



NEW YORK  
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MARBELLA  
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MONTENEGRO  
WASHINGTON DC  
HOUSTON  
SÃO PAULO  
LOS CABOS  
BARCELONA

*We inform you that our service team will provide you with full details on our dishes  
with regards to the products used and allergen substances.  
All prices are in Euros and are inclusive of service and all applicable government taxes.*



## DESSERTS

NOBU BENTO BOX 15  
*Warm chocolate cake with vanilla or matcha ice cream*  
*Mœlleux tiède au chocolat noir, glace vanille ou matcha*  
**Sommelier Suggestion : Maury Mas Amiel Reserve 2015**

NOBU CHEESECAKE 14  
*Creamy cheesecake with yuzu sorbet*  
*Cheesecake, sorbet yuzu*  
**Barman Suggestion : Cocktail New Golden Cadillac**

MANDARINE IN THREE WAYS 15  
*Mandarine ravioli, lemon financier and mandarine sorbet.*  
*Ravioles, gelée de mandarine crèmeux citron financier,*  
*Tuile sorbet mandarine*  
**Sommelier Suggestion : Petit Guiraud, 2<sup>nd</sup> Château Guiraud 2013**

WHISKY CAPPUCCINO 15  
*Coffee crème brûlée, crumble, vanilla ice cream and whiskey foam*  
*Crème brûlée au café, crumble, glace vanille, émulsion au whiskey*  
**Sommelier Suggestion: Japanese Plum wine**

RASPBERRIES AND LYCHEE 16  
*Green tea crumble, lychee foam, fresh raspberries and sorbet*  
*Crumble thé vert crèmeux au litchi et espuma de litchi.*  
*Framboises fraîches, Jus de framboise anisé, tuile sorbet corossol*  
**Barman Suggestion: Cocktail Very Berry**

FRESH ASSORTMENT OF EXOTIC FRUITS 20

ASSORTMENT OF MOCHI ICE CREAM 14

ASSORTMENT OF ICE CREAM OR SORBET 15



## DESSERT WINES

White

Petit Guiraud, 2 <sup>nd</sup> Château Guiraud 2013	<i>Sauternes</i>	9cl	75cl
Gewurztraminer Vendanges Tardives 2011	<i>Alsace</i>	16	110
Plum wine N.V	<i>Japan</i>	18	90

Red

Maury Mas Amiel Réserve 2015	<i>Roussillon</i>	18	90
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## AFTER DINNER COCKTAILS

Espresso Martini	22
<i>Vodka, Kahlua, Patron X.O. café, espresso</i>	

Grasshopper	19
<i>Crème de menthe, crème de cacao blanche, crème</i>	

Nobu Julep	21
<i>Maker's Mark bourbon, mint leaves, lychee juice and sugar</i>	

New Golden Cadillac	21
<i>Nobu Rum Mix with homemade cookies, chestnut liquor, white chocolate liquor, fresh cream, tonka bean, chocolate bitter</i>	

Very Berry	21
<i>Sloe Gin, spoon of Chablis 1er Cru, Frangelico, black cherry jam, lemon juice, fresh cream, nutmeg on top</i>	

## DIGESTIFS (5cl)

Cognac Hennessy Fine Cognac	22
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Cognac Martell Cordon Bleu	48
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Cognac Remy Martin XO	58
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Bas Armagnac 1962	48
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Grappa Nonino	15
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Whisky Nikka "From the Barrel"	24
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Whisky Single Malt Japon Yamazaki 12 ans	40
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