



NOBU MIAMI BEVERAGE LIST

GLASS LIST

CHAMPAGNE & SPARKLING WINE

Syltbar, Prosecco, Veneto, Italy, NV

Glass 14 Bottle 75

Louis Roederer, Brut Premier, France, NV

Glass 25 Bottle 122

Nobu Champagne, Brut Grand Cru, France, NV

Glass 26 Bottle 125

WHITE WINE

Attems, Pinot Grigio, Friuli-Venezia Giulia, Italy 17

Glass 13 Bottle 60

50 Degree, Riesling, Rheingau, Germany 16

Glass 13 Bottle 60

Domaine Cedrik Bardin, Pouilly-Fumé, Loire, France 17

Glass 16 Bottle 78

Squealing Pig, Sauvignon Blanc, Marlborough, New Zealand 16

Glass 17 Bottle 80

Matsuhisa, Chardonnay, Sonoma County, California 17

Glass 18 Bottle 85

PLUM WINE

Hakutsuru, Plum Wine, Kobe, Japan

Glass 12 Bottle 60

RED WINE

Villard 'Expresión Reserve', Syrah, Casablanca Valley, Chile 15

Glass 13 Bottle 62

"Il Fauno" di Arcanum, Red Blend, Tuscany IGT, Italy 15

Glass 15 Bottle 68

Colomé, Malbec, Salta, Argentina 16

Glass 16 Bottle 75

Talley Vineyards Estate, Pinot Noir, Arroyo Grande Valley, California 16

Glass 19 Bottle 90

Matsuhisa, Cabernet Sauvignon, Sonoma County, California 16

Glass 20 Bottle 95



ROSÉ WINE AND CHAMPAGNE

Lanson 'Rose Label', Brut Rosé, NV

Glass 25 Bottle 125

Ameztoi 'Rubentis', Txakolina, Basque, Spain 17

Glass 14 Bottle 70

RESERVE SELECTION

Far Niente, Chardonnay, Napa Valley, California 17

Glass 38

Seña, Red Blend, Aconcagua Valley, Chile 12

Glass 50

DESSERT WINE

Royal Tokaji "Mád" Cuvée" Late Harvest, Hungary 16

Glass 13 Bottle 70



HOKUETSU SAKE

Exclusively for Nobu Worldwide

Ginjo Nigori

Unfiltered, dry and creamy

Glass 12 Small 32 Bottle 16oz 64

Hojozo Onigoroshi 'Devil Killer'

Light-bodied, crisp and dry with a spicy finish

Glass 11 Small 28 Large 42 Bottle 24oz 84 Bottle 60oz 215

Junmai 'Sado No Shu'

Medium-bodied with rich notes and a creamy finish (Served hot or cold)

Glass 12 Small 32 Large 50 Bottle 24oz 96 Bottle 60oz 240

Daiginjo 'Black Label the Original'

Medium-bodied, light and crisp with a nutty character

Glass 15 Small 38 Large 60 Bottle 60oz 285

Nobu Junmai Daiginjo 'The Sake'

Medium-bodied, clean and complex with floral notes

Glass 16 Bottle 10oz 55 Bottle 16oz 85 Bottle 50oz 275

Honjozo Ongakushu Koshu 'Music Sake'

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

Glass 19 Small 50 Large 74 Bottle 60oz 390

Nobu Daiginjo TK40 'The Premium Sake'

Medium-bodied, delicate and creamy

Glass 22 Bottle 10oz 78 Bottle 16oz 125 Bottle 50oz 380

Nobu Daiginjo YK35

Medium-bodied, rare, luxurious, silky and smooth

Glass 30 Small 72 Large 108 Bottle 24oz 235 Bottle 60oz 560

Nobu Junmai Ginjo 71

Medium-bodied, fruit forward with a bright finish

Glass 17 Small 44 Large 65 Bottle 24oz 130 Bottle 60oz 315

DAIGINJO YK35 'ENSHINBUNRI'

Full-bodied, melon and delicate umami flavors

Bottle 24oz 395 Bottle 60oz 975



NOBU SPECIALTY COCKTAILS

LIGHT, CRISP & REFRESHING

Lychee Martini	16
<i>Reyka Vodka & Lychee</i>	
Matsuhisa Martini	16
<i>Reyka Vodka, Junmai Sake & Ginger</i>	
Kappa Collins	16
<i>Ford's Gin, St. Germain, Cucumber & Lemon</i>	
Piña Martini	16
<i>Van Gogh Pineapple, Crème de Peche, Pineapple & Lime</i>	
Grapefruit on the Rocks	16
<i>Bombay Sapphire Far East, St. Germain, Canton Ginger, Grapefruit & Lychee</i>	
Elyx No. 5	16
<i>Thyme infused Absolut Elyx, Guava, Ginger, & Lemon</i>	
Momoko Chan	16
<i>Champagne, Kumomo Liqueur & Lemon</i>	

SPICY & TART

Mia Margarita	16
<i>Corralejo Añejo, Passion Fruit, Honey Lime & Schichimi</i>	
Smokin' Aces	16
<i>Montelobos Mezcal, Ancho Reyes, Cantaloupe, Agave, Lemon & Grapefruit Bitters</i>	

AROMATIC & SPICE

Wild Orchid	16
<i>Grey Goose Vodka, Black Orchid Tea, Belvoire Elderflower, Blackberries, Lemon</i>	
Oni Negroni	16
<i>Hendrick's Gin, Carpano Antica Formula, Aperol, Onigoroshi Sake & Grapefruit Peel</i>	
Amai Nami	16
<i>Suntory Toki, Mandarin, Umami Syrup, Umepon Liqueur & Lemon</i>	

RICH & BOLD

Nobu Sidecar	18
<i>Mars Iwai Whisky, Orange Liqueur & Yuzu</i>	



Roc Punch	16
<i>Miami Club Rum, Ginger, Mango, Coconut Lime & Monk Fruit</i>	
Kikori Old Fashioned - Barrel Aged	20
<i>Kikori Whisky, Luxardo Cherry, Demerara & Angostura Bitters served over hand carved ice</i>	

SAKE FRESCA

Hokusetsu Sake is extracted using a slow drip process that highlights delicate flavors of a 72 hour seasonal fruit infusion

Coconut	14
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** Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please be advised that our prices are subject to change and that a 20% service charge will be added to you final bill.*