



NOBU HOTEL
LONDON PORTHOLME ROAD

SUMMER AFTERNOON TEA AT THE LOUNGE

This season's Afternoon Tea Menu at The Lounge blends tradition with modern indulgence in signature Nobu style. At its heart is a reimagining of the classic scone, the JENKI Matcha Scones, crafted in partnership with JENKI ceremonial grade matcha. Served alongside plain scones, a delicate expression of cultural harmony.

The savoury selection introduces new favourites including the Asparagus Dry Miso Skewer, Nobu Style Wagyu Slider, and Corn Kara-Age Slider. For a refined finish, enjoy the Mango Ginger Tart, our iconic Nobu Cheesecake, and our soft Homemade Mochi.

Complement your experience with a thoughtfully curated selection of Canton teas, to pair with each flavour.

A seasonal blend of cultures, elevated the Nobu way.

TEA SELECTION

JAPANESE

Kabuse Sencha
Wazuka, Kyoto, Japan

Genmaicha
Wazuka prefecture, Obubu Tea Gardens, Japan

Smoked Sakura Wood
Shimada, Shizouka, Japan

Hand-roasted Lemongrass
Districts of Takeo, Saga, Nankan, Japan

BLACK

English Breakfast
Blended in the UK by Canton

Earl Grey
China, India, Italy. Blended in the UK by Canton

Lychee & Rose Noir
Yunnan Province, China

Assam
The Khongea Estate, Assam, India

HERBAL INFUSIONS

Berry & Hibiscus
An exclusive Canton recipe, blended in the UK

Botanical Calm Wellness Blend
An exclusive Canton recipe, blended in Alsace

GREEN, WHITE & OOLONG

Jasmine Pearls
Yunnan and Guangxi Province, China

Silver Needle
Jinggu, Yunnan Province, China

Honey Orchid
Wudong Mountain, Guangdong Province, China

CLASSIC
AFTERNOON TEA

SAVOURY

Sushi House Roll
Smoked Salmon Shokupan Club
Truffle Tomato
Nobu Style Wagyu Slider

—

50ml Junmai Daiginjo Sake | Additional 6

OKASHI

Miso Black Goma Delight (V)
Mango Ginger Tart (V)
Nobu Cheesecake (V)
Homemade Mochi (V)

JENKI MATCHA
& PLAIN SCONES

Strawberry Shisho Jam (V+)
Clotted Cream (V)
Yuzu Curd (V)

CLASSIC AFTERNOON TEA

75

YASAI
AFTERNOON TEA (V)

SAVOURY

Sushi House Roll (V+)
Salad Roll, Matsuhisa Dressing (V+)
Asparagus Dry Miso Skewer (V+)
Corn Kara-Age Slider (V+)

—

50ml Junmai Daiginjo Sake | Additional 6

OKASHI

Miso Black Goma Delight (V)
Mango Ginger Tart (V)
Nobu Cheesecake (V)
Homemade Mochi (V)

JENKI MATCHA
& PLAIN SCONES

Strawberry Shisho Jam (V+)
Clotted Cream (V)
Yuzu Curd (V)

YASAI AFTERNOON TEA

68

ADD A GLASS OF
SPARKLING WINE OR CHAMPAGNE

WILD IDOL,
ALCOHOL FREE SPARKLING ROSÉ

85

GUSBOURNE,
BLANC DE BLANCS

87

LAURENT-PERRIER,
HÉRITAGE

89

(V) Vegetarian | (V+) Vegan

All our food is prepared and finished in kitchens where all 14 allergens are present, our menu descriptions do not include all ingredients. If you have any specific dietary requirements or require allergy information, please ask your server. All prices are inclusive of VAT at the current rate. A 12.5% discretionary service charge will be added to your bill.



NOBU HOTEL
LONDON PORTMAN SQUARE