



NOBU LOUNGE SUNAKKU M E N U

AMAZU PONZU

With roasted whitefish 105

BLACK COD

4pcs
New York-Style 305

UMAMI CHICKEN WINGS

4 pcs
*G with miso salt 85

NOBU'S SAKE SELECTION

Exclusively For Nobu Cape Town

The Hokusetsu Brewery on Sado Island in the Sea of Japan has been operated by the Hazu family since 1871. The name "Hokusetsu", or "Northern Snow", was chosen to reflect the ideal sake brewing conditions on the island during the coldest days of winter.

Chef Nobu first experienced Hokusetsu sake when his Japanese rock-musician friend bought a bottle to the original Matsuhisa restaurant in Beverly Hills. Impressed by the quality, Nobu obtained the exclusive rights to sell Hokusetsu sake in the United States and around the world.

	Masu 100ml	Large 380ml
HOKUSETSU SADO NO JYUNMAI* Very light bodied, pure rice flavour.	110	395
HOKUSETSU DAIGINJYO "BLACK LABEL" ** The Nobu original, light, crisp and nutty character.	250	935
HOKUSETSU HONJYOZO KINPAKU A dry, rich sake with floating gold leaf.	155	575
HOKUSETSU ONIGOROSHI "DEVIL KILLER" Light and crisp and dry with a spicy finish.	100	350
HOKUSETSU ONGAKUSHU 10 YEARS OLD Semi-dry, delicate sake, aged to the sound music.	160	585
HOKUSETSU CHO DAIGINJYO YK 35 Very rare and luxurious, bold and silky.	405	1520
HOKUSETSU JYUNMAI DAIGINJYO YK 35 Medium-bodied and complex with floral notes.	460	1720

* served warm or chilled.

*N - NUTS / *S - SHELLFISH / *A - ALCOHOL / *P - PORK
*V - VEGETARIAN / *G - GLUTEN FREE

Service Charge is not included. Prices are inclusive of VAT at 14%.
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CHAMPAGNE	150ml	750ml
Tattinger Brut Reserve, Reims NV	295	1400
Perrier-Jouët Blason, Épernay NV	345	1365

METHODE CAP CLASSIQUE	150ml	750ml
Graham Beck Brut, Coastal NV	85	385
Le Lude Brut Reserve Rosé, Franschoek NV	115	520
Genevieve Blanc de Blancs, Bot River 2012	125	575

JAPANESE BEERS		
Asahi	334ml	100
Kirin	334ml	160
Sapporo	334ml	160
Hitachino Nest Dai Dai Ale (IPA)	330ml	85
Hitachino Nest White Ale	330ml	95
Hitachino Nest Red Rice Ale	330ml	115

JAPANESE WHISKY		
Nikka from the Barrel	25ml	70
Nikka Malt	25ml	85
Nikka Malt Red	25ml	95

NOBU SIGNATURE MARTINI'S

SAKETINI		120
Hokusetsu sake & Belvedere vodka, Takara plum wine, Cointreau & cranberry juice.		

MATSUHISA		120
Hokusetsu sake & Belvedere vodka, shaken with ginger & garnished with cucumber.		

HIBIKI		120
Hokusetsu sake & Belvedere vodka, litchi juice, Chambord & elderflower liqueur.		

LITCHI		95
Belvedere vodka & litchi juice		

GRAPEFRUIT		95
Tanqueray gin, St. Germain elderflower liqueur, grapefruit & lime juice.		

APPLE		95
Belvedere vodka, fresh apple juice & apple syrup, served with an apple crisp.		

YUZU GUAVA		110
Bombay Sapphire gin & yuzu juice, honey, guava juice & spices.		

CUCUMBER		105
Belvedere vodka, Cointreau & cucumber.		



	EDAMAME	
*V *G	salted	90
*A *V	spicy	90

	OYSTERS	
	3 pcs	
*S	Tiradito / ponzu / jalapeno	110

TARTAR WITH CAVIAR

	Tuna	210
	Salmon	210
	Yellowtail	195

NEW-STYLE SASHIMI

	Salmon	95
	Tuna	95
	Whitefish	70

SASHIMI SALAD SKEWER

	4 pcs	
	Tuna	105
	Salmon	105

SASHIMI WITH DRY MISO

	Whitefish	95
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SPICY MISO TACOS

	2 pcs	
	Salmon	70
	Tuna	70

CRISPY RICE

	Tuna	115
*V	Avocado	115

CHILLI SALSA

*S	Langoustine	250
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FOIE GRAS

	with pumpkin and mustard miso	250
*S	with scallops	600

ROCK SHRIMP

*S	with ponzu	125
*S	with creamy spicy	125

GYOZA

*V	Tofu	150
	Salmon and foie gras	220
	Wagyu Beef and foie gras	300

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