NOBU BAR

FOUR SEASONS HOTEL SINGAPORE

MENU

Daily 5:30 pm – 11:00 pm

NOBU BAR

Embark on an elevated journey featuring Nobu-exclusive Hokusetsu sakes, Japanese-inspired craft cocktails and bar bites.

HOKUSETSU SAKE FLIGHTS

Classic — 28
Junmai Sado No Shu, Junmai Ginjo 71, Junmai Daiginjo "The Sake"

Exploratory — 38
Sparkling Junmai Ginjo Sake, Ginjo Nigori, Nobu Soju

Premium — 48
Junmai Daiginjo TK40, Daiginjo YK35, Nobu Special Reserve 28

SAKE FLIGHT COMBO

Choose to pair your flights with any of the following trios to complement your sakes.

Shuko Box
Edamame with Salt, Shishito Pepper Den Miso, Umami Chicken Wings (2)

— CLASSIC – SGD 40
— EXPLORATORY – SGD 50
— PREMIUM – SGD 60

Nobu-Style Sashimi three ways
New-Style Salmon Sashimi, Yellowtail Jalapeño, Tai Sashimi Dry Miso

— CLASSIC – SGD 40
— EXPLORATORY – SGD 50
— PREMIUM – SGD 60

HOKUSETSU SAKE SELECTION

Made exclusively for Nobu

Sparkling Junmai Ginjo
Dry, smooth and refreshing

— BOTTLE (310 ML) – SGD 48

Honjozo Onigoroshi "Devil Killer"
The driest of our sakes, with sharp, smooth and spicy notes

— GLASS – SGD 22
— MASU – SGD 32
— LARGE – SGD 59

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HOKUSETSU SAKE SELECTION · CONTINUED

Honjozo Yuki No Hibiki
Medium bodied, semi-dry, dominant citrus with an overtone of pepper and spicy notes
- — GLASS – SGD 25
- — MASU – SGD 36
- — LARGE – SGD 65

Honjozo Ongakushu Koshu "Music Sake"
Aged 10 years to classical music; full-bodied and rich with earthy flavours
- — GLASS – SGD 29
- — MASU – SGD 50
- — LARGE – SGD 90

Junmai Sado No Shu
Medium-bodied and smooth with a creamy finish
- — GLASS – SGD 22
- — MASU – SGD 32
- — LARGE – SGD 58

Ginjo Nigori
Unfiltered and cloudy with a dry, creamy finish
- — GLASS – SGD 24
- — BOTTLE (500 ML) – SGD 140

Nobu Junmai Ginjo 71
Medium-bodied with the perfect balance of umami and acidity
- — GLASS – SGD 26
- — MASU – SGD 45
- — LARGE – SGD 78

Daiginjo "Black Label the Original"
Medium-bodied, light and smooth
- — GLASS – SGD 32
- — MASU – SGD 52
- — LARGE – SGD 90

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HOKUSETSU SAKE SELECTION · CONTINUED

Nobu Daiginjo YK35
Medium-bodied, rare, luxurious, silky and smooth
- — GLASS – SGD 55
- — MASU – SGD 95
- — LARGE – SGD 155

Nobu Junmai Daiginjo "The Sake"
Full-bodied, clean and complex with earthy notes
- — GLASS – SGD 32
- — BOTTLE (500 ML) – SGD 180

Nobu Junmai Daiginjo TK40 "The Premium Sake"
Smooth and well-rounded with fruity and floral notes
- — GLASS – SGD 35
- — BOTTLE (500 ML) – SGD 195

Nobu Special Reserve 28
New style of enjoying sake on the rocks by Nobu; recommended to be enjoyed with tonic or soda water
- — GLASS – SGD 32
- — BOTTLE (750 ML) – SGD 240

Nobu the Soju
Medium-bodied, dry, rich and velvety; recommended to be enjoyed with water, soda and/or lemon
- — GLASS – SGD 28
- — BOTTLE (500 ML) – SGD 160

Hokusetsu Umeshu
Semi-dry, intense and smooth with notes of honeydew
- — GLASS – SGD 32
- — BOTTLE (500 ML) – SGD 130

SEASONAL CURATED COCKTAILS 18

ICHIGO
Roku Gin, Bianco Vermouth, Lacto-Fermented Ichigo, Lemon, Soda

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SEASONAL CURATED COCKTAILS · CONTINUED

TANOSHII HIGHBALL
Junmai Sado No Shu, Suntory Roku–Infused Shiso, Lime, Soda

KAPPA HIGHBALL
Junmai Sado No Shu, St. Germain Elderflower, Kyuri, Lime, Luo Han Guo, Soda

SWEET DEVIL KILLER
Hokusetsu Junmai Sado No Shu, Hokusetsu Junmai Onigoroshi "Devil Killer," Hokusetsu Umeshu

NOBU SINGAPORE CLASSICS

SAMURAI BESTFRIEND 35
Iwaii Japanese Blended Whisky, Miso Tamari Syrup, Orange and Chocolate Bitters

SAMURAI MULE 27
Hokusetsu Junmai Sake, Hokusetsu Ginjo Nigori, Honey, Gari, Ginger Beer, Hanaho

LION CITY COOLER 29
El Dorado 3 Years Rum, Plantation Pineapple Rum, Campari, Demerara Sugar, Pineapple, Yuzu

SUNTORY SLING 31
Shiso Tea–Infused Suntory Roku Gin, Bénédictine, Umeshu Plum Liqueur, Pineapple

GOMA-GOMA 29
Plantation Dark Rum, Crème de Cacao, Black Goma, Kuromitsu, Cream, Egg white

MC-KENZI HIGH 29
Haku Vodka, Campari, Sudachi, Mandarin Orange, Egg White

BEER

Sapporo Premium Draft 10

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NOBU HOT DISHES

Edamame 8
with Salt

Spicy Edamame 12

Shishito Peppers 15
with Den Miso

Umami Chicken Wings (4) 16

Rock Prawn Tempura
Ponzu, Jalapeño, or Creamy Spicy Sauce
— One Sauce — SGD 40
— Three Sauces — SGD 45

Black Cod Butter Lettuce 36

Wagyu Gyoza 48

NOBU COLD DISHES

Nobu Tacos
Minimum order of two
— Tuna Dry Miso – SGD 9 each
— Salmon Spicy Miso – SGD 7 each
— Lobster Wasabi Sour Cream – SGD 13 each

Miso Chips 24
Tuna, Scallops

Crispy Rice 36
with Spicy Tuna

Nobu-Style Caviar Platter 260
Oscietra Caviar (50 g), Crispy Rice, Lotus Root and Tortilla Chips, Guacamole, Maui Onion Salsa, Yuzu Sour Cream

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SUSHI MAKI

Spicy Tuna	22
Salmon and Avocado	21
California	30
Prawn Tempura	24
Softshell Crab	34

KUSHIYAKI

Served with Anticucho or Teriyaki Sauce Two skewers per order

Salmon	26
Shrimp	20
Scallop	32
Chicken	18
F1 Japanese Beef (100 g)	44

BAR SPECIALS

Shuko Box Edamame with Salt, Shishito Pepper Den Miso, Umami Chicken Wings (2)	16
Nobu-Style Sashimi three ways New-Style Salmon Sashimi, Yellowtail Jalapeño, Tai Sashimi Dry Miso	18
Nobu Tacos (6) Tuna, Salmon, Lobster	48

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AFTER BRUNCH EXPERIENCE

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*Complete your Taste of Nobu Saturday Brunch experience with a 90-minute extension at Nobu Bar, featuring free-flowing handcrafted cocktails, premium spirits and curated beverages. *Exclusively available for brunch guests with Classic or Luxe alcoholic beverage packages SGD 45 per person*

Cocktails

— Espresso Martini
— Lychee Martini

Wines

— Luna Estate, Sauvignon Blanc, New Zealand
— Luna Estate, Pinot Noir, New Zealand

Bubbles

— Taittinger, Brut Reservé, Champagne, France
— Bottega, Prosecco Millesimato, Brut, Italy

House pour spirits

— Roku Gin
— Suntory Toki
— El Dorado Rum
— Suntory Haku
— Código 1530 Blanco

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