

## **Grand Cordon Tasting**

5-Course Grand Cordon Cocktail Omakase, with dishes paired to perfection at our intimate waterfront Grand Cordon Bar

Offered by reservations only Thu, Fri & Sat

\$85 per person

Seating times: 6:00pm & 7:30pm on Tasting

## **Gin N' Roses**

Lanson Rosé, Hendricks Gin, Cocchi Americano & Lillet Blanc

## **Nashi Kumo**

Pisco, Amaro Nonino, Monk Fruit Syrup, Fresh Lemonade & Nashi Pear

*Uni Dry Miso Tacos*

## **Momo shoga**

Nobu Reserve 28, Giffard Peche, Ginger & White Peach Puree

*Flame grilled Chilean Sea Bass set in dashi soy serrano broth, finished with dry shallots and micro shiso*

## **Smoke & Cedar**

Iwai Whisky, Demerara Sugar, Luxardo Cherry, Angostura Bitters & Blood Orange

*Brick oven roasted A-5 Wagyu with Vanilla den miso sauce finished with orange zest, pink peppercorn, and micro arugula*

## **Canela de Coco**

Coconut Rum, Stoli Vanilla, House Horchata & Espresso

*Macaron filled with white chocolate ganache and raspberry compote, ginger infused chew caramel with bits of crystallized ginger and Maldon sea salt and hazelnut praline filing covered in Valrhona Guanaja chocolate topped with toasted hazelnut*