



# NOBU LAS VEGAS HARD ROCK BEVERAGE MENU

## HOKUSETSU SAKE

Exclusively for Nobu Worldwide

### **Ginjo Nigori**

Unfiltered, dry and creamy

Glass 14    Bottle 16oz 68

### **Junmai 'Sado No Shu'**

Medium-bodied with rich notes and a creamy finish

Glass 10    Small 19    Masu 27    Large 32    Bottle 24oz 100

### **Honjozo Onigoroshi 'Devil Killer'**

Light-bodied, crisp and dry with a spicy finish

Glass 11    Small 15    Masu 19    Large 23    Bottle 60oz 163

### **Daiginjo 'Black Label The Original'**

Medium-bodied, light and crisp with a nutty character

Glass 16    Small 25    Masu 35    Large 40    Bottle 60oz 305

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

Medium-bodied, clean and complex with floral notes

Glass 17    Bottle 10oz 75    Bottle 10oz 122    Bottle 50oz 276

### **Honjozo Ongakushu Koshu 'Music Sake'**

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

Glass 17    Small 28    Masu 38    Large 45    Bottle 60oz 307

### **Nobu Daiginjo Tk40 'The Premium Sake'**

Medium-bodied, rare, luxurious, silky and smooth

Glass 22    Bottle 10oz 80    Bottle 16oz 135    Bottle 50oz 288

### **Nobu Daiginjo YK35**

Medium-bodied, rare, luxurious, silky and smooth

Glass 35    Small 45    Masu 70    Large 90    Bottle 24oz 290    Bottle 60oz 620

### **Nobu Junmai Ginjo 71**

Medium-bodied, fruit forward with a bright finish

Glass 12    Small 20    Masu 29    Large 34    Bottle 24oz 110    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 14    Bottle 25oz 150

### **Nobu Soju**

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

Glass 12    Bottle 25oz 125



## NOBU SPECIALTY COCKTAILS

### LIGHT, CRISP & REFRESHING

<b>Lychee &amp; Elderflower Martini</b>	15
<i>Spring 44 Vodka, Elderflower Liqueur &amp; Lychee</i>	
<b>Matsuhisa Martini</b>	15
<i>Belvedere Vodka, Hokusetsu Junmai Sake, Ginger &amp; Cucumber</i>	
<b>Gin &amp; Kappa</b>	15
<i>Kyoto Gin, Shiso Leaf, Lime &amp; Mr. Q. Cucumber Soda</i>	
<b>Pina Martini</b>	15
<i>Van Gogh Pineapple Vodka, Peach Liqueur, Pineapple &amp; Lime</i>	
<b>Grapefruit On The Rocks</b>	15
<i>Kyoto Gin, Ginger Liqueur, Elderflower Liqueur &amp; Grapefruit</i>	
<b>Cucumber Martini</b>	15
<i>Finlandia Grapefruit Vodka, Cucumber, Lychee &amp; Lemon</i>	
<b>Champagne '95</b>	15
<i>Torres Orange Liqueur, Peach Liqueur, Pineapple &amp; Champagne</i>	

### SPICY & TART

<b>Mia Margarita</b>	15
<i>Volcan Cristalino Anejo Tequila, Pasion Fruit, Shichimi, Lime &amp; Honey Syrup</i>	
<b>Spicy Acai Martini</b>	15
<i>Veev Acai Spirit, Passion Fruit, Acai &amp; Serrano Peppers</i>	
<b>Japanese Bloody Mary</b>	15
<i>Hokusetsu Junmai Sake, Tomato, Lime, Wasabi, Ginger, Spicy Tonkatsu Sauce &amp; Shichimi</i>	
<b>Mango &amp; Passion Martini</b>	15
<i>Finlandia Mango Vodka, Passion Fruit &amp; Pineapple</i>	



## AROMATIC & SPICE

<b>Peruvian Caipirinha</b> <i>Viejo Tonel Pisco, Lime, Shiso Leaf &amp; Ginger Beer</i>	15
<b>Hakka Nigori</b> <i>Hokusetsu Nigori Sake, Coconut Water, Lemon &amp; Mint</i>	15
<b>All Rum'd Up</b> <i>Dovetale Rum, Demerara Syrup, Strega Liqueur, Lemon &amp; Cardamaro</i>	14
<b>Akashi Ume Sour</b> <i>Akashi Blended Whisky, Akashi Ume Liqueur, Lime, Monk Fruit Syrup, Egg Whites* &amp; Barrel Aged Peychaud's Bitters</i>	14
<b>Pisco Sour</b> <i>Viejo Tonel Pisco, Lime, Egg Whites* &amp; Barrel Aged Peychaud's Bitters</i>	14

## RICH & BOLD

<b>Toki Highball</b> <i>Suntory Whisky, Voss Norwegian Sparkling Water, Seared Lemon Peel, House Made Yuzu Bitters</i>	15
<b>Nobu Sidecar</b> <i>Iwai Japanese Blended Whisky, Yuzu &amp; Torres Orange Liqueur</i>	18
<b>Aka-Suru</b> <i>Taketsuru Pure Malt, Ginger Liqueur, Cointreau, Lemon, House Made Grenadine &amp; Cherry Bitters</i>	16
<b>Kikori Old Fashioned ~ Barrel Aged</b> <i>Kikori Japanese Rice Whisky, Luxardo Cherry, Demerara Syrup &amp; Angostura Bitters Served Over Hand Carved Ice</i>	17

### Grand Cordon

Winner of The Nationwide Nobu Cocktail Competition  
Peggy Choi of Nobu Downtown

### Kura Udo Nine 16

Black Peppercorn Infused Botanist Gin, Strawberry, Lemon,  
Agave & Aquafaba Italicus Foam

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



## FLIGHTS

*All Flights Are One Ounce Pours*

<b>Mars Iwai, Nagano Japan</b> <i>Iwai, Iwai Tradition &amp; Iwai Wine Cask</i>	35
<b>Nikka, Nothern Japan</b> <i>Taketsuru Pure Malt, Miyakikyo Single Malt &amp; Yoichi Single Malt</i>	50
<b>Hibiki, Harmony, Hibiki 17 yr &amp; Hibiki 21yr</b> <i>Hibiki Harmony, Hibiki 17yr &amp; Hibiki 21yr</i>	57

## NON-ALCOHOLIC

<b>Lychee Soda</b> <i>Fresh Lychee, Lychee Syrup &amp; Voss Sparkling Water</i>	8
<b>Cherry Yuzu Soda</b> <i>Luxardo Cherry Juice, Yuzu &amp; Voss Sparkling Water</i>	8
<b>Pepinoq</b> <i>Cucumber, Lychee &amp; Lemon</i>	8