



NOBU

MARBELLA

HOKUSETSU SAKE

Exclusively to Nobu

The Hokusetsu Brewery on Sado Island in the Sea of Japan has been operated by the Hazu family since 1871. The name Hokusetsu (Northern Snow) was chosen to reflect the ideal sake brewing conditions on the island during the coldest days of winter.

Daiginjo YK35 Enshinbunri	Glass <i>100ml</i>	Carafe <i>250ml</i>	Bottle <i>720ml</i>
Full mouthfeel's sake with notes of grapefruit, melon, white flowers, and delicate Umami flavours.	70	170	495

GRADE DAIGINJO

Cho Daiginjo YK35	Small <i>180ml</i>	Bamboo <i>300ml</i>	Large <i>380ml</i>	Bottle <i>500ml</i>
Delicate notes of lichee and melon, elegant umami finish along a gentle texture.	61	103	130	185

GRADE JUNMAI DAIGINJO

Junmai Daiginjo TK40	Small <i>180ml</i>	Bamboo <i>300ml</i>	Large <i>380ml</i>	Bottle <i>1500ml</i>
Subdued Gardenia flowers nuances, delicate tropical fruit notes and hints of fenugreek	50	120	152	420

Junmai Daiginjo Nobu the Sake	Small <i>180ml</i>	Bamboo <i>300ml</i>	Large <i>380ml</i>	Bottle <i>1500ml</i>
<i>Nobu Private Selection</i>	35	58	73	252

Cherry blossom notes, melon and pomegranate, delicate and precise.

GRADE JUNMAI

Junmai	Small <i>180ml</i>	Bamboo <i>300ml</i>	Large <i>380ml</i>	Bottle <i>1800ml</i>
Cotton candy and orchard fruit, it displays the quintessential flavour of Sakami.	19	32	41	175

*All wines contain sulphites
If you have any allergies, please inform your server*

SPIRITS & LIQUEURS

All served by 50ml

SINGLE MALT SCOTCH WHISKY	Abv%	
The Macallan 12 Double Cask <i>Craigellachie, Highlands</i>	40	24
The Macallan 15 Double Cask <i>Craigellachie, Highlands</i>	43	35
Talisker 10 <i>Carbost, Skye Island</i>	46	25
Glenfiddich 18 <i>Speyside</i>	40	40
Laphroaig 10 <i>Islay, Inner Hebrides</i>	40	22

BLENDED SCOTCH WHISKY	Abv%	
Chivas Regal 12 <i>Keith Moray</i>	40	22
Johnny Walker Black Label <i>Kilmarnock, Speyside</i>	40	22
Johnny Walker Blue Label <i>Kilmarnock, Speyside</i>	40	58

JAPANESE WHISKY	Abv%	
Suntory Toki <i>Osaka</i>	43	22
Suntory Hakushu Distiller's Reserve <i>Yamanashi</i>	43	42
Suntory Yamazaki Distiller's Reserve <i>Osaka</i>	43	42
Suntory Yamazaki 12 <i>Osaka</i>	43	40
Suntory Yamazaki 18 <i>Osaka</i>	43	120
Suntory Hibiki Harmony <i>Osaka</i>	43	30

BOURBON & RYE WHISKEY	Abv%	
Woodford Reserve <i>Woodford County, Kentucky</i>	43	30
Buffalo Trace <i>Frankfurt, Kentucky</i>	45	22
Bulleit Rye <i>Shelbyville, Kentucky</i>	45	26

VERMOUTH & LIQUEURS	Abv%	
Noilly Pratt Dry <i>France</i>	18	17
Punt E Mes <i>Italy</i>	16	17
Antica Formula <i>Italy</i>	16	20
Lillet Blanc <i>France</i>	17	20
Campari <i>Italy</i>	25	17
Aperol <i>Italy</i>	11	17
Skinos Mastiha <i>Greece</i>	30	17
Green Chartreuse <i>France</i>	55	20
Patron XO <i>Mexico</i>	35	20
Jägermeister <i>Germany</i>	35	17
Fernet Branca <i>Italy</i>	39	17
Montenegro <i>Italy</i>	23	20
Sambuca Molinari <i>Italy</i>	42	17
Licor 43 <i>Spain</i>	31	17
Grand Marnier Cuvee Louis Alexander <i>France</i>	40	20

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SPIRITS

All served by 50ml

VODKA	Abv%	
Belvedere <i>Poland</i>	40	24
Beluga Gold <i>Montenegro</i>	40	45
Grey Goose <i>France</i>	40	22
Grey Goose Altius <i>France</i>	40	35
GIN	Abv%	
Bombay Sapphire Premier Cru <i>England</i>	47	25
Gin Mare <i>Spain</i>	42	24
Hendrick's <i>Scotland</i>	44	24
Monkey 47 <i>Germany</i>	47	30
Suntory Roku <i>Japan</i>	43	22
TEQUILA	Abv%	
Nobu Tequila <i>Jalisco</i>	40	85
Patrón Silver <i>Jalisco</i>	40	22
Patrón Reposado <i>Jalisco</i>	40	25
Patron El Alto <i>Jalisco</i>	40	45
Clase Azul Reposado <i>Jesús Maria</i>	40	55
Fortaleza Blanco <i>Jalisco</i>	40	26
Don Julio 1942 <i>Atotonilco El Alto</i>	40	50
MEZCAL	Abv%	
Ramo de Rosas Espadin Joven <i>Santiago Matatlán, Oaxaca</i>	40	22
Clase Azul Mezcal San Luis <i>San Luis Potosi</i>	40	130
Del Maguey Ibérico Joven <i>St. Catarina Minas, Oaxaca</i>	40	50
RUM	Abv%	
Bacardi Carta Blanca <i>Puerto Rico</i>	40	22
Bacardi 8 Gran Reserva <i>Puerto Rico</i>	40	22
Bacardi Spiced <i>Puerto Rico</i>	40	22
Diplomático Reserva Exclusiva <i>Venezuela</i>	40	24
The Kraken Black Spiced <i>Trinidad</i>	40	23
Zacapa 23 <i>Guatemala</i>	40	28
COGNAC, GRAPPA & BRANDY	Abv%	
1615 Quebranta Pisco <i>Peru</i>	42	20
Larios 1866 Brandy <i>Spain</i>	40	26
Hennessy XO Cognac <i>France</i>	40	60
Louis XIII Cognac <i>France</i>	40	350
Sassicaia by Jacopo Poli 2015 Grappa <i>Italy</i>	40	24

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WINE

All served by 125ml

	Glass	Bottle
CHAMPAGNE		
Larmandier-Bernier Latitude Blanc de Blancs <i>Vertus</i>	-	200
Bollinger Special Cuvee <i>Aÿ</i>	-	210
Veuve Clicquot Yellow Label Brut <i>Reims</i>	25	150
Georges Laval Garennes Blanc de Noir <i>Cumières</i>	-	240
Ruinart Blanc de Blancs <i>Reims</i>	35	220
Ruinart Brut Rosé <i>Reims</i>	32	190
Billecart Salmon Rosé <i>Reims</i>	-	210

	Glass	Bottle
WHITE WINE		
Leirana 2025	15	75
<i>Rías Baixas, Spain (Albariño)</i>		
Picarana Bodega Marañones 2022	-	80
<i>Sierra de Gredos, Spain (Albillo Real)</i>		
Castel D'Encus Ekam 2024	17	90
<i>Costa del Segre, Spain (Riesling, Albariño)</i>		
Atlántida Blanco Vinos del Atlántico 2023	-	100
<i>Cadiz, Spain (Vijariego Blanca)</i>		
Sancerre Domaine Pascal Jolivet 2025	22	110
<i>Loire, France (Sauvignon Blanc)</i>		
Chablis Cuvée de La Boissonneuse D. Jean-Marc Brocard 2023	25	130
<i>Burgundy, France (Chardonnay)</i>		
Chassagne-Montrachet Vieilles Vignes D. Vincent Gilardin 2023	50	290
<i>Burgundy, France (Chardonnay)</i>		

	Glass	Bottle
RED WINE		
Langhe Vajra 2025	15	70
<i>Piedmont, Italy (Nebbiolo)</i>		
Valtuille Vino de Villa César Márquez 2023	16	80
<i>Bierzo, Spain (Mencia, Alicante Bousquet)</i>		
Preludio de Sei Solo 2022	-	95
<i>Ribera del Duero, Spain (Tempranillo)</i>		
Bourgogne Domaine de Montille 2023	25	130
<i>Burgundy, France (Pinot Noir)</i>		
Gevrey-Chambertin Domaine Trapet 2023	55	275
<i>Burgundy, France (Pinot Noir)</i>		

	Glass	Bottle
ROSÉ WINE		
Quelías Bodega Sinforiano 2025	-	50
<i>Cigales, Spain (Albillo, Garnacha, Tempranillo, Verdejo)</i>		
Whispering Angel 2025	17	90
<i>Côtes de Provence, France (Grenache, Rolle, Cinsault)</i>		
Château de Selle by Domaine OTT 2025	22	110
<i>Côtes de Provence, France (Grenache, Cinsault, Syrah, Cab. Sauvignon)</i>		

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NOBU SIGNATURE

GHOST STRAWBERRY MARGARITA 23

Strawberry, Ghost Chili,
Ramo de Rosas Mezcal, Patrón Silver Tequila, Agave & Lime.
Hot, fruity, sensual and captivating.

PAPACITO 23

Blend of Bacardi 8 & Blanco with Passion Fruit.
Hints of Liqueurice & Lime.
Exotic, refreshing, bold and long.

PALOMA MALA 23

Patrón Silver Tequila, Jalapeño & Rosé Provence Wine Cordial,
Agave, Grapefruit Soda & Rosé Champagne.
Luxurious, dangerous and vibrant.

THAI LIME & LYCHEE MARTINI 23

Thai Lime Cordial, Grey Goose Vodka and Lychee Juice.
Sweet, aromatic and delicate.

MEDITERRANEAN SPRITZ 23

Aperol, Skinos Mastiha, Grapefruit Soda, Rosé Champagne,
Jalapeño & Rosé Provence Wine Cordial.
Mediterranean twist of an Aperol's Spritz with delicate spicy notes.

COFFEE NEGRONI 23

Roku Gin, Campari and Antica Formula infused with Coffee Beans.
A bolder & fresh Negroni with delicate notes of coffee.

JALAPENO & GINGER MARTINI 23

Basil & Jalapeño with Ginger Liqueur.
Grey Goose Vodka and a blend of Sugar and Citrus.
Herbal and refreshing with a decisive spicy attack.

NOBU NON-ALCOHOLIC COCKTAILS

EXOTIC LEMONADE 18
Mango – Passion Fruit – Lemon – Soda

WATERMELON POP 18
Aloe Vera – Watermelon – Yuzu

KING TONKA 18
Seedlip Garden – Hojicha & Tonka Cordial – Agave Nectar

JAPANESE BEERS

	<i>Abv %</i>	<i>Draft</i>	<i>Bottle</i>
Asahi <i>Japan</i>	5.2	-	9
Kirin Ichiban <i>Japan</i>	5	9	-
Kirin Ichiban 0.0 <i>Japan</i>	0.0	-	9

SANGRIA

	<i>Glass</i>	<i>Jug</i>
Nobu White Sangria	19	65
Nobu Red Sangria	19	65
Nobu Sparkling Sangria	21	80

SOFT DRINKS & JUICES

Coca Cola	8
Coca Cola Zero	8
Fanta Lemon	8
Fanta Orange	8
Sprite	8
Red Bull	10
Apple – Cranberry – Orange – Peach	9

WATER

	<i>1000ml</i>	<i>750ml</i>
Numen Still	10	-
San Pellegrino Sparkling	-	10

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