



## NOBU HONG KONG DINNER MENU

**NOBU SIGNATURE TASTING DINNER 松久信幸特色料理套餐 1138**

**SUMMER OMAKASE 冬季會席料理套餐 1488**

*BOTH SET MENUS ARE AVAILABLE BEFORE 10:30 p.m. 以上套餐僅於晚上 10:30 前供應*

### HONG KONG OSUSUME

*EXECUTIVE SUSHI CHEF – KAZUNARI ARAKI'S CREATIONS 廚師推介 – 荒木一成創作料理*

Simmered Awabi with Kabu and Sake Kasu Broth 350  
慢煮鮑魚伴蕪菁配酒粕清湯

Seared Scallop and Tiger Prawn with Bamboo Shoot, Black Bean Miso 298  
火炙帆立貝及虎蝦伴春筍, 黑豆味噌

Light Fried Uni with Snow Crab Leg, Uni Creamy Dip 368  
炸海膽伴雪鰹蟹腳配海膽奶油醬

Uni Sashimi with Rice Cracker, Quinoa Shiso Salsa 298  
海膽刺身配脆米餅及藜麥紫蘇莎莎

White Fish Sashimi with Shiso Salsa and Apple Dressing 350  
白魚刺身伴紫蘇洋蔥莎莎及蘋果醬汁

Anago Monaka with Cheese, Summer Fruits and Anago Sauce 298  
海鰻脆夾餅伴芝士, 鮮果及鰻魚醬汁

Wagyu Beef Truffle Nigiri Sushi 400  
日本和牛松露手握壽司

Asparagus Tempura and Wagyu Beef Roll, Jalapeño Salsa 498  
蘆筍天婦羅和牛卷, 南美辣椒洋葱醬

Unagi, Foie Gras and Cream Cheese Avocado Roll 228  
鰻魚鴨肝忌廉芝士牛油果卷

PLUS 10% SERVICE CHARGE  
另加一服務費



**EXECUTIVE CHEF – SEAN MELL'S CREATIONS 廚師推介 - SEAN MELL 創作料理**

Crispy Obsibue Prawn with Salted Egg Yolk Miso (5 pieces) 香酥藍天使蝦伴黃金蛋黃味噌 (5 件)	348
Roasted Snow Crab Claws with Parmesan Sobagaki (5 pieces) 烤雪鰂蟹鉗伴芝士蕎麥麵糰 (5 件)	368
Pan-Seared Kinmedai Fillet with Shiitake Dashi 香煎金目鯛魚柳伴椎茸木魚湯汁	428
Oven-Roasted Lamb Chop with Honey Anticucho Sauce 爐烤羊排配蜂蜜南美辣醬汁	338
Creamy Spicy Tuna Poke Tacos (2 pieces) 香辣金槍魚刺身粟米餅 (2 件)	188
Braised Wagyu Short Rib Tacos with Jalapeño Salsa (2 pieces) 燴和牛肉粟米餅配南美辣椒洋葱醬 (2 件)	200
Maitake Tempura with Truffle Yuzu Aioli 舞茸菌天婦羅伴松露柚子蛋黃醬	148

**APPETIZERS 頭盤**

NOBU Sashimi Tacos – Tuna, Salmon, Lobster & Crab (4 pieces) 金槍魚, 三文魚, 龍蝦及蟹肉伴粟米脆片 (4 件)	240
Crispy Rice with Spicy Tuna / Yellowtail / Salmon 脆米伴香辣免治金槍魚 / 油甘魚 / 三文魚	160
Whitefish Sashimi with Dried Miso 白魚刺身伴乾味噌	230
Yellowtail Sashimi with Jalapeño 油甘魚刺身配南美辣椒	230
U.S Prime Beef / A5 Japanese Wagyu Tataki with Onion Ponzu (100grams) 霜降燒牛肉刺身配洋葱醋汁 (100 克) 可選擇頂級美國牛肉 / A5 級日本和牛肉	368/658
Ceviche Lobster / Seafood / Tomato 南美式沙律 可選配龍蝦 / 海鮮 / 蕃茄	200/188/138
Seared Toro with Jalapeño Dressing 霜降燒金槍魚腩刺身配南美辣椒汁	440
Toro Tataki with Yuzu Miso 脆米伴香辣免治金槍魚 / 油甘魚 / 三文魚	440
Chu-Toro Tempura Roll with Yuzu Miso 金槍魚腩天婦羅卷伴柚子味噌	380
Tuna Tataki with Tosazu 霜降燒金槍魚刺身配土佐醋醬油汁	220
Octopus Carpaccio with Dried Miso 八爪魚薄片伴乾味噌	260
Truffle Uni Rice, Seaweed Taco 松露海膽飯伴海苔脆片	330

PLUS 10% SERVICE CHARGE  
另加一服務費



## APPETIZERS 頭盤 / SALADS 沙律

Sashimi Salad with Matsuhisa Dressing 霜降燒金槍魚刺身沙律配洋蔥醬油汁	300
Baby Spinach / Butter Lettuce Salad with Dried Miso 菠菜 / 牛油生菜沙律伴乾味噌 with Grilled Shrimp / Scallop / Lobster / Seared Toro 另配扒蝦 / 扒帆立貝 / 龍蝦 / 金槍魚	175 260/280/400/540
Lobster Salad with Spicy Lemon Dressing 龍蝦沙律配香辣檸檬汁	380
Spicy Tuna Salad 香辣金槍魚刺身沙律	275
Salmon Skin Salad 脆三文魚皮沙律	175
Warm Mushroom Salad 鮮蘑菇沙律	170
Shiitake Salad 日本椎茸沙律	170
Field Greens with Matsuhisa Dressing 雜菜沙律配洋蔥醬油汁	145
Kelp Salad 海藻沙律	140
Oshinko 漬物	90
Edamame 枝豆	65



## NOBU SPECIAL APPETIZERS 特色頭盤

### TARTAR WITH CAVIAR 刺身韃靼伴魚子醬

Toro 金槍魚腩	398	Yellowtail 油甘魚	228
Salmon 三文魚	218	Sweet Shrimp 甜蝦	238

### TIRADITO 秘魯風味刺身

Scallop 帆立貝	238	Botan Ebi 牡丹蝦	258
Whitefish 白魚	238		

### NEW STYLE SASHIMI 新派刺身

Salmon 三文魚	218	Whitefish 白魚	238
Botan Ebi 牡丹蝦	258	Botan Ebi and Uni 牡丹蝦及海膽	348
Lobster 龍蝦	MP 時價	Scallop 帆立貝	238
Whole Whelk 原隻海螺	600	Vegetables 蔬菜	138



## HOT DISHES 熱盤

Rock Shrimp Tempura with Ponzu / Creamy Spicy Sauce 蝦天婦羅配香醋醬油汁 / 香辣忌廉汁	210
Squid Pasta with Light Garlic Sauce 炒花枝片配香蒜汁	200
Black Cod with Butter Lettuce (4 pieces) 烤銀鱈魚配牛油生菜 (4 件)	200
NOBU Style Fish and Chips NOBU 特色炸魚伴紫薯片	200
Unagi and Foie Gras with Apple Balsamic 烤河鰻伴煎鴨肝配蘋果黑醋汁	318
King Crab Tempura with Amazu Ponzu 帝王蟹天婦羅配甜醋醬油汁	420
Baked Snow Crab with Creamy Spicy Sauce 焗雪鰻蟹伴香辣忌廉汁	398
Lobster Tempura with 2 Sauces 龍蝦天婦羅	448
Lobster with Wasabi Pepper Sauce 香炒龍蝦配山葵胡椒汁	448
Scallop with Jalapeño Salsa / Wasabi Pepper 帆立貝配南美辣椒洋葱醬 / 山葵胡椒汁	300
Wagyu Beef and Foie Gras Gyoza 香煎和牛鴨肝餃子	228
Matsuhisa Slider – Minced Wagyu on House Made Bun, Truffle Aioli (2 pieces) 迷你和牛漢堡伴松露蛋黃醬 (2 件)	240
Steamed Green Vegetables with Shiso Salsa 雜蔬菜配紫蘇洋蔥醬	160
Eggplant Miso 日本茄子配味噌醬	138



## HOT DISHES 熱盤 / MAIN DISHES 主菜

Black Cod Saikyo Yaki 鱈魚西京燒	368
Black Cod with Pepper and Balsamic Teriyaki 鱈魚配胡椒黑醋照燒汁	348
Steamed Chilean Sea Bass with Dried Miso 蒸智利鱸魚伴乾味噌	348
Pan-seared Sea Bass and Foie Gras with Teriyaki Sauce 香煎鱸魚柳伴鴨肝配照燒汁	418
Pan-seared Sea Bass Fillet with Ginger-lime Ama Ponzu 香煎海鱸魚柳配青檸薑末甜醋	428
<i>Choice of Anticucho, Teriyaki, Balsamic Teriyaki or Wasabi Pepper Sauce for the Following Items 以下各項可選配南美辣醬汁, 照燒汁, 黑醋照燒汁, 山葵胡椒汁</i>	
U.S. Prime Beef Fillet 美國頂級牛肉	368
French Spring Chicken 法國春雞	300
Salmon Fillet 三文魚柳	300

## TOBAN YAKI 陶板燒

*Choice of Yuzu Soy or Anticucho Flavour 下列各項可選配柚子醬油或南美辣醬風味*

A5 Japanese Wagyu (per 100 grams) A5 級日本和牛 (每 100 克)	658
U.S. Prime Beef (per 100 grams) 美國頂級牛肉 (每 100 克)	368
Toro (per 50 grams) 金槍魚腩 (每 50 克)	320
Mixed Seafood 雜錦海鮮	268
Mushrooms 雜蘑菇	185
Vegetables 雜錦蔬菜	185



## **A5 GRADE MIYAZAKI BEEF / A5 級宮崎和牛**

New Style Sashimi (50 grams) 新派刺身 (50 克)	598
Tataki (50 grams) 霜降燒刺身配香醋醬油汁 (50 克)	598
Sumi Yaki Sirloin / Pan-seared Sirloin (minimum 100 grams) 炭烤西冷 / 香煎西冷 (最小 100 克)	1080
Sumi Yaki Fillet / Pan-seared Fillet (minimum 100 grams) 炭烤牛柳 / 香煎牛柳 (最小 100 克)	1080
Sumi Yaki Rib Eye / Pan-seared Rib Eye (minimum 100 grams) 炭烤肉眼 / 香煎肉眼 (最小 100 克)	1280

## **WOOD OVEN 爐燒**

U.S. Prime Beef / A5 Japanese Wagyu Fillet with Wasabi Salsa (100 grams) 美國頂級牛柳 / A5 級日本和牛柳 配山葵洋蔥醬 (100 克)	368/658
Roasted Pork Belly with Pickled Onion Coulis and Garlic Miso (150 grams) 烤黑豚肉伴醃洋蔥醬, 香蒜味噌 (150 克)	220
Yellowtail Collar 油甘魚腩	260
Oven-Roasted Spanish Red Prawn with Spicy Lemon Butter (2 pieces) 爐烤西班牙紅蝦配香辣檸檬牛油 (2 件)	258
King Crab with Tamari Pepper Sauce / Shiso Salsa 帝王蟹腳配醬油胡椒汁 / 紫蘇洋蔥醬	410
Asparagus with Shaved Truffle 烤露筍伴鮮松露片	220
Oven Roasted Seasonal Mushrooms 烤鮮野菌	198
Roasted Baby Corn with Yuzu Honey Truffle Aioli 烤珍珠筍伴柚子蜂蜜松露蛋黃醬	148



## SUSHI & SASHIMI 壽司 或 刺身

Per piece 每件

Fluke	Hirame	比目魚	68
Golden Eye Snapper	Kinmedai	金目鯛	80
Rosy Sea Bass	Akamutsu	赤鯮	80
Sea Perch	Suzuki	鱸魚	50
Salmon	Sake	三文魚	48
Salmon Belly	Toro Sake	三文魚腩	55
Saltwater Eel	Anago	海鰻	60
Freshwater Eel	Unagi	烤河鰻	55
Horse Mackerel	Aji	池魚	48
Mackerel	Saba	鯖魚	60
Striped Jack	Shima Aji	深海池魚	60
Yellowtail	Hamachi	油甘魚	60
Tuna	Maguro	金槍魚	75
Medium Fatty Tuna	Chu-Toro	特上金槍魚腩	110
Fatty Tuna	O-Toro	頂級金槍魚腩	150
Big Sweet Shrimp	Botan Ebi	牡丹蝦	95
Sweet Shrimp	Ama Ebi	甜蝦	48
Lobster	Ise Ebi	龍蝦	MP 時價
King Crab	Taraba Gani	帝皇蟹肉	75
Scallop	Hotate	帆立貝	50
Sea Urchin	Uni	海膽	170
Whole Whelk	Tsubugai	原隻海螺	600
Arrow Squid	Yari-Ika	槍烏賊	50
Salmon Egg	Ikura	三文魚子	60
Smelt Egg	Masago	多春魚子	35
Omelette	Tamago	蛋卷	30

PLUS 10% SERVICE CHARGE  
另加一服務費





## SUSHI ROLL 壽司

House Special 雜錦刺身			cut roll 切卷	160
Soft Shell Crab 軟殼蟹天婦羅			cut roll 切卷	175
California 加州卷	hand roll 手卷	120	cut roll 切卷	140
Prawn Tempura 大蝦天婦羅	hand roll 手卷	108	cut roll 切卷	155
Eel & Cucumber 烤河鰻及青瓜	hand roll 手卷	110	cut roll 切卷	120
Salmon 三文魚	hand roll 手卷	98	cut roll 切卷	108
Salmon Avocado 三文魚及牛油果	hand roll 手卷	100	cut roll 切卷	110
Salmon New Style 新派刺身式三文魚	hand roll 手卷	105	cut roll 切卷	115
Salmon Skin 脆三文魚皮	hand roll 手卷	90	cut roll 切卷	120
Spicy Tuna 香辣金槍魚	hand roll 手卷	130	cut roll 切卷	140
Tuna 金槍魚	hand roll 手卷	115	cut roll 切卷	125
Toro & Spring Onion 香蔥金槍魚腩	hand roll 手卷	160	cut roll 切卷	220
Yellowtail & Spring Onion 香蔥油甘魚	hand roll 手卷	100	cut roll 切卷	110
Yellowtail Jalapeño 油甘魚刺身伴南美辣椒	hand roll 手卷	115	cut roll 切卷	125
Scallop & Smelt Egg 帆立貝及多春魚子	hand roll 手卷	115	cut roll 切卷	125
Uni 海膽	hand roll 手卷	340		
Avocado 牛油果	hand roll 手卷	60	cut roll 切卷	70
Cucumber 青瓜	hand roll 手卷	60	cut roll 切卷	70
Kanpyo 漬胡蘆瓜	hand roll 手卷	60	cut roll 切卷	70
Oshinko 漬物	hand roll 手卷	60	cut roll 切卷	68
Ume & Shiso 梅子紫蘇葉	hand roll 手卷	70	cut roll 切卷	78
Vegetables 雜錦蔬菜	hand roll 手卷	95	cut roll 切卷	108



## **KUSHIYAKI 日式串燒 / ANTICUCHO SKEWERS 南美式香辣串燒**

*price per 2 skewers 每客兩串*

Beef 牛肉	220	Scallop 帆立貝	300
Chicken 雞肉	160	Prawn 大蝦	190
Salmon 三文魚	170	Vegetables 蔬菜	140

## **TEMPURA 天婦羅**

*price per 2 pieces 每客兩件*

Uni 海膽	370	Prawn 大蝦	120
Whitefish 白魚	100	Squid 魷魚	90
Scallop 帆立貝	150	Tofu 豆腐	30
Tempura Assortment (8 pieces) 雜錦天婦羅 (8 件)			298
Shojin (7 pieces) 雜錦素菜 (7 件)			190

## **SOUP, RICE AND NOODLES 飯, 湯及烏冬類**

Miso Soup 味噌湯	60
Clear Soup with Shrimp 清湯伴鮮蝦	68
Akadashi 赤味噌湯	68
Spicy Seafood Soup 香辣海鮮湯	88
Mushroom Soup 雜菇清湯	68
Steamed Rice 白飯	48
Inaniwa Udon (Hot or Cold) 稻庭烏冬 (凍或熱食)	115
Cha Soba (Hot or Cold) 茶麵 (凍或熱食)	115