

CHILLED SUNDAY BRUNCH WITH LAURENT - PERRIER



NOBU BRUNCH

For the duration of your two-hour reservation

PREMIUM 79

Laurent-Perrier, Héritage, Brut NV
White, Red and Rosé Wine
Asahi Beer
Rising Sun
St Germain Elderflower Liqueur, Sake Rock, Yuzu, Prosecco
Paloma
El Rayo Plata, Agave Nectar, Fresh Lime Juice, Pink Grapefruit Soda

Lychee Martini Haku Vodka, Singani 63, Lychee, Lime, Shimmer

> CLASSIC 49

White, Red and Rosé Wine
Asahi Beer
Rising Sun
St Germain Elderflower Liqueur, Sake Rock, Yuzu, Prosecco

Children up to age of 5- free Brunch experience per one paying adult Children 6-12 full Brunch 45 – Buffet only 27 NOBU BRUNCH

SHUKO

Edamame (V+)

SUSHI BAR

Crispy Rice
Tacos
Salad
Sashimi, Sushi, Cut rolls
Hand Rolls

MAIN COURSE

(Choose one option - all dishes served with steamed rice)

Black Cod Miso
Rock Shrimp Tempura with Three Sauces
Grilled Salmon with Teriyaki or Anticucho Sauce
Poussin Toban Yaki
Beef Toban Yaki
Tofu Steak with Vegetarian Teriyaki or Anticucho Sauce (V+)
Cauliflower Jalapeño (V+)
Nasu Miso (V+)

DESSERT BAR