

# UBON

## GENERAL INFORMATION

Ubon by Nobu promises to bring a touch of Hollywood glam to E14. When chef/ restaurateur Matsuhisa Nobuyuki opened his first LA restaurant back in 1987 (the still going strong Matsuhisa) it quickly became one of the city's must-visit eateries. The New York Nobu, opened in 1994 in trendy TriBeCa in partnership with Robert de Niro, had long been the shining firmament in the Big Apple's see and be seen scene. Demand is so great that the restaurant was forced to open an adjoining site to cope (called next door at Nobu of course).

The menu at Nobu draws heavily on Matsuhisa's classic Japanese training as a Sushi chef in Tokyo as well as South American influences gained during his extensive travels. This innovative 'new style' Japanese cuisine has become both his trademark and the foundation of his success. Signature dishes include Sashimi salad with Matsuhisa soy sauce dressing, Hamachi sashimi with jalapenos, Squid 'pasta' with light garlic sauce and Black cod in miso.

## GROUP BOOKINGS AND EXCLUSIVE EVENTS:

### RESTAURANT/BAR SPECIFICATIONS:

CAPACITIES: 120 (Sit-down)  
150 (Stand-up)

### CANAPE / BUFFET COSTS:

Canapé Party From £50 per person  
Dinner From £70 per person

*The final bill will be subject to a 15% service charge.*

### DRINKS TARIFF

House Champagne	£48	House Wine per Bottle	£28
Beer	£4.50	Single Spirit & Mixer	£5

*The final bill will be subject to a 15% service charge.*

AVAILABILITY: Upon request

LICENSE: Ubon is licensed to serve alcohol until 12

TRANSPORTATION: Closest Tube Station – Nearest NCP Car Park – Selsdon Way



For all private hire enquiries, please contact:

**Pure Consulting**

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