

## SHUKO "SNACKS"

Edamame	5
Spicy Edamame	6
Shishito Peppers	7
Salt and Pepper Squid	12
Umami Chicken Wings	12
Spicy Miso Chips - Tuna or Scallop	12
Crispy Rice: Avocado 12 Spicy Tuna 18 Salmon 16 Yellowtail 16	

## COLD

Yellowtail Sashimi with Jalapeño	19
Toro Sashimi with Jalapeño	36
Toro Tartare with Caviar	24
Salmon or Yellowtail Tartare with Caviar	18
Avocado and Crispy Quinoa with Wasabi Soy	10
Tai Dry Miso	21
Whitefish Tiradito	17
Salmon New Style Sashimi	17
Tuna Tataki with Tosazu	19
Octopus Wasabi Salsa	20
Seafood Ceviche	15
Field Greens Salad with Matsuhisa Dressing*	8
Sashimi Salad with Matsuhisa Dressing	20
Baby Spinach Salad with Dry Miso*	15
Butter Lettuce Salad with Gnocchi and Truffle	18
Shiitake Salad with Spicy Lemon Dressing*	12
Lobster Salad with Spicy Lemon Dressing	36

\*Add to Salads:

Avocado 6 Shrimp 18 King Crab 24 Lobster 24

## HOT

"Half and Half" Black Cod and Nasu Miso	20
Black Cod Den Miso	38
Squid "Pasta" with Light Garlic Sauce	19
Mediterranean Sea Bass Shiso Salsa	26
Chilean Sea Bass Balsamic Teriyaki or Dry Miso	36
Rock Shrimp Tempura - Creamy Spicy, Ponzu or Creamy Jalapeño	19
King Crab Tempura Ama Ponzu	34
Lobster Tempura Ama Ponzu	24/44
Scallops - Wasabi Pepper or Spicy Garlic	25
Creamy Spicy Crab	28
Jidori Chicken Toban-Yaki	20
Roasted Jidori Chicken with choice of Teriyaki, Anticucho or Wasabi Pepper Sauce	20
Beef or Seafood Toban-Yaki	28
Grass Fed Beef Tenderloin with choice of Teriyaki, Anticucho or Wasabi Pepper Sauce	28

## NOBU TACOS

(minimum order of 2)

Wagyu Beef	7	Chicken	14
Lobster	7	Salmon	16
Tuna	5	Beef	18
Salmon	5	Vegetable	9
Vegetable	4		

## KUSHIYAKI

(choice of Teriyaki or Anticucho Sauce)

## NOBU SHOREDITCH NOW

Chilean Sea Bass with Creamy Yuzu Kosho	36
Arctic Char Aguachile	24
King Crab Shichimi Butter	38
Grass Fed Beef Tenderloin Yuzu Truffle	30
Wagyu Gyoza	28
Rack of Baby Scottish Lamb with Choice of Teriyaki or Anticucho Sauce	30
Dry Aged (28 Days) Grass Fed Ribeye Hobayaki with Japanese Mushrooms	36

## VEGETABLES

Mushrooms with Yuzu Truffle Dressing	17
Vegetables with Spicy Garlic Sauce	15
Vegetable or Mushroom Toban-Yaki	15
Cauliflower with Jalapeño Salsa	10
Shojin Tempura	10
Nasu Miso	10

## Japanese A5 Wagyu

Choice of Styles £55 per 75 grams

*New Style, Tataki, Kushiyaki, Steak or Hot Stone*

## OMAKASE

Experience the essence of Chef Nobu's cuisine

with a multi-course tasting menu.

The Signature £85 or Vegetarian £65

The Cookbook Series £110

## SUSHI & SASHIMI

(price per piece)

Yellowtail	5	Octopus	5
Fluke	5	Scallop	6
Japanese Red Snapper	6	Masago	4
Bluefin Tuna	5	Salmon Egg	5
Toro	7	Tamago	4
O-Toro	9	Squid	4
Salmon	5	Shrimp	5
King Salmon	6	Red Prawn	8
Mackerel	4	Langoustine	9
Eel	7	Japanese Wagyu Nigiri	10
King Crab	9		



## SUSHI ROLLS

	Hand	Cut
Tuna - Spicy or Regular	8	10
Salmon - Spicy or Regular	8	10
Yellowtail Jalapeño	8	10
Salmon Avocado	9	10
Spicy Scallop	10	12
Negi Toro	10	12
Salmon Skin	10	11
California	10	12
Eel and Cucumber	10	12
Shrimp Tempura	8	12
Cucumber	4	5
Vegetable		7
Soft Shell Crab		14
Nobu's House Special		14
Salmon New Style		15
Lobster Tempura		24
Beef Tenderloin New Style		20

## SOUPS & RICE

Miso Soup	5
Mushroom Soup	6
Spicy Seafood Soup	10
Steamed Rice	4
Truffle Parmesan 'Risotto'	15

NEW YORK LONDON TOKYO LAS VEGAS MALIBU MILAN  
 MIAMI BEACH DALLAS BAHAMAS HONG KONG WAIKIKI  
 MELBOURNE SAN DIEGO LOS ANGELES DUBAI CAPE TOWN  
 MOSCOW MEXICO CITY BUDAPEST BEIJING PERTH  
 LANA'I MONTE CARLO KUALA LUMPUR MANILA DOHA