

## Cold

## Cocktails

Yellowtail Sashimi Jalapeño*	10.00
Salmon Dry Miso*	10.00
Oyster (3pc) - Nobu Sauces*	10.00
Cucumber Sunomono	5.00
Crispy Rice Cake*	10.00

Nobu Sidecar	
Iwai Japanese Whisky, Gran Torres Orange & Yuzu Juice	12.00
lychee martini	12.00
Spring 44 Vodka, St. Germain Elderflower & Lychee	

## Sushi maki

Spicy Tuna*	8.00
Salmon Avocado*	8.00
Yellowtail and Scallion*	8.00
Tuna*	8.00

Grapefruit on the rocks	12.00
Belvedere Pink Grapefruit, Canton Ginger, St. Germain & Grapefruit	
MIA margarita	12.00
Corralejo Tequila Anejo, Passion Fruit, Infused Honey, Lime	

## Sparkling wine

Syltbar, Prosecco, Friuli, Italy, nv	10.00
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## White wine by the glass

Maso Canali, Pinot Grigio, Trentino-Alto Adige, Italy 15	7.00
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## Red wine by the glass

Crispy Umami Chicken Wing (3pc)	8.00
Takumi Burger	8.00/pc
Gyoza (3pc)	9.00
Prime Beef Kushiyaki with Teriyaki (2pc)	10.00
Salt and Pepper Squid	10.00
Umami Seabass Taco (3pc)	9.00
Black Cod Butter Lettuce (2pc)	10.00

Barnard Griffin, Merlot, Columbia Valley, Washington 14	9.00
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## Draft Beer

Asahi Draft	7.00
Saporro	5.00

## Sake

Hokusetsu Junmai Hot/Cold	10.00
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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness