

# SAKEBAR

by  
**NOBU**

## HOKUSETSU SAKE

The Hokusetsu Brewery on Sado Island in the sea of Japan has been operated by the Hazu family since 1871. The name "Hokusetsu", or "Northern Snow", was chosen to reflect the ideal sake brewing conditions on the island during the coldest days of winter.

Chef Nobu first experienced Hokusetsu sake, when his Japanese rock-musician friend brought a bottle to the original Matsuhisa restaurant in Beverly Hills. Impressed by the quality, Nobu obtained exclusive rights to sell Hokusetsu sake in the United States.

## SAKE BY THE BOTTLE

Nobu TK 40 " <i>The Premium Sake</i> " Gardenia flower with tropical fruit notes and a touch of sweet nuttiness.	1600 1500ml	Nobu YK 35 Daiginjo The rice is polished to 35% of the original size offering delicate notes of the lychee and melon with nuances of marzipan and yogurt, clean and sweet.	2550 1800ml
Nobu Junmai Daiginjo " <i>The Sake</i> " Cherry blossom notes, unripe melon and rose buds.	1600 1500ml	Enshinbunri YK 35 The pinnacle of sake craftsmanship polished to 35% of its original size, sake with full body, fresh citrus, rich melon notes and umami flavors.	2875 720ml
Hokusetsu Nigori Ginjo Rich texture and creamy - dairy with unripe banana notes. Contain solids from the Sake mash.	1300 1800ml	Enshinbunri YK 35 Nigori The pinnacle of Sake craftsmanship polished to 35% of its original size, sake with full body, milky texture, melon and soft citrus notes.	3020 720ml
Hokusetsu Honjozo Kinpaku-iri Medium sweetness with citrusy notes, banana skin, marzipan and nutty finish.	1275 1800ml	Honjozo Onigoroshi " <i>Devil Killer</i> " Dry, earthy and neutral.	750 1800ml
Sado No Junmai Cotton candy and yogurt notes, deliver the quintessential sake flavours.	800 1800ml	Hokusetsu Jukusei Ongakushu Full bodied, rich and earthy, aged to classical music.	1400 1800ml

If you have any dietary requirements or food allergies, please inform your server. Prices include VAT.

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## SAKE

### HOT SAKE

#### Sado No Junmai

Cotton candy and yogurt notes, deliver the quintessential sake flavours.

### COLD SAKE

#### Hokusetsu Nigori Ginjo

Rich texture and creamy - dairy with unripe banana notes.  
Contains solids from the sake mash.

#### Hokusetsu Honjozo Kinpaku-iri

Slightly citrusy with aromas of marzipan and banana skin.  
Dry, rich sake with floating gold leaf, usually served on special occasions.

#### Nobu YK 35 Daiginjo

The rice is polished to a 35% of the original size offering delicate notes of the lychee and melon with nuances of marzipan and yogurt, clean and sweet.

#### Nobu TK 40 "The Premium Sake"

Gardenia flower with tropical fruit notes and a touch of sweet nuttiness.

#### Nobu Junmai Daiginjo "The Sake"

Cherry blossom notes, unripe melon and rose buds.

#### Hokusetsu Jukusei Ongakushu

Full bodied, rich and earthy, aged to classical music.

#### Honjozo Onigoroshi "Devil Killer"

Dry, earthy and neutral.

Glass 10 cl  
Masu 12 cl  
Carafe 18 cl

55 60 80

80 95 135

90 100 140

150 180 250

120 150 190

110 140 180

95 110 150

58 65 90

## JAPANESE WHISKY

4 cl

Nikka Taketsuru Pure Malt

70

Nikka Yoichi

82

Hakushu Distillers Reserve

137

Hibiki Harmony

180

Matsui Kuroyoshi Pure Malt 18 yr

214

Kujira Ryukyu Bourbon Cask 20 yr

243

Akkeshi Boshu Peated

353

Nikka Taketsuru Pure Malt 21 yr

646

Akashi 12 yr

852

Akashi 15 yr

1217

Yamazaki Distillers Reserve

132

Umiki Ocean Fused Pine Barrels Finished

138

Suntory Old Whisky

204

Suntory Royal

219

Yamazaki 12 yr

253

Nikka Taketsuru 17 yr

365

Hakushu 18 yr

649

Hibiki 17 yr

1118

Hibiki 21 yr

1357

Ootori 15 yr

1449

Yamazaki 18 yr

1516

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## SAKEBAR COCKTAILS

### Stupour et Tremblement

French and Japanese society collide in a drink with the quintessential ingredients of both cultures. Lavender and Sake finished with Yuzu juice in a glass rinsed with French Genepi. A French novel tells the story of a francophone woman embedded in Japanese society, where she learned at her personal cost the cultural difference at the time. We drink to equality, we drink to bring down barriers and put walls of separation.

### Hajikami Brine

An aromatic and quirky Japanese version of a "Dirty" Martini thought as an appetite teaser. A pick-me-up style of drink that takes inspiration from the Japanese & Polish tradition of pickling with vinegars brine, sake and gin in equal measure sweetened by a touch of Maraschino liqueur. Extremely refined and crafted for the most serious indulgence.

### Kinpaku

Elderflower mixed with Kinpaku-Iri Sake and its citrusy aromas and notes of marzipan and banana skin and with floating gold leaf. All topped with Champagne. There is hardly ever more perfect way for celebration of success and good fortune.

### Summertime Sadness

Floral Lavender essence, Bourbon, citrus, hints of cucumber and fresh ginger finished with maple syrup. This cocktail is a refreshing and aromatic dance, named after the feeling of heaviness on the soul one gets, when they realise the summer always eventually fades into autumn. Coincidentally Lana del Rey's song has the same cinematographic colours and tone. "Kiss me hard before you go...."

65	<b>White Cotton Cloud</b> The most refreshing and floral long drink that imagination can foretell. Yuzu sorbet, vodka, citrus and elderflower liquor served long and topped with fresh soda water, soft and delicate looking like a white cloud in the blue sky, but seriously sweltering day. Embrace it and let it rain on you.	70
70	<b>Japanese Smoke</b> Blend of Japanese and Scottish smokey whisky, hibiscus notes, served in a highball glass with fresh ginger carbonation. Garnished with burned kasepi wood set alight at the table. A personalised version of the Tokyo famous highball cocktail that is favourite within the "Salary Men" underground culture.	65
85	<b>La Bruja</b> Not for the faint hearted, this will hit you with super natural powerful flavours and entangled you in a whirlpool of spicy and aromatic blend of Tequila and Mezcal with exotic fruit nuances, hot chillies, fresh lime and coriander, a magical twist on a spicy Margarita that packs a punch of herbal flavours, smoke and spice.	70
75	<b>Yamato Champagne</b> A thing of beauty and class, herbal notes of lemony thyme with vodka and Champagne served in a coupette, finished off with a green tulle. Refreshing and exciting. Yamato stands for the old imperial name of the Japanese main prefecture, but referred however to the whole country at the time.	75

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## SHUKO

Padron peppers with shichimi and salt	55
Okonomiyaki - shrimp	75
Okonomiyaki - chicken	55
Baby corn with truffle yuzu mayo	65
Shrimp Bao Bun with eel sauce	85
Duck Gyoza, wasabi teriyaki	90
Black cod croquette, aji amarillo aioli	95
Crispy sashimi pizza	135
Octopus potatoes skewer, red capsicum lime and anticucho sauce	160
Slow cooked lobster in red chilli dressing	240
Pan fried Shoku Pan, Wagyu beef tartare with caviar	320

## DESSERT

Mocchi	45
Chocolate Tacos	45
Parfait	45
Chocolate Puff	45

## COFFEE & TEA

Espresso	18
Espresso doppio	20
Green tea (unlimited refills)	16
Rooibos	16
Moroccan mint	16
Genmaicha	16
Jasmine	16
Fresh mint	16
Earl Grey	16
Pai Mutan	16