

## SAKE

Hokusetsu Sake is imported exclusively for NOBU from Sado Island in North Japan and it is best served chilled.

	Euro
<b>Junmaishu Sado No Sake</b>	
Semi-dry, mellow Sake, pure rice flavor. Served warm or chilled.	
Jug 200 ml	45
Jug 300 ml	65
<b>Onikoroshi</b>	
Dry, medium bodied Sake rich earthy flavors	
Jug 200 ml	50
Jug 300 ml	75
<b>Nigori (Unfiltered Sake)</b>	
Full Sake with milky texture	
Jug 200 ml	50
Jug 300ml	75
Bottle 500 ml	125
<b>“Nobu The Sake” Junmai Daiginjo Green</b>	
Crisp, well-balanced Sake with an Excellent smoky finish	
Jug 200 ml	65
Jug 300 ml	95
<b>“Nobu The Sake” Daiginjo Blue TK-40</b>	
Semi-dry, mellow Sake with a cherry blossom finish. Polished at 50%.	
Jug 200 ml	70
Jug 300 ml	105
<b>YuraYura, Junmai Daigo</b>	
Dry, fresh, light hints of honeydew	
Jug 200 ml	130
Jug 300 ml	190
Bottle 500 ml	310

**YK-35, Daiginjo**

Crisp, dry light & delicate with a clever balance of fresh flowers & fruits. Made with Yamada Nishiki rice. Polished at 65%.

Jug 200 ml	140
Jug 300 ml	210
Bottle 500 ml	350

**HOKUSETSU ENSHINBUNRI**

One of the world's most premium sake lines with great complexity and exceptionally unique palate

<b>YK 35 Enshinbunri 720ml</b>	700
<b>YK 35 Nigori Enshinbunri 720ml</b>	650

**Sake Rock By Nobu**

New style sake made especially to be enjoyed with ice.

Glass 50 ml	20
Bottle 500 ml	200