



# NOBU LAS VEGAS HARD ROCK VALENTINE'S DAY OMAKASE

*February 14, 2019*

*One Hundred and Twenty Five Dollars per Person*

## COLD COURSES

Zensai

*Atlantic Salmon with Nashi Pear*

First Course

*Sweet Shrimp Tartare with Osetra Caviar*

Sushi

*Chef's Selection of 5 Pieces*

Second Course

*Japanese Red Snapper with Ume Salsa*

Third Course

*Sawara Sashimi Salad*

## HOT COURSES

Fourth Course

*Roasted Corvina with Tomato Dashi*

Fifth Course

*Duck Breast with Orange Miso*

Soup

*Clear Soup*

## DESSERT

Panna Cotta

*Vanilla Soju Custard, Butter Cookie and Meyer Lemon Sorbet*

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