



Kinto Hand Brew Slow Pour Japanese Coffee

7

Mild & Light
(Columbian, Gentle & Smooth)

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

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



IKAATI - Artisanal Whole Leaf Tea

Imperial Gyokuro 7

exquisite shade-grown green tea, complex umami flavor, rich texture, deep sweetness

Imperial Genmai Cha with Matcha 6

first-flush Sencha blended with roasted rice showing savory and sweet vegetal notes

Jasmine Song 5

spring-harvest green tea, scented with summer blossoms of jasmine flowers

Peony Mist 5

delicate blend of white peony and sencha, floral bouquet with refreshing citrus notes

Imperial Earl Grey 5

opulent keemun black tea and yunnan golden tips black tea, bright bergamot orange

Royal Breakfast 5

Sri Lankan hand-picked single-estate ceylon black tea, notes of dried fruits

Yuzu Noir 5

fragrant yuzu citrus balanced keemun black tea, crisp and refreshing, full-bodied

Nectar Sun (caffeine-free) 5

refreshing blend of African rooibos, honeybush, peach, hibiscus and marigold

Soothe (caffeine-free) 6

organic herbal infusion of Egyptian camomile with gentle floral and light minty scent



Coffee

Espresso, Macchiato 2.8

Double Espresso, Double Macchiato 3

Extra Shot 1.5

Americano 3

Latte 3

Cappuccino 3

Flat White 3

Mocha 3

All coffee can be served with soy, almond, rice, coconut or oat milk 1

Matcha

Matcha Tea, Latte or Frappé 4

Matcha Smoothie 4

(Spinach, Banana, Rice Milk, Honey & Matcha)

Speciality Latte 4

Turmeric, Rooibos, Chai or Charcoal

Ice Tea 5

Green Tea & Passion Fruit, Earl Grey or Nectar Sun

Smoothies & Coconut Water 6

Health Shots 3

Ginger, Beetroot or Spinach (combine any of your choice)



Pastries and Sweets

Patisserie 6

Daily Cake 6

Crossiant & Baked Goods 3.5

Gluten & Dairy Free Muffins 3

Cookies & Macaroons 1.5

NOBU CAFE

7am - 11:30am



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

Shoreditch Continental 12
freshly baked pastries, Nobu parfait and fresh fruits

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

Sauteed Mushrooms with Egg 13
Borough Market mushrooms, Dusty Knuckle potato sourdough

Boiled Egg and Kaya Soldiers 11
Heritage breeds egg, shokupan bread with coconut and pandan jam



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

Matcha Waffle and Chicken 12
smoked maple tozazu, pecan miso butter



Sides

Two Free Range Eggs 5

Ginger Pig back 5
and / or Streaky Bacon (4pc)

Kurobuta Sausage (3pc) 5

Seasonal Fruit Plate 8



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

Allergy symbols: GF = Gluten Free; DF = Dairy Free



Home Made Soft Serve Ice Cream

Choice of daily flavours (please ask your server)

Charcoal Cone, Regular Cone, Chilled Glass or Tub

4

NOBU CAFE

NOBU HOTEL
SHOREDITCH

10-50 Willow Street, London EC2A 4BH | www.nobuhotelshoreditch.com