



NOBU MIAMI 2018 NEW YEAR'S EVE MENU

\$225 per person

**Due to seasonality and availability, ingredients may change.*

FIRST COURSE

Snow Crab Leg and Caviar with Tosazu Jelly

SECOND COURSE

Ocean Trout Kobujime with Vegetable Salsa

Sawara with Dry Miso and Curry Oil

Japanese Uni Chawan Mushi

Seared Toro with Garlic Tamari Soy and Jalapeño Salsa

THIRD COURSE

Chef's Sushi Selection

FOURTH COURSE

Kampachi with Heart of Palm and Roasted Tomatillo Cilantro

FIFTH COURSE

Grilled Lobster with Miso Butter

SIXTH COURSE

Wagyu Steak Umamiyaki

SEVENTH COURSE

Toshikoshi Soba

DESSERT

Grapes and Raspberry

Cashew sponge, champagne mousse, raspberry gel, grape champagne sorbet

** 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 an 18% service charge will be added to your final bill.*