

Christmas Omakase Specials

Zensai	Grilled Red Prawn Cocktail SENSEI by NOBU style <i>Pairing: Jean Milan Blanc de Blancs</i>
Course 1	3pc Kusshi Oyster in Half Shell in trio of Nobu Original Salsas <i>Pairing: flight of 3 mini cocktails</i>
Course 2	Chef Selection Sushi & Nigiri <i>Pairing: Domaine Daniel et Julien Barraud, Saint Veran, "En Arpege," 2022</i>
Course 3	Peppered Seared Salmon with paper thin sliced Assorted Veggie Salad <i>Pairing: Castiglione del Bosco Brunello di Montalcino, 2018</i>
Course 4	Chef Selection Sushi & Nigiri <i>Pairing: Junmai, Nobu Junmai Ginjo 71, Nobu Daiginjo TK40, Nobu Daiginjo YK35</i>
Course 5	Ocean Trout Wellington, Crème Fraiche, Dill <i>Pairing: Corton Grand Cru, "Le Rognon et Corton," 2020</i>
Course 6	Grilled A5 Wagyu, Truffle, Sunchoke, Peppercorn Sauce <i>Pairing: Joseph Phelps, Cabernet Sauvignon, 2019</i>
Course 7	Mushroom Soup <i>Pairing: Rene Bouvier, Cres de Chene, Fixen, Burgundy, 2016</i>
Course 8	Banana Caramel Soy Toban <i>Pairing: Gerard Bertrand Rivesaltes Tuile Rouge, Legend Vintage, 1977</i>

Omakase: \$300

Wine Pairing: \$250

** Menu Subject to Change based on Market Availability**

New Years Day Omakase Specials

- Zensai Nori taco with Handmade Guacamole with Golden Ossetra Caviar & Gold Flakes
Pairing: Sensei by Nobu Specialty Champagne Cocktail
- Course 1 &
Course 2 Japanese New Year Festive Assortment
Pairing:
1st: Frizzante
2nd: Domaine Baumard Quarts de Chaume, Grand Cru, 2017
- Course 3 Daikon Rolled Field Green Salad with Tuna and Salmon Poke in Dried Fruit Cup
Pairing: Raphael Midoir, Touraine, Sauvignon Blanc, 2022
- Course 4 Chef Selection Sushi & Nigiri
Pairing: Junmai, Nobu Junmai Daiginjo, IWA, Nobu Daiginjo YK35
- Course 5 Seared Scallops, Crispy Brussels Sprouts, Jalapeno Salsa
Pairing: Complant, Chardonnay, Napa Valley, 2019
- Course 6 Grilled A5 Wagyu, Wasabi Pepper Sauce, Truffle
Pairing: Jordan Cabernet Sauvignon, Alexander Valley, 2011
- Course 7 Crispy Rice Cake Soup
Pairing: Nobu Daiginjo TK40
- Course 8 Caramel Sobacha Chocolate Bar
Pairing: "Mini" cocktail

Omakase: \$300

Wine Pairing: \$250

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