



NOBU LAS VEGAS HARD ROCK BEVERAGE MENU

HOKUSETSU SAKE

Exclusively for Nobu Worldwide

GINJO NIGORI

Unfiltered, dry and creamy
Glass 14 Bottle 16oz 65

JUNMAI 'SADO NO SHU'

Medium-bodied with rich notes and a creamy finish
Glass 10 Small 13 Masu 20 Large 26 Bottle 24oz 90 Bottle 60oz 195

HONJOZO ONIGOROSHI 'DEVIL KILLER'

Light-bodied, crisp and dry with a spicy finish
Glass 11 Small 15 Masu 22 Large 30 Bottle 60oz 214

DAIGINJO 'BLACK LABEL THE ORIGINAL'

Medium-bodied, light and crisp with a nutty character
Glass 20 Small 27 Masu 40 Large 54 Bottle 60oz 360

NOBU JUNMAI DAIGINJO 'THE SAKE'

Medium-bodied, clean and complex with floral notes
Glass 18 Bottle 10oz 74 Bottle 10oz 120 Bottle 50oz 273

HONJOZO ONGAKUSHU KOSHU 'MUSIC SAKE'

Aged to classical music; full-bodied and rich with earthy flavors
Glass 18 Small 24 Masu 36 Large 48 Bottle 60oz 324

NOBU DAIGINJO TK40 'THE PREMIUM SAKE'

Medium-bodied, rare, luxurious, silky and smooth
Glass 19 Bottle 10oz 79 Bottle 16oz 133 Bottle 50oz 286

NOBU DAIGINJO YK35

Medium-bodied, rare, luxurious, silky and smooth
Glass 41 Small 55 Masu 82 Large 110 Bottle 24oz 318 Bottle 60oz 745

NOBU JUNMAI GINJO 71

Medium-bodied, fruit forward with a bright finish
Glass 13 Small 17 Masu 26 Large 34 Bottle 24oz 120 Bottle 60oz 250

NOBU SPECIAL RESERVE 28

A fortified sake that is full-bodied with a hint of yuzu juice served over an ice sphere
Glass 15 Bottle 25oz 160

NOBU SOJU

Medium-bodied, dry and rich, with a long velvety finish served over an ice sphere
Glass 12 Bottle 25oz 138



NOBU SPECIALTY COCKTAILS

LIGHT, CRISP & REFRESHING

LYCHEE & ELDERFLOWER MARTINI	16
Spring 44 Vodka, Elderflower Liqueur & Lychee	
MATSUHISA MARTINI	15
Belvedere Vodka, Hokusetsu Junmai Sake, Ginger & Cucumber	
GIN & KYURI	15
Ki No Bi Kyoto Gin, Shiso Leaf, Lime & Mr. Q. Cucumber Soda	
PIÑA MARTINI	16
Ciroc Pineapple Vodka, Peach Liqueur, Pineapple & Lime	
GRAPEFRUIT ON THE ROCKS	16
Ki No Bi Kyoto Gin, Ginger Liqueur, Elderflower Liqueur & Grapefruit	
CUCUMBER MARTINI	16
Finlandia Grapefruit Vodka, Cucumber, Lychee & Lemon	
CHAMPAGNE '95	15
Curaçao Orange Liqueur, Peach Liqueur, Pineapple & Sparkling Wine	

SPICY & TART

MIA MARGARITA	16
Corralejo Añejo Tequila, Pasion Fruit, Shichimi, Lime & Honey Syrup	
SPICY AÇAÍ MARTINI	15
Veev Açai Spirit, Passion Fruit, Açai Blueberry & Serrano Pepper	
JAPANESE BLOODY MARY	15
Hokusetsu Junmai Sake, Tomato, Wasabi, Ginger, Serrano Pepper, Tonkatsu, Lime & Shichimi	
MANGO & PASSION MARTINI	16
Ciroc Mango Vodka, Passion Fruit & Pineapple	



AROMATIC & SPICE

PERUVIAN CAIPIRINHA	15
Caravedo Achelado Pisco, Lime, Shiso Leaf & Ginger Beer	
HAKKA NIGORI	15
Hokusetsu Nigori Sake, Coconut Water, Lime & Mint	
ALL RUM'D UP	14
Dovetale Rum, Demerara Syrup, Strega Italian Liqueur & Cardamaro	
AKASHI UME SOUR *	16
Akashi Blended Whisky, Akashi Ume Liqueur, Lime, Monk Fruit Syrup, Egg Whites* & Barrel Aged Bitters	
PISCO SOUR *	15
Caravedo Achelado Pisco, Lime, Egg Whites* & Barrel Aged Bitters	

RICH & BOLD

NOBU SIDECAR	18
Mars Iwai Blended Whisky, Yuzu Juice & Curaçao Orange Liqueur	
AKA - SURU	16
Akashi Blended Whisky, Ginger Liqueur, Cointreau, Lemon, House Made Grenadine & Cherry Bitters	
KIKORI OLD FASHIONED ~ BARREL AGED	17
Kikori Grain Whiskey, Demerara Syrup, Angostura Bitters & Luxardo Cherry Served Over Large Ice Cube	

GRAND CORDON

Winner of The Nationwide Nobu Cocktail Competition Cristian Ramos
from Nobu Miami

KENKO GARDEN	14
Seedlip Garden 108, House Made Green Apple Kale Juice, Lemon & Spiced Agave ~ <i>Non Alcoholic Cocktail</i>	



FLIGHTS

All Flights Are One Ounce Pours

SAKE

HOKUSETSU 60
Ginjo Nigori ~ Junmai ~ Honjozo Onigoroshi ~ Honjozo Ongakushu Koshu ~
Daiginjo ~ Nobu Daiginjo YK-35 ~ Fruit Infused Junmai

JAPANESE WHISKY

PEATED STYLE 44
Kaiyō, First Edition “The Peated”, Mizunara Oak ~ Nikka, Miyagikyo ~
Nikka, Yoichi, Aged 15 Years

BOURBON STYLE 65
Chichibu, Ichiro’s Malt & Grain ~ Mars, Mt. Komagatake, Double Cellars ~
Nikka, Nikka From The Barrel ~ Mars, Mt. Komagatake, Bourbon Barrel #1453

SCOTCH STYLE 68
Kura The Whisky, Japanese Rum Cask Finish ~ Nikka, Taketsuru, Aged 17 Years ~
Suntory, The Hakushu, Aged 12 Years ~ Mars, Mt. Komagatake, 2011 Revival

RYE STYLE 70
Mars, The Lucky Cat, “Mint” ~ Mars, Mt. Komagatake, The Nature of Shinshu, Rindo
~ Mars, Mt. Komagatake, Nature of Shinshu, Shinanotanpopo

THE TOP SHELF 500
Suntory, The Yamazaki, Mizunara, 2017 Edition, Aged 18 Years ~
Mars, Mt. Komagatake, American White Oak & Sherry Cask, Aged 27 Years ~
Mars, Mt. Komagatake, American White Oak, Aged 30 Years

NON-ALCOHOLIC

LYCHEE SODA 8
Fresh Lychee Puree, Lychee Syrup & Sparkling Water

CHERRY YUZU SODA 8
Luxardo Cherry Juice, Yuzu & Sparkling Water

PEPINO 8
Fresh Cucumber, Lychee & Lemon Juices

AÇAÍ PUNCH 9
Açaí Blueberry Puree, Passion Fruit & Lychee Juice

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or have a blood immune disorder, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. Please be advised that our prices are subject to change.*