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Exclusively for Mastercard cardholders
Enjoy 10% off the bespoke beverage pairing menu featuring
Nobu-exclusive Hokusetsu sakes

WINE PAIRING 138

Taittinger, Brut Réserve, France, NV
Gramona Gessamí, Muscat Sauvignon Blanc, Catalunya, Spain
Ministry of Clouds, Riesling, McLaren Vale, Australia
Matsuhisa, Chardonnay, Sonoma Coast, USA
Matsuhisa, Cabernet Sauvignon, Sonoma Coast, USA
Château Roumieu Haut-Placey, Sauternes, France

MIX PAIRING 128

Hokusetsu, Junmai Ginjo, Sparkling Sake
Hokusetsu, Daiginjo, Black Label
Hokusetsu, Junmai Daiginjo TK40
Matsuhisa, Chardonnay, Sonoma Coast, USA
Matsuhisa, Cabernet Sauvignon, Sonoma Coast, USA
Château Roumieu Haut-Placey, Sauternes, France

SAKE PAIRING 118

Hokusetsu, Junmai Ginjo, Sparkling Sake
Hokusetsu, Daiginjo, Black Label
Hokusetsu, Junmai Daiginjo TK40
Hokusetsu, Junmai Ginjo 71
Hokusetsu, Honjozo Ongakushu
Hokusetsu, Umeshu

NON-ALCOHOLIC PAIRING 88

Annica Grand Prestige, White Peach Bergamot Earl Grey
Sawayaka
Nen Grand Prestige Sparkling, Yuzu Genmaicha
Summer 75
Dark Lyre's Old Fashioned
White Coffee-Tini

Allow us to fulfil your needs - Please let one of our staff know if you
have any special dietary requirements, food allergies or food intolerances.
Prices are subjected to 10% service charge & applicable government taxes.

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KRISFLYER OMAKASE

KrisFlyer Welcome Cocktail

Mozuku, Yamaimo, Ikura

Awabi Kimo Wasabi Pepper

Shrimp Mizuna Mascarpone Miso

Premium Sushi Selection and Miso Soup
(*O-Toro Nigiri, Kinmedai Nigiri, Shima Aji Nigiri, Botan Ebi Nigiri*)

Black Cod Miso
or
Chilean Sea Bass Green Chilli Miso

Japanese Wagyu A5 Steak
or
Grilled Lobster Wasabi Pepper

Sesame Parfait

Chef's Selection of Mochi

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