



## NOBU KUALA LUMPUR BEVERAGE LIST

### NOBU'S SAKE SELECTION

**Junmai Daiginjo TK40 Genshu Enshinbunri 'Hikari'**

*Medium bodied, floral notes with a smooth finish*

Bottle 720ml 2,600

**Daiginjo YK35 Shinzuku**

*Slow dripped, smooth and delicate*

Bottle 720ml 1,950

**Daiginjo YK35 Enshinbunri Nigori**

*Full bodied, fresh citrus hints, delicate and milky texture*

Bottle 720ml 2,120

**Ginjo Nigori**

*Unfiltered, dry and creamy*

Glass 120ml 70 Small 180ml 100 Large 360ml 200 Bottle 500ml 275

**Junmai 'Sado No Shu'**

*Medium-bodied with rich notes and a creamy finish (Serve warm or chilled)*

Glass 120ml 48 Masu 210ml 78 Small 180ml 70 Large 360ml 140 Bottle 1.8L 660

**Honjozo Onigoroshi 'Devil Killer'**

*Light-bodied, crisp and dry with a spicy finish*

Glass 120ml 50 Masu 210ml 75 Small 180ml 70 Large 360ml 140 Bottle 1.8L 595

**Honjozo Yukino Hibiki**

*Semi-dry, dominant citrus with an overtone of pepper and spicy nut*

Glass 120ml 60 Masu 210ml 100 Small 180ml 90 Large 360ml 180 Bottle 1.8L 900

**Junmai Daiginjo Yurara**

*Dry Sake, Fresh & Light to start with fully aged flavors to finish*

Bottle 500ml 570

**Nobu Junmai Daiginjo 'The Sake'**

*Medium-bodied, clean and complex with floral notes*

Glass 180ml 150 Large 360ml 300 Bottle 300ml 315 Bottle 500ml 515 Bottle 1.5L 1250

**Honjozo Ongakushu Koshu 'Music Sake'**

*Aged to classical music, full-bodied and rich with earthy flavors*

Glass 120ml 90 Small 180ml 130 Masu 210ml 155 Large 360ml 260 Bottle 1.8L 1300

**Nobu Daiginjo TK40 'The Premium Sake'**

*Medium-bodied, delicate and creamy*

Small 180ml 160 Large 360ml 320 Bottle 300ml 305 Bottle 500ml 520 Bottle 1.5L 1275

**Nobu Daiginjo YK35**

*Medium-bodied, rare, luxurious, silky and smooth*

Glass 120ml 195 Small 180ml 295 Masu 210ml 330 Large 360ml 590 Bottle 500ml 890 Bottle 1.8L 2750

**Nobu Special Reserve 28**

*A fortified sake that is full-bodied with a hint of yuzu juice served over an ice sphere*

Glass 120ml 110 Bottle 750ml 655

**Nobu Shochu**

*Medium-bodied, dry and rich, with a long velvety finish served over an ice sphere*

Glass 120ml 105 Bottle 500ml 410

*All prices are subject to 10% Service Charge and 6% SST*



## NOBU SIGNATURE COCKTAILS

<b>Matsuhisa Martini</b>	60
<i>Ketel One Vodka, Hokusetsu Sake &amp; Ginger</i>	
<b>Lychee Martini</b>	55
<i>Ketel One Vodka &amp; Lychee Juice</i>	
<b>Cucumber Martini</b>	55
<i>Ketel One Vodka, Fresh Cucumber, Lychee Juice &amp; Fresh Lemon Juice</i>	
<b>Nobu Soju Dragon</b>	45
<i>Nobu Soju, Fresh Dragon Fruit Puree, Elderflower &amp; Lemon</i>	
<b>Champagne 95</b>	75
<i>GH Mumm Cordon Rouge, Grand Marnier, Peach Liqueur &amp; Pineapple Puree</i>	
<b>Mia Margarita</b>	60
<i>Don Julio Añejo Tequila, Passion Fruit Puree, Shichimi &amp; Fresh Lime Juice</i>	
<b>Japanese Sidecar</b>	80
<i>Japanese Whisky, Grand Marnier Liqueur &amp; Yuzu Juice</i>	
<b>For Gin Sake</b>	55
<i>Tanqueray Gin, Sake, Elderflower, Fresh Red Grapes Shiso Leaves, Soda</i>	

## NOBU SPECIALTY COCKTAILS

<b>Ocha Chamomile Martini</b>	55
<i>Ocha Chamomile Infused Tanqueray 10 Gin, Cointreau, Calamansi, Egg White</i>	
<b>Mangosteen Calpico Martini</b>	45
<i>Nobu Soju, Mangosteen and Pomegranate Juice, Calpico, Pandan Syrup</i>	
<b>Calamansi Shiso Mule</b>	38
<i>Hokusetsu Sake, Fresh Calamansi, Shiso Leaf &amp; Ginger Ale</i>	
<b>Yuzu Peach Punch</b>	55
<i>Don Julio Añejo Tequila, Peach Liqueur, Peach Puree, Yuzu Juice Ginger, Lemongrass</i>	
<b>Jinzesuto</b>	55
<i>Tanqueray Gin, Hokusetsu Sake, Homemade Umeshu Syrup Passionfruit Puree &amp; Yuzu Juice</i>	
<b>Spiced Ramu</b>	60
<i>Bacardi Rum, Captain Morgan, Yuzu, Ginger Ale, Homemade Umeshu Syrup</i>	
<b>Berries On The Cloud</b>	60
<i>Captain Morgan, Lychee Juice, Pineapple Puree, Homemade Rum Foam</i>	
<b>Whisky Passion</b>	65
<i>Jack Daniel, Laphroaig 10yrs, Egg White</i>	



## SELECTION BY THE GLASS

### SPARKLING WINE

Segura Viudas, Brut, Cava, Spain, no vantage 68

### CHAMPAGNE

GH Mumm, Cordon Rouge, Brut, no vantage 119

Moet & Chandon Rosé "Impérial", no vantage 129

### ROSE WINE

La Vila, Cinsault Syrah Rosé, Pays d'Oc, 2017 45

### WHITE WINE

La Vila, Sauvignon Blanc, Gascogne, France 2016-2017 50

St. Hallett, Sauvignon Blanc Semillon, Barossa Valley, Australia, 2017 55

Protea Chenin Blanc, Coastal Region, South Africa 2018 60

Hugel Gentil, Alsace, France 2015-2016 70

Joseph Drouhin St.Veran, Burgundy, France 2016-2017 73

### RED WINE

Hanwood Estate, Cabernet Sauvignon, South Eastern Australia 2016 55

Escale, Pinot Noir, Pays D'oc, France 2015 58

30 Mile Quarisa, Shiraz, New South Wales, Australia 2014-2015 60

Alamos Seleccion, Malbec, Mendoza, Argentina 2016 62

Michel Lynch Rouge, Bordeaux, France 2017 68

### PLUM WINE

Hokusetsu Ume Shu, Plum Wine 69



## BEER

Carlsberg, Denmark, 33cl	30
Tiger, Singapore, 33cl	35
Asahi, Japan, 33cl	38
Kirin Ichiban, Japan, 33cl	45
Asahi Draught, Japan	55

## MOCKTAILS

<b>Lychee Passion</b> <i>Passion Fruit Puree, Lychee &amp; Pineapple Puree</i>	30
<b>Pepino</b> <i>Fresh Cucumber Juice, Lychee Juice &amp; Lemon</i>	28
<b>Calamansi Shiso</b> <i>Calamansi Limes, Shiso Leaves &amp; Ginger Ale</i>	28
<b>Buah-Naga</b> <i>Fresh Dragon Fruit Juice, Elderflower &amp; Yamamomo</i>	28
<b>Shichimi Passion</b> <i>Passion Fruit Puree, Home Made Honey Syrup, Fresh Lime Juice &amp; Shichimi</i>	30
<b>Yuzu Pina Cooler</b> <i>Pineapple Juice, Yuzu Juice, Ginger Ale</i>	28