



NOBU LONDON OLD PARK LANE DINNER MENU

NOBU COLD DISHES

CLASSIC

Miso Chips with Tuna and Scallop	15
Salmon or Yellowtail Tartare with Caviar	26
Toro Tartare with Caviar	26
Yellowtail Jalapeño	22.5
Tiradito	19
New Style Sashimi	18
Seafood Ceviche	16
Tuna Tataki with Tosazu	20
Tuna Tempura Roll	15
Sashimi Salad with Matsuhisa Dressing	23
Lobster Salad with Spicy Lemon Dressing	29
Field Greens with Matsuhisa Dressing	9.5
Salmon Skin Salad	14.5
Shiromi Usuzukuri	19
Spinach Salad with Whitefish Sashimi	18.5

NOW

Vegetable Hand Roll with Sesame Sauce	13
Crispy Rice with choice of Spicy Tuna, Salmon or Yellowtail	19.5
Crispy Rice with Spicy Toro	25
Sea Bass Sashimi Dry Miso	20
Seared Salmon Karashi Sumiso	18
Baby Spinach Salad Dry Miso	18.5
Baby Spinach Salad Dry Miso with Lobster, Shrimp or King Crab	33.5
Seared Toro with Onion Ponzu and Jalapeño Dressing	29.5
Lobster Quinoa Ceviche	27.5
Avocado Salad	15
Octopus Carpaccio with Jalapeño Dressing	21.5
Baby Artichoke Salad	22
Kohlrabi Salad Dry Miso	18.5
Beef Tenderloin Tataki with Ponzu	23.5



JAPANESE GRADE A5 WAGYU BEEF

58 per 75 grams

Choice of:

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

NOBU HOT DISHES

CLASSIC

Black Cod Miso	42.5
Black Cod Butter Lettuce	22.5
Pan Fried Dover Sole with Red Chilli Shiso Sauce	42
Baby Tiger Shrimp with Three Sauces	24.5
Squid 'Pasta' with Light Garlic Sauce	25
Creamy Spicy Snow Crab	26
Shrimp and Lobster with Spicy Lemon Sauce	31
Lobster Wasabi Pepper	45
Shrimp Spicy Garlic	28
Scallops Spicy Garlic or Wasabi Pepper Sauce	42
Seafood Toban Yaki	26.5
Beef Toban Yaki	25
Tea Smoked Lamb Anticucho	36
Anticucho Peruvian Style Rib Eye Steak	35

NOW

Wagyu Dumplings with Spicy Ponzu (5pcs)	25
Umami Chilean Sea Bass	42.5
Chilean Sea Bass with Red Jalapeño Miso	42.5
Soft Shell Crab Kara-age with Ponzu	15
King Crab Tempura Amazu Ponzu	27
Arctic Char with Crispy Shiso	22
Pan Fried Scallops with Yuzu Truffle (2pcs)	24
Lobster Tempura with Tamari Honey Sauce	45
Umami Chicken Wings	20
Spicy Chicken Tacos (6pcs)	26
Matsuhisa Sliders (2 pcs)	32
Wagyu Sukiyaki with Onsen Tamago	58
Roasted Duck Breast with Wasabi Salsa	26
Grilled Poussin with Truffle Teriyaki Sauce	29.5



OMAKASE MENU

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

Seasonal	100
Park Lane	150
Wine Pairing	220

For last orders of Omakase, please speak with your waiter

VEGETABLES

COLD

Oshitashi	9.5
Kelp Salad	14.5
Avocado Tartare with Tonburi	13
Courgette Tataki with Ponzu	14.5
Roasted Beetroot Dry Miso	12.5
Tomato Ceviche	11.5
Shiitake Mushroom Salad	15.5
Oshinko	11.5

HOT

Grilled Asparagus Dry Miso	18
Vegetable Spicy Garlic	16
Tenderstem Broccoli	11.5
Nasu Miso	14
Cauliflower Jalapeno	15
Warm Mushroom Salad	19
Vegetable Toban Yaki	17
Mushroom Toban Yaki	19
Tofu Steak Anticucho/Teriyaki	18



SOUP AND RICE

Miso	6
Akadashi	6
Mushroom	6
Clear	7
Spicy Seafood	12
Rice	6

KUSHIYAKI

2 Skewers per order

Served with Anticucho or Teriyaki Sauce

Salmon	18
Shrimp	19.5
Squid	17.5
Scallop	20
Chicken	17.5
Beef	23

YAKIMONO

Served with Choice of Sauces

Salmon	27
Chicken	27

TEMPURA

Shrimp	12
Corn Kakiage	14
Shojin – Vegetable Selection	15
Sea Urchin with Shiso	20
Asparagus	5
Avocado	4
Broccoli	4
Zucchini	4
Shiitake Mushroom	5



SHUKO SNACKS

Edamame	6.5
Sesame Chilli Edamame	7.5
Crispy Okra	7
Jalapeno-Edamame Tempura	7
Shishito Peppers Den Miso	13.5
Caviar & Avocado Nori Taco	28

NOBU TACOS

Minimum order of 2

Tuna	5
Salmon	5
King Crab	7
Lobster	6
Japanese Wagyu Beef (6pcs)	58

NIGIRI & SASHIMI

Price per pc—2 pc min

Tuna *	5	Smelt Egg	4
Toro *	7	Scallop	6.5
O-Toro *	9	Razor Clam	5
Yellowtail	6	Abalone	9
Salmon	5	Shrimp	4.5
Smoked Salmon	5	Sweet Shrimp	4.5
Sea Bass	5.5	Jumbo Shrimp	6.5
Sea Bream	6	Freshwater Eel	7
Turbot	5.5	Tamago	4
Mackerel	4	Sea Urchin	9.5
Scad	4	Spicy Tuna *	5.5
Octopus	4	Spicy Salmon	5
Squid	4.5	Spicy Yellowtail	6.5
Crab	7	Spicy Toro *	7.5
Salmon Egg	6.5	Japanese Wagyu Beef	10



SUSHI MAKI

Tuna *	Hand Roll	10	Cut Roll	10
Spicy Tuna *	Hand Roll	10	Cut Roll	10
Tuna & Asparagus *	Hand Roll	10	Cut Roll	11
Salmon	Hand Roll	10	Cut Roll	10
Toro & Scallion *	Hand Roll	11.5	Cut Roll	11.5
Yellowtail & Scallion	Hand Roll	10.5	Cut Roll	10.5
Yellowtail & Jalapeño	Hand Roll	11	Cut Roll	11
Salmon & Avocado	Hand Roll	11	Cut Roll	13
Scallop and Smelt Egg	Hand Roll	12	Cut Roll	12
Eel and Cucumber	Hand Roll	12.5	Cut Roll	15
California	Hand Roll	12.5	Cut Roll	15
Shrimp Tempura	Hand Roll	10.5	Cut Roll	14
Soft Shell Crab Roll			Cut Roll	14
Salmon Skin	Hand Roll	10.5	Cut Roll	12
House Special *			Cut Roll	16
Vegetable	Hand Roll	11	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	8	Cut Roll	8
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	13
Fuji Apple Crumble	12.5
Strawberry Cheesecake	12.5
Sub Zero Yoghurt	12.5
Warm Chocolate Standagi	12.5
Suntory Whisky Cappuccino	11.5
Selections of Ice Creams and Sorbets	4
Selection of Mochi Ice Cream (per pc) <i>Vanilla, Green Tea, Coconut, Yuzu, Hazelnut, Mango, Chestnut, Strawberry, Pistachio</i>	4
Lollipop	4
Selection of Ice Creams Mochi – per piece	4

DESSERT WINE

Chateau Violet Sauternes 2010, France	
Glass (75 ml) 10	Bottle (37.5 cl) 40
“Edetaria” Dulce Bodegas Edetaria 2012, Spain	
Glass (75 ml) 12	Bottle (37.5 cl) 60
Muscat du Cap Corse Impassitu Gaffory 2013, France	
Glass (75 ml) 12	Bottle (37.5 cl) 75
Chateau Roulerie Coteaux du Layon 1er Cru 2011, France	
Glass (75 ml) 16	Bottle (50 cl) 100
Royal Tokaji Aszu 5 Puttonyos 2013, Hungary	
Glass (75 ml) 17	Bottle (50 cl) 102
Chateau D’Yquem 1er Grand Cru Classe’ 1983, France	
	Bottle (75 cl) 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.

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