

## NOBU'S MEMOIRS

A curated book of unique cocktails, inspired by the travels and experiences of the early history of Nobuyuki Matsuhisa. Taking you on a journey from his birthplace of Saitama, Japan, to Peru, then Argentina, back to Japan again, on to Alaska and finally Los Angeles. Told through each serve and sip. Each drink takes flavours from each of the locations and are executed with Japanese precision and finesse, combined with Latin flair and fire.





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## DON'T CRY - ARGENTINA

17

A drink inspired by Nobu's travels in Argentina,

Inspired by the culture, ingredients include an Argentinian Mate gin and Branca Menta.

TASTING NOTES // Citrus and herbal

### INGREDIENTS

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Los Apostoles Mate gin

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Citrus cordial

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Cold brew lemon black tea

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Branca Menta

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Grapefruit oil

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SERVE - Ceramic Mate cup



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## SHADOW ON THE WALL

17

Reflecting Nobu's Matsuhisa Restaurant in Los Angeles, the birthplace of Nobu Restaurants.

The silhouette of Nobu is painted on the wall, an iconic art piece. A Japanese inspired twist on the Margarita, with plum, yuzu and mezcal.

TASTING NOTES // Umami and zesty

### INGREDIENTS

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Corte Vetusto Espadin mezcal

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Ocho Tequila blanco

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Shiso umeshu

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Fermented plum juice

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Verjus

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SERVE - Short over ice



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KOKORO

17 | Btl 70

Nobu's secret ingredient. Kokoro means to be in harmony with the heart, mind and soul, or directly translated to 'the heart of things' in Japanese.

Combining three flowers from Japan and Central America in this house carbonated drink, with a little bit of Kokoro.

TASTING NOTES // Floral and dry

#### INGREDIENTS

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Haku vodka

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Sakura vermouth

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Cold brew hibiscus flower

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Jasmine kombucha

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Verjus

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SERVE - By the glass or for the table



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RIKIDŌZAN

17 | Btl 70

A Japanese wrestling legend.

In his memoir, Nobu mentioned that he loved to watch Rikidozan wrestle; his grandmother was a big fan too.

TASTING NOTES // Bold and bitter

## INGREDIENTS

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Pisco

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Black Sun tea infused Cocchi Vermouth di Torino

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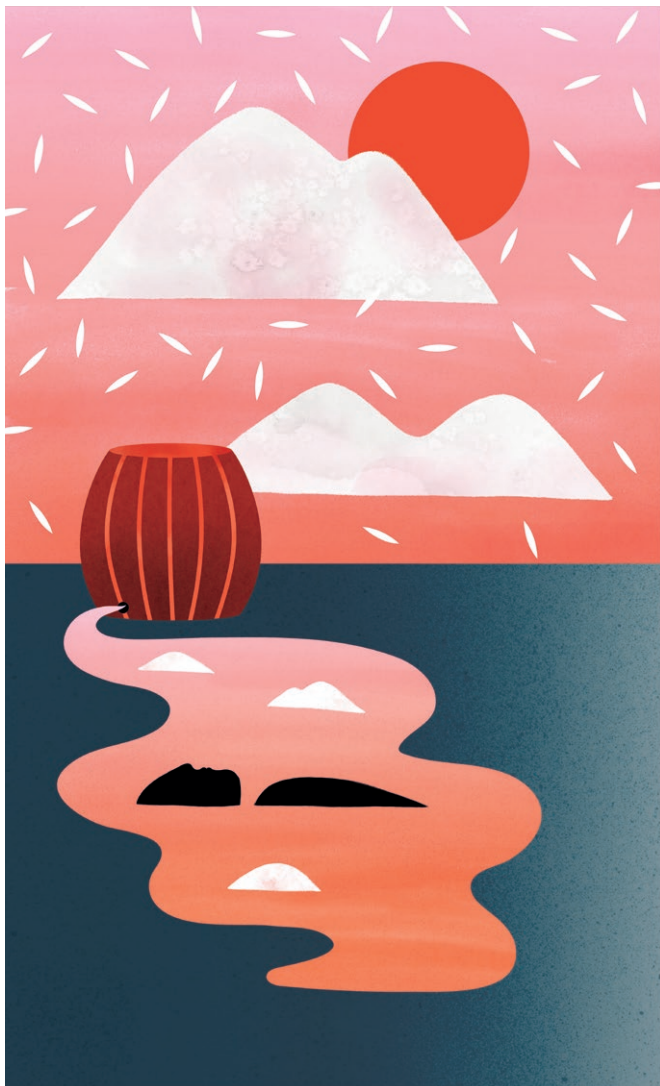
Vallet bitter

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Schisandra tincture

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SERVE - Short over ice or for the table



## SAITAMA LEES

17

Nobu was born in Saitama. This drink pays tribute to the sake culture and has its lees (left over yeast of sake making) at its base.

Based upon a popular beverage in Japan, a Gin Fizz, with a slight fusion twist of a cocoa soda.

TASTING NOTES // Velvety and citrus

### INGREDIENTS

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Roku gin

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Lemon and lime juice

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Miraculous Foamer

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Salted Sake lees syrup, spirulina

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Cocoa nib soda

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SERVE - Long and chilled



The act of a master allowing his apprentice to graduate and launch their own restaurant under the master's teachings. Nobu experienced this when he left Matsue Sushi in Japan, opening his own Matsue Sushi in Lima.

Discovering the diverse world of flavours in Lima, Nobu discovered coriander on his travels, and now a key ingredient in his iconic dishes. Pairing coriander with sake and seaweed in the national drink of Peru, the Pisco Sour.

TASTING NOTES // Citrus and herbal

## INGREDIENTS

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Pisco

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Junmai sake infused with kelp

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Citrus cordial

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Egg white

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Coriander leaves

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SERVE - Over ice

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## THE LAST FRONTIER

20

Nobu's time in Anchorage, Alaska, inspired him to create his most signature dish, Black Cod with Miso.

Taking inspiration from this iconic dish, this drink uses the same Miso paste and integrates it into a stirred down classic, with hints of Japanese shiso and umeshu flavours.

TASTING NOTES // Rich and umami

### INGREDIENTS

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Black Cod Miso washed Michters rye whiskey

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Shiso umeshu

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Black Sun tea infused Cocchi Vermouth di Torino

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Nobu Miso compressed silver onion

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SERVE - Straight up



# アンカレッジアッシュ

KOH-DO

18

Celebrating the meeting of minds between Nobu and Robert DeNiro with a Champagne whisky led cocktail combined with our own ceremony serve.

A great aperitif to honour the start of the Nobu restaurant journey.

TASTING NOTES // Zesty and smokey

## INGREDIENTS

Single malt whisky

Lemon oil infused Cocchi Americano

Plum syrup

Of Wuyi Bitters

Champagne

SERVE - Straight



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## Non Alcoholic DISTANT LANDS

10

Inspired by both Nobu's upbringing in Japan and a selection of flavours that he encountered in Central and South America, when he arrived in the Distant Lands.

TASTING NOTES // Floral and spicy

### INGREDIENTS

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Cold brew hibiscus flower

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Pear and chili honey

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Acid tincture

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Jasmine kombucha

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Plum salt

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SERVE - Over ice



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Non Alcoholic

SMOKED - UME

10

Two national flavours of Japan, combined with a unique blend of Japanese black tea – roasted in the heart of London.

Paying respect to a traditional Japanese tea ritual, this is served with an aroma of burned Agarwood.

TASTING NOTES // Smokey and fruity

#### INGREDIENTS

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Black Sun tea

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Nobu citrus blend

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Verjus

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Plum syrup

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Agarwood smoke

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SERVE - Over ice



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## Non Alcoholic TALES OF MATCHAN

12

The valued guests of Matsue Sushi were named 'Matchan'.

Nobu adored their insightful stories and tales from their travels, places that, at the time, he could only dream of.

TASTING NOTES // Savoury and creamy

### INGREDIENTS

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Stone ground green tea

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Nobu Miso

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Soy milk

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Discarded cocoa nib dust

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SERVE - Soft serve blended



## 茶漬

### Non Alcoholic CHAZUKE

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A dish prepared for Nobu and his wife when they first met with friends after arriving in Peru.

This rice dish is usually topped with a broth or green tea. Inspired by this story, this drink is topped with a homemade sencha green tea soda, over a hot and slightly savoury base.

TASTING NOTES // Spicy and zesty

### INGREDIENTS

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Chili and kelp syrup

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Lime oil

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Acid tincture

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Sencha Green Tea soda

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SERVE - Tall over ice



#### ADDRESS

Nobu Hotel London Portman Square  
22 Portman Square  
Marylebone  
London  
W1H 7BG

#### CONTACT

dine-portmansquare@nobuhotels.com  
0203 988 5888