



NOBU MONTE CARLO BEVERAGE MENU

NOBU SAKE SELECTION

Hokusetsu Nobu Junmai Shu

Saké légèrement puissant, délicat et léger sur le palais

Light bodied sake, thin and light on the palate

Glass 15 Small 20 Large 40 Bottle 1,8l 220*

Hokusetsu Nobu The Sake Junmai Daiginjo

Légèrement puissant, complexe avec notes florales

Medium bodied, complex with floral notes

Glass 20 Small 35 Large 60 Bottle 1.5l* 250

Hokusetsu Daiginjo “The Original” Black Label

L’original Saké de Nobu, léger, frais, avec nuances de fruits secs

Original Nobu Sake, light, crisp, with a nutty character

Glass 20 Small 40 Large 65 Bottle 1.8l * 320

Hokusetsu onikoroshi “devil killer”

Corps puissant, gras avec des arômes minéraux

Full bodied, rich, with earthy flavors

Glass 15 Small 22 Large 40 Bottle 1.8l* 230

Hokusetsu Nobu The Premium Sake Tk 40

Légèrement puissant, net, complexe, avec notes florales

Medium bodied, clean and complex with floral notes

Glass 25 Small 45 Large 75 Bottle 30cl 60 Bottle 1.5l * 320

Hokusetsu Nobu Sake Yk 35*

Légèrement puissant, rare, soyeux et crémeux

Medium bodied, rare, luxurious silky and smooth

Glass 45 Small 80 Large* 135 Bottle 50cl 180 Bottle 1.5l* 450

Hokusetsu Nigori Unfiltered Sake

Non filtré, très sec, avec une finale crémeuse

Unfiltered Sake, very dry with a creamy finish.

Glass 25 Small 35 Large 70 Bottle 105*

CHAMPAGNE Á LA COUPE - CUP OF CHAMPAGNE

Taittinger Brut Cuvée Prestige	23
Louis Roederer Brut	25
Ruinart Blanc de Blancs	32
Louis Roederer Rosé	29

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VIN AU VERRE - WINE BY THE GLASS

VIN BLANC - WHITE WINE

Riesling - Paul Blanck - Alsace	15
Beauroy Chablis 1er Cru - Bourgogne	15
Pouilly fumé - Domaine Pascal Jolivet - Loire	15
Mersault les Narvaux - Bourgogne	26

VIN ROSÉ - ROSE WINE

Whispering Angel - Château d'Esclans - Provence	14
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VIN ROUGE - RED WINE

Chianti Classico - Monteraponi - Italie	16
Savigny les Beaune - Bourgogne	16
Clos de Los Siete - Argentine	16
Baron de Brane - Margaux	24

COCKTAILS

LONG DRINKS

Nobu Strawberrito	24
<i>Tequila Patron Reposado, wild strawberry liqueur, sugar syrup, lime juice, shiso leaf, fresh strawberry, top soda</i>	

El Mulo de Los Andes	24
<i>Pisco, Mont Gay eclipse, lime juice, topped with ginger ale and shiso leaves</i>	

Japanese Bloody Mary	24
<i>Finlandia vodka, tomato juice, lemon juice, celery salt, tabasco, wasabi, Tonkatsu sauce</i>	

Monaco Sling	24
<i>Diplomatico reserva exclusiva, umeshu, orange, lime and pineapple juice, sugar syrup, fresh ginger juice and a dash Underberg bitter</i>	

Japanese Mojito	24
<i>Zubrowka Bison grass vodka, lime juice, homemade shiso and vanilla syrup, fresh mint</i>	

SPICY AND VIBRANT

Mia Margarita	24
<i>Tequila Patron Reposado, passion fruit purée, honey, lime juice, shichimi</i>	

Don Jalapeno	24
<i>Patron Silver macerated with jalapeno, Drambuie, lime juice, agave syrup, rosemary salted ring</i>	

Hot Pisco sour	24
<i>Pisco, rocoto syrup, lime juice, egg white and Campari bitter</i>	

Caibanero	24
<i>Nobu's rum mix, habanero extract, fresh lime and brown sugar</i>	

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MARTINI

Aperitivo Marmelade	24
<i>Tanqueray gin, Aperol, orange juice, orange marmalade, Angostura bitter</i>	
Hanami	26
<i>Daiginjo black label sake, Umeshu liqueur, Ginger extract, Domaine de Canton, a dash of cherry liqueur and homemade green tea bitter</i>	
Matsuhisa Martini	24
<i>Vodka macerated with cucumber, Jummai Sake, ginger extract</i>	
Mango Passion Martini	24
<i>Absolut vodka mango, passion fruit purée, pineapple purée</i>	
Lychee Elderflower Martini	24
<i>Finlandia vodka, St Germain liqueur, lychee juice</i>	
Espresso Martini	24
<i>Finlandia vodka, tequila Patron XO café, Kahlua, espresso</i>	

SMOKED MARTINI

Black Sea	28
<i>Gin Mare colored with squid ink, umeshu, kombu syrup, smoked with bonito flakes and plum tree wood chips</i>	
Ryu Martini	28
<i>Beefeater 24, Plymouth sloe gin, green tea bitter smoked with mango tea</i>	
Secret Garden	28
<i>Zubrowska Vodka, St Germain, Underberg bitter, smoked with shiso leaf and chamomile</i>	

ON THE ROCKS

Smoked Old Fashioned	28
<i>Blanton's bourbon Whiskey, Appleton Jamaican Rum, Homemade Grapefruit & Tonka bitter, smoked with Hikory</i>	
Grapefruit on the rocks	24
<i>Bombay Sapphire Gin, Domaine de Canton liqueur, St Germain liqueur, lychee juice, grapefruit juice</i>	
Golden Crown	24
<i>Carlo Alberto reserve vermouth, Lillet, orange bitter, homemade Nobu soda</i>	
Negràl	24
<i>Mezcal, Campari, Domaine de Canton and orange bitter</i>	

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SOUR

Sea Witch	24
<i>Glenmorangie 10yrs Whisky, Strega liqueur, Frangelico, dash of Lagavulin 16 yrs, lemon juice, sugar syrup</i>	
Mare Sour	24
<i>Gin Mare, plum liqueur, lemon juice, green tea syrup, chamomile bitter, egg white</i>	
Mount Fuji	24
<i>Beefeater macerated with shiso leaves, dash of absinth and Fernet Branca, lime juice, sage syrup, ginger beer</i>	
Nobu punch	24
<i>Nobu's rum mix, fresh lime and brown sugar</i>	

AFTER DINNER

Grasshopper	24
<i>White cacao cream, Get 27, cream</i>	
Nobu Julep	24
<i>Maker's Mark bourbon, mint leaves, lychee juice and sugar</i>	
Pistache	24
<i>Havana 3, Mount Gay black barrel, Cachaca, pistachio cream, sugar syrup, fresh raspberries</i>	
Oyasumi	26
<i>Plymouth Sloe gin, pimm's, Chablis, lemon juice, sugar, violet and yuzu foam</i>	

NON-ALCOHOLIC

Lychee passion	16
<i>Passion fruit, lychee and pineapple</i>	
Spicy flirt	16
<i>Cranberry, apple, lime, fresh mint and lychees, pepper twist</i>	
Shirley Temple	16
<i>Ginger Ale and Grenadine</i>	
Aloha	16
<i>Sage syrup, homemade Hawaiian soda</i>	

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