tuna *	Hand Roll	10	Cut Roll	10
Tuna Avocado *	Hand Roll	10	Cut Roll	12
Spicy Yellowtail	Hand Roll	10.5	Cut Roll	10.5
Fresh Salmon	Hand Roll	10	Cut Roll	10
Negi Toro *	Hand Roll	11.5	Cut Roll	11.5
Negi Hama *	Hand Roll	10.5	Cut Roll	10.5
Salmon and Avocado	Hand Roll	11	Cut Roll	13
Salmon and Smelt Egg	Hand Roll	12	Cut Roll	12
Unakyu- Eel and Cucumber	Hand Roll	11	Cut Roll	13
California- Crab and Avocado	Hand Roll	12	Cut Roll	14
Shrimp Tempura	Hand Roll	10	Cut Roll	14
Soft Shell Crab Roll			Cut Roll	14
Salmon Skin	Hand Roll	10	Cut Roll	10.5
House Special			Cut Roll	14.5
Vegetable	Hand Roll	10.5	Cut Roll	11
Kappa	Hand Roll	8	Cut Roll	8
Avocado	Hand Roll	8	Cut Roll	8
Ume Shiso	Hand Roll	8	Cut Roll	8
Oshinko	Hand Roll	7.5	Cut Roll	7.5
Kanpyo	Hand Roll	8	Cut Roll	8



DESSERT

Executive Pastry Chef: Regis Cursan

NOBU NOW

Kaizoku	12.5
Banoffee Pie	12.5

NOBU CLASSIC

Chocolate Bento Box	12.5
Fuji Apple Crumble	12.5
Strawberry Cheesecake	12.5
Sub Zero Yoghurt	12.5
Warm Chocolate Standagi	12.5
Suntory Whisky Cappuccino	11.5
Seasonal Fruit Platter	14.5
Selections of Ice Creams and Sorbets	4
Selection of Mochi Ice Cream (per pc)	4
<i>Vanilla, Green Tea, Coconut, Yuzu, Hazelnut, Mango, Dulce de Leche, Strawberry, Chestnut</i>	
Lollipop	4

DESSERT WINE

Chateau Violet Sauternes 2010, France	
Glass (75 ml) 10	Small Bottle (37.5 cl) 40
Chateau de La Roulerie Coteaux du Layon 1er Cru 2011	
Glass (75 ml) 17	Medium Bottle (50 cl) 100
Royal Tokaji Aszu 5 Puttonyos 2013, Oremos, Hungary	
Glass (75 ml) 17	Medium Bottle (50 cl) 102
Chateau D'Yquem 1983 1er Grand Cru Classe', France	
Large Bottle 1550	

** Menu is subject to change. If you have any dietary requirements or food allergies please inform your waiter.*

Prices are displayed in British Pounds and are inclusive of VAT - 15% Discretionary Service Charge will be added to your bill. Please note for groups of 7 or more guests we only allow payments using a maximum of 5 credit/debit cards

Bluefin Tuna is an environmentally threatened species - please ask your server for an alternative.