

## SHUKO "SNACKS"

Edamame	5
Spicy Edamame	6
Shishito Peppers	8
Salt and Pepper Squid	12
Spicy Miso Chips - Tuna or Scallop	12
Black Cod Butter Lettuce	19
Crispy Rice: Avocado 12 Spicy Tuna 18 Salmon 16 Yellowtail 16	

## COLD

Yellowtail Sashimi with Jalapeño	20
Toro Sashimi with Jalapeño	36
Toro Tartare with Caviar	24
Salmon or Yellowtail Tartare with Caviar	19
Arctic Char Dry Miso	19
Whitefish Tiradito	18
Salmon New Style Sashimi	17
Tuna Tataki with Ponzu	19
Seafood Ceviche	15
Field Greens Salad with Matsuhisa Dressing*	8
Sashimi Salad with Matsuhisa Dressing	20
Baby Spinach Salad with Dry Miso*	16
Shiitake Salad with Spicy Lemon Dressing*	12
Salmon Skin Salad	14
Kelp Salad	11
Oshinko	12
Oshitashi	12
Lobster Salad with Spicy Lemon Dressing	36

\*Add to Salads:

Avocado 6	Shrimp 18	King Crab 24	Lobster 24
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## HOT

"Half and Half" Black Cod and Nasu Miso	22
Black Cod Den Miso	39
Mediterranean Sea Bass Shiso Salsa	26
Chilean Sea Bass Dashi Ponzu	39
Rock Shrimp Tempura - Creamy Spicy, Ponzu or Creamy Jalapeño	20
King Crab Tempura Ama Ponzu	36
Lobster Tempura Ama Ponzu	24/44
Scallops - Wasabi Pepper or Spicy Garlic	32
Creamy Spicy Crab	29
Roasted Chicken with choice of Teriyaki, Anticucho or Wasabi Pepper Sauce	21
Beef or Seafood Toban-Yaki	28
Chicken Toban-Yaki	21
Beef Tenderloin with choice of Teriyaki, Anticucho or Wasabi Pepper Sauce	29

## NOBU TACOS

(minimum order of 2)

Avocado with Caviar	12
Japanese Beef Spicy Ponzu	9
Lobster Wasabi Sour Cream	9
Tuna Dry Miso	7
Scallop Mustard Ponzu	7
Salmon Spicy Miso	6
Vegetable Spicy Miso	4

## KUSHIYAKI

(choice of Teriyaki or Anticucho Sauce)

Chicken	14
Salmon	16
Beef	19
Vegetable	9

## NOBU SHOREDITCH NOW

Chilean Sea Bass with Creamy Yuzu Kosho	39
Arctic Char Aguachile	24
King Crab Shichimi Butter	40
Grass Fed Beef Tenderloin Yuzu Truffle	30
Wagyu and Foie Gras Gyoza	29
Rack of Baby Scottish Lamb with Choice of Teriyaki or Anticucho Sauce	32
Dry Aged Ribeye Hobayaki with Japanese Mushrooms	38

## VEGETABLES

Mushrooms with Yuzu Truffle Dressing	18
Vegetables with Spicy Garlic Sauce	16
Vegetable or Mushroom Toban-Yaki	18
Cauliflower with Jalapeño Salsa	12
Shojin Tempura	12
Nasu Miso	11

## 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.

£85 or £110

Vegetarian £65

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

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

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