



COUNTDOWN TO 2020 VEGETARIAN DINNER OMAKASE  
31<sup>ST</sup> DECEMBER 2019  
£200

SPEAK TO OUR SOMMELIER ABOUT WINE RECOMMENDATIONS FOR EACH COURSE

VEGETABLE HAND ROLL WITH PLUM MISO

COURGETTE TATAKI WITH PONZU

AVOCADO SALAD GOMA DRESSING

NOBU VEGETARIAN SUSHI SELECTION

ROASTED CAULIFLOWER HONEY JALAPEÑO

TOFU STEAK WITH TERIYAKI AND WHITE TRUFFLES

VEGETARIAN MISO SOUP

HITOKUCHI

SUB ZERO

HOME-MADE FROZEN YOGHURT ON TOP OF SESAME NOUGAT AND DICED  
RED FRUITS

NOBU CHOCOLATE TRUFFLES

GREEN TEA & COFFEE

*Reservations cancelled up to 72 hours in advance will be refunded unless the table cannot be resold.*

*Cancellations after this time will be charged in full.*

*Please note that return times apply to bookings before 9pm: tables for 2 to 6 people are required to be returned within 2 hours, and tables for 7 to 12 people are required to be returned within 2 and a half hours.*

*For the first seating before 9pm, guests have a minimum spend of £150 and can choose to dine from the Omakase menu (priced at £150, with a vegetarian option for £100) or a reduced à la carte menu.*

*At the time of booking, £172.50 (which includes an optional 15% service charge) will be debited from your credit card.*

*Any refunds will be made in the restaurant on New Year's Eve.*

*For reservations at 9pm and after, guests have a minimum spend of £250 and can choose to dine from the COUNTDOWN to 2020 Omakase menu (priced at £250, with a vegetarian option for £200) or a reduced à la carte menu.*

*At the time of booking, £287.50 (which includes an optional 15% service charge) will be debited from your credit card.*

*Any refunds will be made in the restaurant on New Year's Eve.*

*The minimum spend applies to any guest from 5 years old.*