



## NOBU HONOLULU BEVERAGE LIST

### GLASS LIST

#### RESERVE

**Nickel & Nickel Truchard Vineyards by Far Niente, Chardonnay, Carneros 16**

Glass 25

**Caymus by Wagner Family, Cabernet Sauvignon, Napa Valley 15**

Glass 45

#### CHAMPAGNE & SPARKLING WINE

**Syltbar, Prosecco, Friuli, Italy, nv**

Glass 14    Bottle 70

**Louis Roederer, Brut Premier, France, NV**

Glass 25    Bottle 140

**Lanson, Brut Rosé, France, NV**

Glass 28    Bottle 156

#### WHITE WINE

**Maso Canali, Pinot Grigio, Trentino 16**

Glass 12    Bottle 60

**Fritz Haag, Riesling, Mosel 16**

Glass 15    Bottle 75

**Mohua, Sauvignon Blanc, Marlborough 16**

Glass 16    Bottle 80

**Nobu Matsuhisa, Chardonnay, Sonoma 16**

Glass 17    Bottle 85

**William Fevre, Champs Royaux, Chablis 17**

Glass 21    Bottle 105

#### RED WINE

**d'Arenberg "The FootBolt", Shiraz, McLaren Vale 15**

Glass 14    Bottle 70

**Straight Shooter, Pinot Noir, Willamette Valley 16**

Glass 15    Bottle 75

**Opolo, Mountain Zinfandel, Paso Robles 15**

Glass 16    Bottle 80

**Emmolo, Merlot, Napa Valley 16**

Glass 19    Bottle 95

**Nobu Matsuhisa, Cab. Sauvignon, Sonoma 15**

Glass 21    Bottle 105



## ROSÉ WINE

### **Le Fervent, Rose, Rhone Valley 17**

Glass 17    Bottle 85

## DESSERT WINE

### **Hokusetsu, Umeshu, Japan**

Glass 9

### **Kenzo Estate, "Late Harvest" "Muku", Sauv. Blanc, Napa Valley 16**

Glass 25

## HOKUSETSU SAKE

*Exclusively for Nobu Worldwide*

### **Ginjo Nigori**

*Unfiltered, dry and creamy*

Glass 15    Bottle 16oz 65

### **Junmai 'Sado No Shu'**

*Medium-bodied with rich notes and a creamy finish*

Glass 14    Small 21    Masu 25    Large 42    Bottle 60oz 190

### **Hojzo Onigoroshi 'Devil Killer'**

*Light-bodied, crisp and dry with a spicy finish*

Glass 16    Small 26    Masu 28    Large 48    Bottle 60oz 220

### **Daiginjo 'Black Label the Original'**

*Medium-bodied, light and crisp with a nutty character*

Glass 18    Small 40    Masu 42    Large 60    Bottle 60oz 275

### **Nobu Junmai Daiginjo 'The Sake'**

*Medium-bodied, clean and complex with floral notes*

Glass 27    Bottle 10oz 70    Bottle 16oz 110    Bottle 50oz 325

### **Honjozo Ongakushu Koshu 'Music Sake'**

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

Glass 23    Small 45    Masu 47    Large 70    Bottle 60oz 340

### **Nobu Daiginjo TK40 'The Premium Sake'**

*Medium-bodied, delicate and creamy*

Glass 28    Bottle 10oz 80    Bottle 16oz 120    Bottle 50oz 365

### **Nobu Daiginjo YK35**

*Medium-bodied, rare, luxurious, silky and smooth*

Glass 35    Small 85    Large 135    Bottle 24oz 275    Bottle 60oz 680

### **Nobu Junmai Ginjo 71**

*Medium-bodied, fruit forward with a bright finish*

Glass 24    Bottle 24oz 125    Bottle 60oz 315



## NOBU SPECIALTY COCKTAILS

### LIGHT, CRISP & REFRESHING

<b>Matsuhisa Martini</b>	15
<i>Hokusetsu Sake and Titos Vodka Garnished with Cucumber</i>	
<b>Champagne 95</b>	15
<i>Grand Torres Orange, Peach Liqueur, Pineapple and Syllbar Sparkling Wine</i>	
<b>Pina Martini</b>	16
<i>Ciroc Pineapple Vodka, Peach, Lime and Pineapple</i>	
<b>Mango Passion</b>	16
<i>Van Gogh Pineapple Vodka, Cucumber, Lychee and Lemon</i>	
<b>Lychee Elderflower Martini</b>	15
<i>Titos Vodka, Fresh Lychee Puree and a splash of St Germain Elderflower Liqueur</i>	
<b>Junsui Kokoro</b>	18
<i>Suntory Ao Vodka, Giffards Pamplemousse, Hokusetsu Plum Sake, Citric Acid Simple Syrup and Shiso</i>	
<b>Grapefruit on the Rocks</b>	16
<i>Belvedere Grapefruit Vodka, Canton Ginger Liqueur, St-Germain Elderflower Liqueur and Grapefruit</i>	
<b>Shoka</b>	15
<i>Kai Lemongrass Vodka, Pineapple Ginger Puree, Unsweetened Coconut Milk, Benedictine, Lemon and Lime</i>	
<b>Sparkling Lilikoi</b>	25
<i>Tattinger Brut La Francaise Champagne, Hendricks Gin, Monk Fruit and Lilikoi</i>	

### AROMATIC & SPICE

<b>Market Margarita</b>	15
<i>Herradura Silver Tequila, Pineapple, Lime, Serrano Chile and Cilantro</i>	
<b>Pisco Sour</b>	15
<i>Barsol Pisco, Torres Orange Liqueur, Lime &amp; Egg White</i>	
<b>Hatsuharu Sour</b>	16
<i>Hven Organic Navy Strength Gin, Hokusetsu Sake, Sudachi, Monk Fruit Syrup and Aquafaba</i>	



## SPICY & TART

- Pineapple Mezcal** 15  
*El Silencio Mezcal, Roasted Pineapples, Yuzu, Serrano Chile and Cilantro*
- Seven Spiced Nashi** 16  
*Kohana "Kea" Agricole Rum, Mathilde Poire Liqueur, Yuzu, Williams Pear, and Shichimi Infused Monk Fruit Syrup*

## RICH & BOLD

- Nobu Sidecar** 18  
*Iwai Japanese Blended Whisky, Yuzu & Torres Orange Liqueur over a Single Ice Sphere*
- Kikori Old Fashioned-Barrel Aged** 18  
*Kikori Japanese Rice Whisky, Luxardo Cherry, Demerara Syrup & Angostura Bitters Served Over Hand Carved Ice*

## GRAND CORDON

- Hinode Ice Coffee** 16  
*Mount Gay Black Barrel Rum, Coffee of Grace Cold Brew, Monk Fruit, Grand Torres Whipped Cream & Dehydrated Orange Wheel*

## SAKE COCKTAIL

- Seasonal Sake Fresca (7oz)** 28  
*Hokusetsu Junmai Sake infused with Seasonal Fruits*

## NON-ALCOHOLIC

### MOCKTAILS

- Waiea Cooler** 8  
*Lychee, Mango, Pineapple and Soda*
- Spicy Lemonade** 10  
*Lemon, Honey Syrup, Natural Brown Sugar, Serrano Chile & Soda*
- Pineapple Sage Cooler** 10  
*Fresh Pineapple, Sage, Lychee and Lemonade topped with Soda Water*
- Baby Komomo** 10  
*Komomo Star Anise Puree, Ikaati Soothe Tea Syrup, Lime & Egg Whites*

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.