



COUNTDOWN TO 2020 VEGETARIAN DINNER OMAKASE
31ST DECEMBER 2019
£200

SPEAK TO OUR SOMMELIER ABOUT BESPOKE WINE RECOMMENDATIONS FOR EACH COURSE

CHAMPAGNE ON ARRIVAL

VEGETABLE HAND ROLL WITH SESAME SAUCE

JAPANESE SUGAR TOMATO WITH FRESH TRUFFLES

TRIO

COURGETTE TATAKI ONION PONZU | ROASTED BEETROOT DRIED MISO |
AVOCADO TARTARE

NOBU SUSHI SELECTION

AUBERGINE SESAME AND BRUSSELS SPROUTS

VEGETARIAN MISO SOUP WITH FRESH TRUFFLES

SEASONAL MUSHROOM AND ARTICHOKE TOBAN YAKI

HITOKUCHI

SUB ZERO

HOMEMADE FROZEN YOGHURT, SESAME NOUGAT, DICED RED FRUITS

NOBU CHOCOLATE TRUFFLES

GREEN TEA & COFFEE

All reservations require credit card details and a cancellation charge of £50.00 per person will apply if bookings are cancelled within 72 hours of the booking time or if you fail to show up. 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. 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. This minimum spend applies to any guest from 5 years old.