

SAKE

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

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

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|---------------|-----|
| 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

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|---------------------------------------|-----|
| YK 35 Enshinbunri 720ml | 700 |
| YK 35 Nigori Enshinbunri 720ml | 650 |

Sake Rock By Nobu

New style sake made especially to be enjoyed with ice.

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| Glass 50 ml | 20 |
| Bottle 500 ml | 200 |