



NOBU HOUSTON VALENTINES 2019

\$150

ZENSAI

Sous-vide Ocean Trout with Brown Rice Salsa

1ST COURSE

Santenmori

Hotaru Ika & Wakame Kinome Sumiso

Oh Toro Pastrami with Yuzu Ponzu

Sayori Caviar Tiradito

2ND COURSE

Nobu Style Gazpacho & Santa Barbara Prawn

3RD COURSE SUSHI

Zuke Bluefin Tuna Nikiri

Kan Buri Aburi Jalapeno

Kinmedai Karasumi

Saba Bousushi

Hokkaido Uni Cup

4TH COURSE

Diver Scallop 2 Way

Tempura in Phyllo & Seared with Saffron Spicy Lemon

5TH COURSE

Strube Ranch Wagyu Boneless Ribeye

Shiitake Crusted with Port Shiromiso Reduction

SOUP

Hudson Valley Foie Gras Miso



DESSERT

Chocolate Covered Strawberry Crèmeux