



## NON ALCOHOLIC

Happy  
Hour

### Lychee passion

*Passion fruit, lychee and pineapple*

8 14

### Shiso Cooler

*Cranberry juice, yuzu juice, homemade shiso & vanilla syrup,  
top homemade shiso soda*

8 14

### Mr. Carrot

*Carrot juice BIO, homemade papaya jam, apple juice,  
lime juice, splash of soda*

8 12

## SOFT DRINKS

Coca Cola, Coca Cola Light, Coca Cola Zero, Orangina,  
7 up, Lemonade, Bitter Lemon, Ginger Ale, San Bitter  
Red Bull

9  
11

## FRUIT JUICES AND NECTARS 25cl

Peach, pear, apricot, multivitamin, strawberry, apple, mango

11

## FRESHLY SQUEEZED JUICES

Orange, Grapefruit

13

## MINERAL WATERS

Vittel (25cl), Perrier (20cl)

6

Evian (100 cl)

10

Acqua Panna (75cl)

9

San Pellegrino (100 cl)

10

Chateldon (75 cl)

12

Welcome to Nobu The Bar

Soak up sunset views over the Mediterranean while enjoying a cocktail from our exclusive drinks menu.

Synonymous with Nobu dining's distinctive flair; our drinks list combines the integrity of classic twists on old favorites and the freshness and variety of seasonally changing cocktails.

We've set the stage and created an atmosphere that begs you to unwind and immerse yourself in the unique views of the Mediterranean Sea and Monaco lifestyle.

Our bar offers scrumptious, handcrafted snacks, drinks and music served up in an informal and cozy atmosphere. The result marries the essence of Monaco and the Mediterranean sun with a classic, cool Japanese style. Relax with a casual bite or chat to our bartender to find the perfect cocktail for your mood. Whatever you are toasting, we have a drink to suit the occasion and we believe life should be celebrated in style.

*Nous vous informons que notre personnel de service pourra vous fournir tous les détails de nos plats en ce qui concerne les produits utilisés et les allergènes. Nos tarifs sont en Euros, taxes et service inclus.*



### NOBU CLASSICS

Yellowtail jalapeño 34

New style salmon 20

Spinach and lobster salad 36

### SUSHI & SASHIMI

Salmon	6
Tuna	7
Sea bass	6
Mix Seafood chirashi	32

### MAKI ROLL

Spicy tuna	14
Salmon avocado	14
Kappa	7
Soft shell crab	18



### SPIRITS

#### VODKA

	Happy Hour	
Absolut	8	15
Absolut vanilla, mango, citron, raspberry	8	15
Finlandia	8	15
Belvedere		19
Belvedere citrus		19
Grey Goose		19
Ketel One		19
Zubrowka bison grass		19
Stolichnaya Elite		30

#### TEQUILA & MEZCAL

Mezcal Amores	17
Patron XO café	18
Patron silver	22
Patron reposado	22
Don Julio blanco	24
Don Julio reposado	26
Don Julio 1942	45
Avion Silver	22
Avion Reposado	23
Clase Azul Plata	30
Clase Azul Reposado	39

**Tasting Mezcal 21€**  
 Mezcal Espadin & Cupreata Amores  
*Served with dried fruits, chocolate*

#### RUM

	Happy Hour	
Havana 3 yrs	8	15
Mount Gay silver	8	15
Trois Rivières rhum agricole	8	15
Chamarel Spices rhum	8	15
Appleton Estate		17
Havana 7 yrs		17
Mount Gay eclipse		17
Mount Gay black barrel		17
Diplomatico reserva exclusive		19
Damoiseau VSOP reserva		19
Nobu rhum mix		23
Zacapa 23 yrs		25



## SPIRITS

### JAPANESE WHISKIES 5cl

Hakushu Reserve	22
Nikka from the barrel	22
Yoichi 10yrs	27
Hakushu 12 yrs	38
Yamazaki 12 yrs	40
Hibiki 17 yrs	48
Yamazaki 18 yrs	76

### SINGLE MALT WHISKIES 5cl

	<b>Happy Hour</b>	
Glenfiddich 12 yrs <i>HIGHLANDS</i>	8	15
Isle of Jura 10 yrs <i>JURA</i>		18
Highland Park 12 yrs <i>ORKNEY</i>		18
Glenmorangie 10yrs <i>SPEYSIDE</i>		18
Glenmorangie Nectar d'Or <i>SPEYSIDE</i>		20
Ardberg 10 yrs <i>ISLAY</i>		20
Laphroaig 10 yrs <i>ISLAY</i>		20
Oban 14 yrs <i>HIGHLANDS</i>		22
Glenfarclas 21yrs <i>SPEYSIDE</i>		28
Lagavulin 16 yrs <i>ISLAY</i>		28
The Macallan 12 yrs <i>SPEYSIDE</i>		33
The Macallan 18 yrs <i>SPEYSIDE</i>		85

### BLENDED & IRISH 5cl

	<b>Happy Hour</b>	
Chivas Regal 12 yrs	8	15
Johnny Walker black	8	15
Jameson	8	15
Teeling single malt		18
Chivas Royal Salute 21 yrs		58
Johnny Walker blue		68

### BOURBON, TENNESSEE & CANADIAN 5cl

	<b>Happy Hour</b>	
Crown Royal	8	15
Jack Daniel's	8	15
Maker's Mark		18
Woodford reserve		18
Gentlemen Jack		20
Bulleit Rye		20
Blanton's		22



### GLASS OF CHAMPAGNE 12cl

	<b>Happy Hour</b>	
Taittinger Brut Cuvée Prestige	12	23
Louis Roederer Brut Rosé 2014	14	27

### WINE BY THE GLASS 15CL

	<b>Happy Hour</b>	
<i>WHITE</i>		
DOC Friuli Pinot Grigio "Giol" Veneto 🇮🇹	7	12
Sancerre – Pascal Jolivet	8	15
Chablis 1er Cru Beauroy – La Chablisienne	9	16
<i>ROSE</i>		
Château Léoube 🇫🇷	8	14
<i>RED</i>		
Sancerre "Les Bonnes Bouches" Henri Bourgeois	8	15
Fort de Léoube – Château Léoube 🇫🇷	9	17
La Réserve de la Comtesse – Pauillac 2014		23

### BEER

	<b>Happy Hour</b>	
Bière de Monaco	6	10
Asahi Super dry	6	11
Kirin Ichiban	6	11
Sapporo	6	11
Heineken 00 (sans alcool non alcoholic)	5	9



## HOKUSETSU SAKE

*Hokusetsu is imported exclusively for Nobu from Sado Island in North Japan*

*Glass: 12cl Small: 22cl Large: 37cl*

### HOKUSETSU NOBU JUNMAI SHU

Saké légèrement puissant, délicat et léger sur le palais  
*Light bodied sake, thin and light on the palate*

Glass	15	Small	27
Large	45	Bottle 1.8l	225

### NOBU JUNMAI GINJO 71

Légèrement puissant, complexe avec notes florales.  
*Medium bodied, complex, with hints of flowers.*

Glass	16	Large	48
Small	29	Bottle 72cl	110
Bottle 1.8l	230		

### HOKUSETSU NOBU THE SAKE JUNMAI DAIGINJO

Légèrement puissant, complexe avec notes florales  
*Medium bodied, complex with floral notes*

Glass	20	Small	35
Large	60	Bottle 1.5l	245

### HOKUSETSU DAIGINJO "The Original" BLACK LABEL

L'original Saké de Nobu, léger, frais,  
avec nuances de fruits secs

*Original Nobu Sake, light, crisp, with a nutty character*

Glass	19	Small	33
Large	55	Bottle 1.8l	300

### HOKUSETSU ONIKOROSHI "DEVIL KILLER"

Corps puissant, gras avec des arômes minéraux  
*Full bodied, rich, with earthy flavors*

Glass	15	Small	27
Large	45	Bottle 1.8l	225



## AFTER DINNER

Happy  
Hour

### The Colonel

*Yuzu sorbet, Vodka Belvedere macerated with lemon  
And shiso*

12 22

### Nobu Julep

*Maker's Mark bourbon, mint leaves,  
lychee juice and sugar*

12 21

### Coconut White Russian

*Vodka, Kahlua, Chamarel coco, coconut cream  
And fresh cream, walnut bitter.*

12 22

## COGNAC & ARMAGNAC

Rémy Martin VSOP

22

Hennessy Fine Cognac

22

Bas Armagnac VSOP J.Goudoulin

22

Delamain Grande Champagne XO

40

Martell Cordon Blue

48

Bas Armagnac 1962 J.Goudoulin

48

Rémy Martin XO

58

Hennessy XO

58

Remy Martin Louis XIII

250

Martell Premier Voyage 4cl

280



## ON THE ROCKS

	Happy Hour	
<b>Smoked Old Fashioned #2</b> <i>Blanton's bourbon single barrel whiskey, tequila Don Julio 1942, spoon of banana liquor, chocolate &amp; Peychaud's bitter, smoked with chamomile</i>	14	25
<b>Grapefruit on the rocks</b> <i>Bombay Sapphire gin, Domaine de Canton liquor, St Germain liquor, lychee juice, grapefruit juice</i>	12	19
<b>Capitan Milk Berry</b> Sugar, Rhubarb bitter, Rhum infused with red berry tea and milk Washing	12	22
<b>Chilcano</b> <i>Pisco Demonio de los Andes, lime juice, ginger ale, Angostura</i>	12	21

## LONG DRINKS

	Happy Hour	
<b>Bitter Orange Fizz</b> <i>Tanqueray gin, Aperol, Campari, l'Orangerie de Monaco liquor, lemon juice, sugar syrup, top homemade shiso soda</i>	12	22
<b>Sake &amp; tonic</b> <i>Sake Junmai, St. Germain liquor, lime juice, tonic water, shiso leaf</i>	12	20
<b>Japanese Mojito</b> <i>Zubrowka Bison Grass vodka, lime juice, Homemade shiso and vanilla syrup, fresh mint</i>	12	23
<b>Toque Mágico</b> <i>Tequila Patron Silver, Zubrowska Vodka, Chambord, lime, grapefruit juice, Top Perrier, homemade raspberry salt</i>	12	22



## HOKUSETSU PREMIUM SAKE

*Glass: 12cl Small: 22cl Large: 37cl*

### HOKUSETSU NOBU THE PREMIUM SAKE TK 40

*Légèrement puissant, net, complexe, avec notes florales  
Medium bodied, clean and complex with floral notes*

Glass	22	Small	40
Large	65	Bottle 30cl	60
		Bottle 1.5l	260

### HOKUSETSU NOBU SAKE YK 35\*

*Légèrement puissant, rare, soyeux et crémeux  
Medium bodied, rare, luxurious silky and smooth*

Glass	38	Small	68
Large	115	Bottle 50cl	155
		Bottle 1.5l	540

### DAIGINJO YK35 SHIZUKU KOSHU

Nous avons mis en bouteille la partie de YK35 Shizuku avec la saveur la plus équilibrée; le «Nakadori», et l'avons vieilli pendant un an à -5°C. Le saké Daiginjo de grande valeur renaît avec une saveur délicate et profonde grâce à une fermentation à long terme à basse température.

*We bottled the part of YK35 Shizuku with the most balanced flavor; the "Nakadori," and aged it for a year at -5 °C. High-value Daiginjo sake reborn with delicate and deep flavor through long term fermentation at low temperatures.*

Glass	28	Small	58
Large	98	Bottle 1.8l	480

### JUNMAI DAIGINJO YK35 YAMANADISHIKI

Le Saké Junmai Daiginjo est né de la fermentation longue durée à basse température du riz Yamadanishiki, poli à 35%. Le saké présente un arôme riche et un arrière-goût frais

*Junmai Daiginjo sake born from long-term fermentation at low temperature of Yamadanishiki rice, polished down to 35%.*

*The sake features rich aroma and fresh after taste*

Bottle 72cl 280



## NOBU'S GIN LIST

	Happy Hour
<b>Tanqueray – England</b> <i>Lime slice, Schweppes tonic</i>	8 15
<b>Bombay Sapphire – England</b> <i>Lemon slice, Schweppes tonic</i>	8 15
<b>Hendrick's – England</b> <i>Fresh cucumber, Schweppes tonic</i>	8 15
<b>Beefeater 24 – England</b> <i>Fresh ginger and pink peppercorn, Schweppes premium tonic</i>	21
<b>Copper Head – Belgium</b> <i>Raspberry and lemon zest, Fever tree Indian tonic</i>	26
<b>Gin Mare – Spain</b> <i>Rosemary and Spanish olives, Fever tree Mediterranean</i>	21
<b>G'vine – France</b> <i>Almonds and white grapes, Schweppes pink pepper</i>	21
<b>Gin Del Professore Madame – Italy</b> <i>Cinnamon and lavender, Fever tree tonic</i>	22
<b>Monkey 47 – Germany</b> <i>Orange peel and shiso, Schweppes pink pepper</i>	26
<b>Tanqueray 10 – England</b> <i>Coriander seeds and grapefruit peel, Fever tree Mediterranean</i>	21
<b>The Botanist – Scotland</b> <i>Mint leaves and juniper berries, Fever tree Indian tonic</i>	21
<b>London n°3 – England</b> <i>Orange peel and cardamom, Schweppes premium tonic</i>	22
<b>Ungava – Canada</b> <i>Blueberries and grapefruit, Schweppes premium tonic</i>	21



## MARTINI

	Happy Hour
<b>Dirty Mezcalini</b> <i>Mezcal Amores espadin, Benedictine, lime juice, olive juice, Peychaud's bitter</i>	12 22
<b>Matsuhisa Martini</b> <i>Vodka macerated with cucumber, Jummaj Sake, ginger extract</i>	12 22
<b>Mango Passion Martini</b> <i>Absolut vodka mango, passion fruit purée, pineapple purée</i>	12 22
<b>Lychee Elderflower Martini</b> <i>Finlandia vodka, St Germain liquor, lychee juice</i>	12 22
<b>Espresso Martini</b> <i>Finlandia vodka, tequila Patron XO café, Kahlua, espresso</i>	12 22
<b>SPICY, VIBRANT &amp; SOUR</b>	
<b>Mia Margarita</b> <i>Tequila Patron reposado, passion fruit purée, Nobu honey mix, lime juice, shichimi</i>	12 22
<b>Wasa Bee</b> <i>Ungava gin, fresh wasabi, Nobu honey mix, lime juice, mix peppers crusta</i>	12 21
<b>Our Mai Tai</b> <i>Mount Gay Silver, Mount Gay Single Barrel, Tia maria, orange curacao, lime, spicy Orgeat.</i>	12 22
<b>Crushed Gimlet</b> <i>Bombay gin, Amaretto, homemade lime cordial</i>	12 22