



NOBU LONDON OLD PARK LANE LUNCH MENU

NOBU CLASSIC

COLD

Hot Miso "Chips" Tuna and Scallops (4 pcs) *	15
Salmon or Yellowtail Tartare 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 Jalapeño	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

*Choice of Salmon, Sweet Shrimp, Beef, Whitefish,
Scallop or Razor Clam*

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 Jalapeño	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 Toban-yaki	24
Seafood Toban-yaki	25.5
Pan Fried Dover Sole with Red Chili 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 Jalapeño 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 Jalapeño 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 with Tataki with Ponzu	22.5
Seafood Salad with Ceviche Miso	19.5
Iraniwa Chuka Noodles with Ceviche Dipping Sauce	16

JAPANESE GRADE A5 WAGYU BEEF

55 per 75 grams

Choice of:

New Style Tataki Toban-yaki Steak Tacos (6 pcs)



HOT

Crispy Yuba Shrimp	16
Spicy Chicken Tacos (6 pcs)	26
Matsuhisa Sliders (2 pcs)	32
Pan Fried Scallops with Yuzu Truffle (2 pcs)	24
Soft Shell Crab Kara-age with Ponzu	13.5
Soft Shell Crab Tempura with Amazu Jalapeño	12
King Crab Tempura with Amazu Ponzu	25
Chilean Seabass Umami or Red Jalapeño 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 with Yuzu Soy Butter	22
Wagyu Sukiyaki with Onsen Tamago	55
Roasted Duck Breast with Wasabi Salsa	26

NIGIRI & SASHIMI

Price per pc—2 pc min

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



SUSHI MAKI

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 Avocado	Hand Roll	11	Cut Roll	13
Scallop 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	10.5	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

NOBU CUP SUSHI

Served per cup

Available to be made from any of our sushi selection

DONBURI

Unagi Donburi	36
Tempura Donburi	22
Chicken Teriyaki Donburi	23
Beef Teriyaki Donburi	32
Vegetable Spicy Garlic Donburi	19.5
Tekka Donburi	35
Chi Ra Shi Donburi	38



NOODLES

Chicken Udon	22.5
Seafood Udon	26
Tempura Udon	22
Cha Soba with Tempura <i>Hot or Cold</i>	23.5
Inaniwa Udon Hot or Cold	22

BENTO BOXES

CLASSIC – 39.5

Sashimi Salad with Matsuhisa Dressing
Assorted Sushi
Baby Tiger Shrimp with Ponzu
Black Cod with Miso
Vegetable Spicy Garlic with Rice
Miso Soup

DELUXE – 49.5

Sashimi Salad with Karashi Su Miso
Assorted Sushi
Snow Crab Tempura Jalapeño
Shrimp Spicy Garlic with Rice
Grilled Poussin Truffle Teriyaki
Miso Soup

CHILDREN'S – 21

Salmon and Avocado Cut Roll
Tiger Shrimp and Squid Tempura
Chicken Kushiyaki
Mixed Vegetables with Teriyaki Sauce

VEGETERIAN – 31.5

Shiitake Salad with Matsuhisa Dressing
Tomato Quinoa Ceviche
Vegetable Cut Roll
Nasu Miso
Vegetable Spicy Garlic with Rice
Miso Soup



ERABU LUNCH MENU 36

Available from Monday to Friday, choice of one Appetizer, Sushi, choice of one Main dish, choice of one Dessert

NOBU SPECIAL APPETIZERS

Tuna Tataki with Ponzu

Seafood Ceviche

Salmon Sashimi Salad

Yellowtail Tartare with Quinoa

Avocado Tartare with Tonburi

Field Green Salad with Cherry Tomato, Avocado

TODAY'S SUSHI SELECTION

NOBU MAIN DISHES

Arctic Char Yuzu Soy Butter and Crispy Shiso

Salmon Tempura Amazu Ponzu

Roasted Atlantic Cod with Red Chilli Shiso Salsa

Grilled Poussin Teriyaki Sauce

Vegetable Spicy Garlic

Cauliflower Jalapeno

DESSERT

Temoe

Tiramis

BEVERAGES

Pai Mu-Tan Tea

with Citrus Apple Puree

7

Jasmine Flower Tea

with White Peach Puree

7

Orange Blossom Black Tea

with Citrus Raspberry Puree

7



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