



# NOBU HOUSTON NYE\$ 2018 MENU

\$200

## ZENSAI

Live Spiny Lobster Tartar with Japanese Uni Sashimi & Wasabi Soy

## 1<sup>ST</sup> COURSE

Nobu Caviar Tacos

Ankimo with Turnip & Karashi Sumiso

Kinmedai Cilantro with Jalapeno Cold Soup

Live Octopus New Style with Crispy Kelp Chip

Oyster Tiradito

## 2<sup>ND</sup> COURSE

Japanese King Salmon & Hirame with Fresh Ikura  
Spinach Salad with Yuzu Dressing

## 3<sup>RD</sup> COURSE SUSHI

Zuke Bluefin Toro with Nikiri

Kan Buri Jalapeno

Kawahagi & Liver with Ponzu

Saba Battera Oshi Sushi

Unagi Datemaki

## 4<sup>TH</sup> COURSE

New Zealand Langostine with Uni Egg Sauce

## 5<sup>TH</sup> COURSE

Duo of Rohan Duck Breast with Balsamic Fig Reduction &  
Hudson Valley Foie Gras with Ume Gastrique

## 6<sup>TH</sup> COURSE

Pecan Smoked A5 Wagyu Strip with Roasted Parsnip &  
Cippolini Onion served with a White Truffle Soy Jus



## **SOUP**

Soba Noodles in Kaeshi Broth with Taylor Bay Scallop

## **DESSERT**

Chocolate Wafer with Banana Namelaka, Soba Cha Chantilly Cream,  
Mandarin Whisky Marmalade with White Truffle Vanilla Gelato & Smoked  
Flor de Sal