



Coffee	
Espresso, Macchiato	2.8
Double Espresso, Double Macchiato	3
Cortado	2.8
Extra Shot	1.5
Americano	3
Latte	3
Cappuccino	3
Flat White	3
Mocha	3
Hot Chocolate	3
All coffee can be served with soy, almond, rice, coconut or oat milk	1
Matcha Tea or Latte	4
Speciality Latte	4
Turmeric, Rooibos, Chai or Charcoal	
Ice Tea	5
Green Tea & Passion Fruit, Earl Grey or Nectar Sun	
Fresh Press Juices	5
Beetroot Boost, Greenhouse, Orchard, Charcoal Lemonade or Sweet Citrus	
Smoothies	6
Water	
Fiji 1L	6.5
San Pellegrino Sparkling	6
Health Shots	
Ginger	3
Nitro Matcha	3



Kinto Hand Brew Slow Pour Japanese Coffee
7

Mild & Light
(Colombian, Gentle & Smooth)

Medium & Mellow
(Ethiopian, Hints of Jasmine, Molasses & Dark Chocolate)

Strong & Intense
(Peruvian, Grown on the Edge of the Amazon Jungle)



Artisanal Whole Leaf Tea		
Imperial Gyokuro		7
<i>exquisite shade-grown green tea, complex umami flavor, rich texture, deep sweetness</i>		
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>		
Peony Mist		5
<i>delicate blend of white peony and sencha, floral bouquet with refreshing citrus notes</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>		
Soothe (caffeine-free)		6
<i>organic herbal infusion of Egyptian camomile with gentle floral and light minty scent</i>		



Freshly Baked at Nobu

Daily selection of Pastries & Sweets

NOBU CAFE

BREAKFAST

7am - 11:00am



Breakfast Classics

Nobu-Style "Full English"	14
Ginger Pig back and streaky bacon, Japanese Kurobuta sausage, shiitake onion confit, cherry tomato, two eggs, crispy black pudding	
Two Eggs and Bacon or Sausage	10
Ginger Pig back and streaky bacon, Kurobuta sausage	
Smashed Avocado on Toast	11
Dusty Knuckle sourdough	
add two poached eggs	5
Boiled Egg and Kaya Soldiers	11
Heritage breeds egg, shokupan bread with coconut and pandan jam	



Healthy & Fruity

Buckwheat Bircher Muesli (DF, GF)	8
oatmeal and buckwheat porridge, dried fruits, nuts, brown sugar, soy milk	
Nobu Parfait (GF)	6
Greek style yoghurt, tropical fruit and mixed berries	
Mango Chia (DF, GF)	6
chia seeds, coconut milk, fresh mango	



Fresh Press Juice

Orange	5
Beetroot Boost	5
beetroot, apple, lemon, ginger	
Greenhouse	5
kale, spinach, romaine, celery, cucumber, lemon, ginger	
Orchard	5
apple, strawberry, lemon, mint	
Charcoal Lemonade	5
water, lemon juice, agave syrup, lavender powder, activated charcoal	
Sweet Citrus	5
orange, lemon, tangerine, grapefruit, turmeric, cayenne, black pepper	



Nobu's Favourites

Scrambled Egg Donburi (DF)	14
salmon, steamed rice, nori, sesame, soy, salmon eggs, soy salt	
Shiro Tamago (GF)	9
egg white omelette, spinach, tofu feta, extra virgin olive oil	
Matsuhisa Benedict	13
crispy tofu, spinach, dorset crab, shiso bearnaise, salmon egg	

Please inform your server if you have any dietary requirements or food allergies
GF = Gluten Free; DF = Dairy Free

NOBU CAFE

NOBU HOTEL
SHOREDITCH

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