

SAKEBAR

by
NOBU

SAKEBAR COCKTAILS

DUST TO DUST	55
Cachaca, Plantaray, Red Wine & Plum Syrup	
YUGEN	70
Belvedere, Niepoort Dry, Genmaicha, Chambord	
SANTA MUERTE	65
Ojo de Tigre, Hibiscus, Chili, Lime, Pineapple	
UKIYO	65
1800 Blanco, Umeshu, Ginger Falernum, Lime Cordial	
KINTSUGI	70
Belvedere, Kinpaku-iri, Pear Liqueur, Rice Vinegar	
KINTOUN NOIR	50
Plantaray Dark, Tonka & Orgeat Syrup, Pineapple Syrup, Lime & Sesame	
MONO NO AWARE	80
Abasolo, Nixta, Banana & Pineapple Liqueur, Lime & Kafir Cordial	

SHUKO

Edamame	60
Spicy Edamame	70
Padron Peppers	60
Salt & Pepper Squid	68
Baby Corn Honey Truffle	75
Crispy Rice with Choice of Tuna, Salmon or Yellowtail	145
Black Cod Butter Lettuce	135
Nobu Style Wagyu Sliders (2pcs)	190

NOBU TACOS (minimum order of 2)

Tuna Dry Miso	35
Salmon Spicy Miso	33
Lobster Wasabi Sour Cream	40
Chicken Anticucho	28
Braised Wagyu Short Rib	50

SUSHI

SUSHI & SASHIMI		SUSHI MAKI	
(price pre piece)			
Tuna	42	Tuna	65
Toro	48	Spicy Tuna	69
O-Toro	53	Yellowtail Jalapeno	68
Yellowtail	42	Salmon	51
Salmon	40	Salmon & Avocado	58
King Crab	63	Scallop & Smelt Egg	72
Sea Bass	36	Eel & Cucumber	84
Octopus	32	California	123
Scallop	43	Shrimp Tempura	81
Ebi	32	Kappa	25
Botan Ebi	38	Avocado	28
Freshwater Eel	43	Vegetable	53
Tamago	21	Soft Shell Crab	83
Japanese	68	New Style Salmon	163
Wagyu Beef			

CHAMPAGNE & SPARKLING

	GLASS 125ml
Veuve Cliquot Ponsardin Brut	130
<i>Reims, France</i>	
Veuve Cliquot Ponsardin Brut Rosé	160
<i>Reims, France</i>	
Ruinart Blanc de Blancs	250
<i>Reims, France</i>	

WHITE WINE

	GLASS 125ml
António Maçanita	58
Fitapreta Branco 2025	
<i>Alentejo, Portugal (Trincadeira Blend)</i>	
Matsuhisa Private Selection	82
Chardonnay 2022	
<i>Sonoma Coast, USA</i>	
Cloudy Bay Sauvignon Blanc 2024	110
<i>Marlborough, New Zealand</i>	

RED WINE

	GLASS 125ml
Le Clos du Caillou	65
'Le Bouquet de Garrigues 2020	
<i>Rhône Valley, France (Rhône Blend)</i>	
Matsuhisa Private Selection	100
Cabernet Sauvignon 2020	
<i>Sonoma Coast, USA</i>	
Cloudy Bay Pinot Noir 2023	125
<i>Marlborough, New Zealand</i>	

ROSÉ WINE

	GLASS 125ml
Alie Frescobaldi 2025	55
<i>Tuscany, Italy (Syrah & Vermentino)</i>	
Château d'Esclans	90
Whispering Angel 2024	
<i>Côtes de Provence, France</i>	
<i>(Grenache, Cinsault, Rolle)</i>	

ZERO ALCOHOL

	GLASS 125ml
Fio Wines 'Fabelhaft 0%	40
Drink & Drive'	
<i>Mosel, Germany (Riesling)</i>	
Georg Breuer 'Sans' Riesling 0%	50
<i>Rheingau, Germany</i>	
French Bloom Le Blanc,	75
Sparkling 0%	
<i>Limoux, France</i>	
French Bloom Le Rosé,	95
Sparkling 0%	
<i>Limoux, France</i>	

ZERO ALCOHOL COCKTAILS

CHARON 0%	40
Lyre's, Martini Floreale, Raisin Syrup, Apple Balsamic	
MARIGOLD 0%	40
Fluère Smoked Agave, Ayran Whey, Coconut Syrup, Lemon	

SAKE

	GLASS 100ml	SMALL 180ml
SADO NO JUNMAI	50	90
Cotton candy and yogurt notes, quintessential sake flavours		
NIGORI	75	130
Rich and creamy - dairy texture with unripe banana notes.		
ONIGOROSHI	45	85
Dry, earthy and neutral.		
KINPAKU-IRI	55	100
Citrusy with aromas of marzipan & banana. Sake with floating gold leaf for special occasions.		
JUNMAI DAIGINJO	95	165
Cherry blossom notes, unripe melon and rose buds.		
JUNMAI DAIGINJO TK 40	100	175
Flower and tropical fruit notes with touch of sweet nuttiness.		
CHO DAIGINJO YK 35	130	235
Notes of the lychee and melon with nuances of marzipan and yogurt. Clean and sweet.		
ONGAKUSHU 10yrs OLD	75	130
Full bodied, rich and earthy, aged to classical music.		

SPIRITS

	SERVED 40ML
JAPANESE WHISKY	
Suntory Toki	50
<i>Osaka</i>	
Nikka From The Barrel	80
<i>Saitama</i>	
TEQUILA & MEZCAL	
Don Julio Reposado	90
<i>Atotonilco El Alto</i>	
Del Maguey Vida Mezcal	65
<i>San Luis del Rio</i>	
VODKA	
Belvedere	48
<i>Poland</i>	
Nikka Coffey Vodka	55
<i>Japan</i>	
GIN	
Roku	45
<i>Japan</i>	
Hendricks Neptunia	60
<i>Scotland</i>	
RUM	
Havana Club Special	38
<i>Havana, Cuba</i>	
Kiyomi	62
<i>Japan</i>	
BEER	
Asahi Super Dry	40
<i>Japan</i>	
Inne Beczki Free IPA	35
<i>Poland</i>	