



# NOBU MALIBU BEVERAGE LIST

## GLASS LIST

### CHAMPAGNE & SPARKLING WINE

**SYLTBAR, Prosecco, Friuli, Italy, nv**

Glass 15    Bottle 75

**Nobu Champagne, Brut Grand Cru, Verzy, nv**

Glass 22    Bottle 120

**Louis Roederer, Brut, France**

Glass 24    Bottle 142

**Lanson, Brut Rose, nv**

Glass 25    Bottle 152

### WHITE WINE

**Maso Canali, Pinot Grigio, Trentino Italy 18**

Glass 15    Bottle 56

**50 Degree, Riesling, Rheingau, Germany 16**

Glass 15    Bottle 68

**Fillaboa, Albarino, Rias Baixas, Spain 17**

Glass 16    Bottle 68

**Tolosa, No Oak Chardonnay, Edna Valley California 16**

Glass 16    Bottle 65

**Mohua, Sauvignon Blanc, Marlborough, New Zealand 18**

Glass 17    Bottle 72

**Matsuhisa, Chardonnay, Sonoma CA 17**

Glass 18    Bottle 72

### RED WINE

**Barnard Griffin, Merlot, Columbia Valley, Washington 16**

Glass 14    Bottle 56

**Maison L'Envoye "Straight Shooter", Pinot Noir, Wilamette Valley, OR 17**

Glass 16    Bottle 66

**Malibu Vineyards, Syrah, Malibu, California 17**

Glass 16    Bottle 64

**Alexandre Sirech, Le Bordeaux, Bordeaux France 16**

Glass 19    Bottle 78

**Matsuhisa, Cabernet Sauvignon, Napa Valley, California 17**

Glass 22    Bottle 88



## ROSÉ WINE

**Chateau D'Ollieres, Cotes de Provence France 18**

Glass 17    Bottle 72

## DESSERT WINE

**Kenzo Estate, Muku Late Harvest, Napa Valley, California 18**

Glass 22    Bottle 122



## HOKUSETSU SAKE

*Exclusively for Nobu Worldwide*

### **Hokusetsu Nigori**

*Unfiltered, dry and creamy*

Glass 17 Small 22 Masu 26 Large 40 Bottle 16oz 55

### **Hokusetsu Junmai**

*Medium-bodied with rich notes and a creamy finish*

Glass 14 Small 16 Masu 18 Large 32 Bottle 60oz 145

### **Hokusetsu Onigoroshi 'Devil Killer'**

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

Glass 15 Small 18 Masu 20 Large 34 Bottle 60oz 160

### **Hokusetsu Junmai Ginjo**

*Medium bodies with notes of soft white fruits with pure and refreshing finish*

Glass 16 Small 24 Masu 28 Large 40 Bottle 60oz 175

### **Hokusetsu Daiginjo - Black Label**

*The "Original" Nobu Sake – light and crisp with a nutty character*

Glass 18 Small 30 Masu 32 Large 55 Bottle 60oz 275

### **Nobu 'The Sake' Junmai Daiginjo**

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

Glass 20 Bottle 10oz 75 Bottle 16oz 115 Bottle 50oz 225

### **Hokusetsu 10 Year**

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

Glass 18 Small 26 Masu 30 Large 54 Bottle 60oz 245

### **Nobu 'The Premium Sake' TK40**

*Medium-bodied, delicate and creamy*

Glass 22 Bottle 10oz 75 Bottle 16oz 115 Bottle 50oz 245

### **Hokusetsu YK35**

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

Glass 40 Small 60 Masu 65 Large 115 Bottle 24oz 265 Bottle 60oz 525



## NOBU SPECIALTY COCKTAILS

### LIGHT, CRISP & REFRESHING

<b>Sunset Spritzer</b>	17
<i>Nobu Special Reserve 28 Sake, Aperol, Pineapple, Yuzu, SYLTBAR Prosecco &amp; Soda</i>	
<b>Yuzuri Sour</b>	17
<i>Kikori Japanese Whisky, Yuzuri Yuzu Liqueur, Monkfruit, Yuzu, Organic Egg White</i>	
<b>Piña Martini</b>	17
<i>Ciroc Pineapple Vodka, Giffard Crème de Peche, Pineapple &amp; Fresh Lime</i>	
<b>Grapefruit on the Rocks</b>	17
<i>Belvedere Pink Grapefruit, Canton Ginger Liqueur, St. Germain Elderflower Liqueur &amp; Grapefruit</i>	
<b>Yuzu Kumquat Cooler</b>	17
<i>Stoli Citros Vodka, Fresh Kumquats, Orange, Mint, Yuzu Juice &amp; Fresh Lemonade</i>	

### SPICY & TART

<b>Japanese Bloody Mary</b>	16
<i>Hokusetsu Sake, House-made Japanese Tomato Mix, Serrano, Micro Celery</i>	
<b>Spicy Açai Martini</b>	17
<i>Veev Açai Spirit, Acai, Passion Fruit &amp; Serrano</i>	
<b>Mia Margarita</b>	17
<i>Corralejo Anejo Tequila, Passion Fruit, Shichimi &amp; Fresh Lime</i>	
<b>Market Margarita</b>	17
<i>Casamigos Blanco Tequila, Cilantro, Pineapple, Lime &amp; Serrano</i>	

### AROMATIC & SPICE

<b>Matsuhisa Martini</b>	17
<i>Beluga Vodka, Hokusetsu Junmai Sake, Ginger &amp; Kyuri Japanese Cucumber</i>	
<b>Garden Gimlet</b>	17
<i>Nobu Soju, Domaine de Canton Ginger Liqueur, Fennel Liqueur, Lemon, Ginger, Monkfruit, Cucumber &amp; Mint</i>	
<b>Lychee &amp; Elderflower Martini</b>	17
<i>Spring 44 Vodka, St. Germain Elderflower Liqueur &amp; Lychee</i>	
<b>Peruvian Caipirinha</b>	17
<i>Macchu Pisco, Fresh Lime, Shiso &amp; Ginger Beer</i>	



## RICH & BOLD

<b>Mango &amp; Passion Martini</b>	17
<i>Ciroc Mango Vodka, Passion Fruit &amp; Pineapple</i>	
<b>Nobu Sidecar</b>	20
<i>Iwai Traditional Blended Whisky, Gran Torres Orange Liqueur &amp; Yuzu served over hand-carved ice</i>	
<b>Kikori Old Fashioned (Barrel-Aged)</b>	20
<i>Kikori Japanese Whiskey, Luxardo Cherry, Demerara &amp; Angostura Bitters served over hand-carved ice</i>	
<b>Paloma Blanca</b>	22
<i>Don Julio 70, Ketel One Botanical Grapefruit Rose, Citric Acid Simple Syrup, Giffard Pamplemousse, Grapefruit Zest with Housemade Grapefruit Salt Rum</i>	

## GRAND CORDON

<b>Kenko Garden (Non-Alcoholic)</b>	10
<i>Seedlip Garden 108, Fresh Housemade Green Apple Kale Juice, Fresh Lemon Juice and Spiced Agave</i>	

## NON-ALCOHOLIC

### SPECIALTY DRINKS

<b>Fresh Meyer Lemonade</b>	8
<i>Fresh Pressed Myer Lemon, Agave &amp; Fiji Water</i>	
<b>Lychee Passion</b>	8
<i>Passion Fruit, Lychee &amp; Pineapple</i>	
<b>Acai Punch</b>	8
<i>Acai, Passion Fruit &amp; Lychee</i>	
<b>Spicy Lemonade</b>	8
<i>Lemons, Jalapeno, Honey, VOSS Sparkling Water</i>	
<b>Shichimi Passion</b>	8
<i>Passion Fruit, Japanese 7 Spice, Lime</i>	

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.