

BEVERAGES

White Wine	£
Glass of White Wine	10
Alois Lageder, Alto Adige Pinot Bianco DOC, Italy, 2016	54
Crozes Hermitage Blanc Les Jalets, Marsanne, France, 2016	60
Truchard Chardonnay, Napa Valley, California, USA, 2014	84
Domaine Vincent Latour, Les Narvaux, Mersault, Burgandy	134
Red Wine	
Glass of Red Wine	10
Bhilar Plots Tinto Rioja Alavesa Tempranillo / Granacha, Spain, 2014	54
Chateau Du Moulin de la Chapelle St Emilion, Merlot / Carbenet Franc, France, 2012	72
Rocky Point Pinot Noir, New Zealand, 2016	69
Bodegas Dominio de Cair Tierras de Cair Reserva, Ribera del Duero, Spain, 2011	108
Rose Wine	
Chateau Maris Rose de Nymphé, Provence, France, 2016	65
Champagne	
Veuve Clicquot Brut, NV	78
Veuve Clicquot Brut Rose, NV	90
Ruinart Blanc De Blanc Brut NV	145
Dom Perignon Brut 06	300
Krug Brut Vintage 03	450

FRESH PRESS JUICES

Orange	6
Beetroot Boost <i>beetroot, apple, lemon, ginger</i>	6
Greenhouse <i>kale, spinach, romaine, celery, cucumber, lemon, ginger</i>	6
Orchard <i>apple, strawberry, lemon, mint</i>	6
Charcoal Lemonade <i>water, lemon juice, agave syrup, lavender powder, activated charcoal</i>	6
Sweet Citrus <i>orange, lemon, tangerine, grapefruit, turmeric, cayenne, black pepper</i>	6

COFFEES

Espresso, Macchiato	2.8
Americano / Cappuccino / Latte / Flat White	3
Double Espresso/ Double Macchiato	3
Pot of Coffee (<i>regular or decaffeinated</i>)	4
Hot Chocolate / Mocha	4

SMOOTHIES

Berry Recovery <i>apple, banana, coconut water, mixed berries, coconut milk, lime</i>	6
Super Greens <i>apple, cucumber, spinach, avocado, lemon, guarana, cayenne, moringa</i>	6

IKAATI - Artisanal Whole Leaf Tea

Imperial Genmai Cha with Matcha	6
<i>first-flush Sencha blended with roasted rice showing savory and sweet vegetal notes</i>	
Jasmine Song	5
<i>spring-harvest green tea, scented with summer blossoms of jasmine flowers</i>	
Imperial Earl Grey	5
<i>opulent keemun black tea and yunnan golden tips black tea, bright bergamot orange</i>	
Royal Breakfast	5
<i>Sri Lankan hand-picked single-estate ceylon black tea, notes of dried fruits</i>	
Yuzu Noir	5
<i>fragrant yuzu citrus balanced keemun black tea, crisp and refreshing, full-bodied</i>	
Nectar Sun (<i>caffeine-free</i>)	5
<i>refreshing blend of African rooibos, honeybush, peach, hibiscus and marigold</i>	
Soothe (<i>caffeine-free</i>)	6
<i>organic herbal infusion of Egyptian camomile with gentle floral and light minty scent</i>	

Prices are inclusive of VAT - 12.5% Discretionary Service Charge and £5 Tray Charge will be added to your bill

NOBU HOTEL

LONDON SHOREDITCH

BREAKFAST

7:00AM - 11:00AM

	£
Nobu Continental	15
<i>Viennoiserie, seasonal fruits, cold cuts, cheese, bread, butter, honey and jam</i>	
<i>Choice of filter coffee, English breakfast, Earl grey or Green tea</i>	
<i>Choice of Orange or Grapefruit juice</i>	
Two Eggs and Bacon or Sausage	10
<i>Ginger Pig back and streaky bacon, Kurobuta sausage</i>	
Smashed Avocado on Toast	11
<i>Dusty Knuckle sourdough - add two poached eggs +5</i>	
Boiled Egg and Kaya Soldiers	11
<i>Heritage breeds egg, shokupan bread with coconut and pandan jam</i>	
Shiro Tamago GF	9
<i>egg white omelette, spinach, tofu feta, extra virgin olive oil</i>	
Buckwheat Bircher Muesli DF, GF	8
<i>oatmeal and buckwheat porridge, dried fruits, nuts, brown sugar, soy milk</i>	
Banana Caramel Soy French Toast	9
<i>toast with soy caramelized banana, yuzu honey, crème chantilly, caramelized pecans</i>	
Soba Pancakes GF	10
<i>maple syrup, blueberry yuzu compote, miso pecan butter, crème chantilly</i>	

NOBU'S FAVOURITES

Nobu-Style "Full English"	14
<i>Ginger Pig back and streaky bacon, Japanese Kurobuta sausage, shiitake</i>	
<i>onion confit, cherry tomato, two eggs, crispy black pudding</i>	
Scrambled Egg Donburi DF	14
<i>salmon, steamed rice, nori, sesame, soy, salmon eggs, soy salt</i>	
Matsuhisa Benedict	13
<i>crispy tofu, spinach, dorset crab, shiso bearnaise, salmon egg</i>	

HEALTHY AND FRUITY

Nobu Parfait GF	6
<i>Greek style yoghurt, tropical fruit and mixed berries</i>	
Mango Chia DF, GF	6
<i>chia seeds, coconut milk, fresh mango</i>	

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Please inform your server if you have any dietary requirements or food allergies