

NOBU CLASSIC DISHES
松久信幸傳統料理

COLD
冷盤

Spicy Miso Chips 辣刺身味噌脆片	200	Seafood Ceviche 海鮮南美式沙律	188
Toro Tartare with Caviar 金槍魚腩刺身他他配魚子醬	390	Tuna Tataki with Tosazu 霜降燒金槍魚刺身配土佐醋醬油汁	240
Salmon or Yellowtail Tartare with Caviar 三文魚或油甘魚 刺身他他配魚子醬	298	Tuna Tempura Roll 紫菜金槍魚天婦羅卷	250
Yellowtail Jalapeño 油甘魚刺身配南美辣椒	250	Sashimi Salad with Matsuhisa Dressing 霜降燒金槍魚刺身沙律配洋葱醬油汁	280
Oysters with Nobu Sauces - 3 pieces 生蠔配特色醬汁 - 3 隻	240	Lobster Salad with Spicy Lemon Dressing 龍蝦沙律配香辣檸檬汁	390
Tiradito 秘魯風味刺身	250	Field Greens with Matsuhisa Dressing 田園沙律配洋葱醬油汁	145
New Style Sashimi 新派刺身	248	Crispy Salmon Skin Salad 脆三文魚皮沙律	185

OMAKASE
MULTI-COURSE TASTING MENU
松久信幸特色料理套餐

Signature
特色
1388

NOW
新派

Hamachi Crispy Yuba with Caviar - 2 pieces 油甘魚脆腐皮配魚子醬 - 2 件	260	Seared Salmon Karashi Sumiso 霜降三文魚配日本芥末甜味噌	220
Beef Tataki Wasabi Salsa 霜降燒牛肉刺身配山葵洋葱莎莎	360	Toro Tataki Jalapeño Salsa 霜降燒金槍魚腩刺身配南美辣椒洋葱莎莎	390
Vegetable Hand Roll with Sesame Sauce 特選蔬菜手卷配芝麻醬	125	Octopus Wasabi Salsa 八爪魚配山葵洋葱莎莎	190
Crispy Rice with Spicy Tuna 脆米配香辣免治金槍魚	220	Baby Spinach Salad Dry Miso 菠菜沙律配乾味噌	175
Whitefish Sashimi with Dry Miso 白魚刺身配乾味噌	250	Baby Spinach Salad Dry Miso with Shrimp or Scallop 菠菜沙律配乾味噌 另配蝦 或 帆立貝	280

All prices are in Hong Kong dollars and are subject to 10% service charge.
Please advise our team of any particular dietary requirements.
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HOT
熱盤

Black Cod Miso 鱈魚西京燒	380	Creamy Spicy Crab 香辣忌廉焗蟹	340
Black Cod Butter Lettuce 烤鱈魚配牛油生菜	240	Shrimp and Lobster with Spicy Lemon Sauces 香炒龍蝦及大蝦配辣檸檬汁	420
Chilean Sea Bass Dry Miso 智利鱸魚配乾味噌	360	Squid 'Pasta' with Light Garlic Sauce 香炒花枝片配香蒜汁	250
Chilean Sea Bass with Jalapeño Salsa 智利鱸魚配南美辣椒洋葱莎莎	360	Seafood Toban Yaki 海鮮陶板燒	330
Salmon Wasabi Pepper 三文魚配山葵胡椒汁	320	Beef Toban Yaki 牛柳陶板燒	360
Lobster Wasabi Pepper 香炒龍蝦配山葵胡椒汁	450	Grilled Beef Tenderloin with Nobu Sauces 香煎牛柳配特色醬汁	360
Rock Shrimp Tempura with Creamy Spicy Sauce or Ponzu 石蝦天婦羅配香醋醬油汁 / 香辣忌廉汁	250	Anticucho Peruvian Style Rib Eye Steak 肉眼牛排配南美辣醬汁	650

JAPANESE WAGYU BEEF
GRADE - A5
日本 A5 級和牛

PER 75 GRAMS
每 75 克

480

Choice of Preparations
選擇以下做法

New Style | Tataki | Toban Yaki | Steak | Tacos | Flambé
新派刺身 | 霜降燒 | 陶板燒 | 燒 | 粟米脆片 | 火焰

NOW
新派

Wagyu Dumplings with Spicy Ponzu 香煎和牛鴨肝餃子	280	Pan Fried Scallops with Yuzu Truffle 香煎帶子配柚子松露	290
Umami Chilean Sea Bass 爐燒智利鱸魚配鮮味野菜	360	Grilled Whole Lobster with Creamy Uni Sauce 烤龍蝦配忌廉海膽汁	550
Soft Shell Crab Kara-age with Ponzu 唐揚軟殼蟹配香醋醬油汁	190	Lamb Chops Miso Anticucho 羊排配南美香辣味噌	360
King Crab Tempura Amazu Ponzu 帝王蟹天婦羅配甜醋汁	435	Lobster Tempura with Tamari Honey Sauce 龍蝦天婦羅配蜂蜜黑醬油	450
King Crab with Shiso Salsa 帝王蟹腳配紫蘇洋葱莎莎	350	Grilled Whole Spring Chicken with Spicy Lemon Dressing 烤春雞配辣檸檬汁	290

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TEMPURA 天婦羅

(PRICE PER 2 PIECES)
(每客兩件)

Shrimp 大蝦	130
Corn Kakiage 唐揚粟米	140
Shojin – Vegetable Selection 雜錦蔬菜	190
Sea Urchin with Shiso 海膽配紫蘇	355
Asparagus 蘆筍	40
Avocado 牛油果	40
Shiitake Mushroom 日本椎茸	40
Japanese Pumpkin 日本南瓜	40
Japanese Sweet Potato 日本蕃薯	40
Seafood – 8 pieces 雜錦海鮮 8 件	355

KUSHIYAKI 日式串燒

(2 SKEWERS PER ORDER)
SERVED WITH ANTICUCHO OR
TERIYAKI SAUCE

(每客兩串)

以下各項可選配南美辣醬汁或照燒汁

Salmon 三文魚	260
Shrimp 大蝦	250
Scallop 帆立貝	280
Chicken 雞肉	250
Beef 牛肉	280

SOUP AND RICE 湯及飯

Miso Soup 味噌湯	60
Mushroom Soup 蘑菇湯	75
Clear Soup 清湯	80
Spicy Seafood Soup 香辣海鮮湯	115
Inaniwa Soba 稻庭蕎麥麵	135
Steamed Rice 白飯	55

SHUKO SNACKS 特式小食

Edamame 枝豆	75
Spicy Edamame 香辣枝豆	80
Shishito Peppers Den Miso 燒日本青椒	90
Tatami Iwashi 沙甸魚脆片	90
Umami Chicken Wings 鮮味烤雞翼	220
Unagi Foie Gras 蒲燒鰻魚及鴨肝	290

NOBU TACOS 粟米脆片

(MINIMUM ORDER OF 2)
(落單為兩件起)

Tuna Tomato Salsa 金槍魚配蕃茄莎莎	90
Salmon Spicy Miso 辣味三文魚	80
Scallop Tomato Salsa 帆立貝配蕃茄莎莎	90
Lobster Wasabi Cream 龍蝦芥末忌廉	90
Caviar Avocado Nori 魚子醬牛油果	120
Uni Avocado Nori 海膽牛油果	140
Truffle Uni Sushi Nori 松露海膽壽司	180
Japanese Wagyu Spicy Ponzu – 6 pieces 日本和牛 6 件	480

VEGETABLES 蔬菜

Oshitashi 涼拌菠菜捲	90
Kelp Salad 海藻沙律	140
Shiitake Mushroom Salad 日本椎茸沙律	160
Nasu Miso 燒茄子配味噌	135
Warm Mushroom Salad 鮮蘑菇沙律	180
Mushroom Toban Yaki 蘑菇陶板燒	185
Portobello Wasabi Salsa 大啡菇配山葵洋蔥莎莎	170
Cauliflower Jalapeño 椰菜花配南美辣椒	150
Crispy Okra Spicy Ponzu 脆秋葵配辣味香醋醬油汁	150
Tofu Toban Yaki with Mascarpone Miso 豆腐陶板燒	170
Rock Tofu Tempura with Creamy Spicy Sauce or Ponzu 豆腐天婦羅配香辣忌廉汁 / 香醋醬油汁	190

NIGIRI & SASHIMI 壽司 或 刺身

(PRICE PER PIECE)
(每客一件)

Tuna 金槍魚	85
Toro 金槍魚腩	120
O-Toro 頂級金槍魚腩	160
Yellowtail 油甘魚	70
Salmon 三文魚	65
Hirame 比目魚	70
Mackerel 鯖魚	70
Squid 花枝	60
King Crab 帝王蟹	85
Salmon Egg 三文魚子	75
Smelt Egg 飛魚子	65
Scallop 帆立貝	70
Octopus 八爪魚	60
Sea Urchin 海膽	170
Shrimp 蝦	70
Sweet Shrimp 甜蝦	60
Botan Ebi 牡丹蝦	95
Freshwater Eel 鰻魚	95
Tamago 燒玉子	45
Japanese Wagyu 日本和牛	115
Sushi Cup Selection 壽司杯拼盤	480
Sushi Selection 手握壽司拼盤	500
Sashimi Selection 刺身拼盤	500

SUSHI MAKI 壽司卷

Hand Cut

Tuna 金槍魚	125	125
Spicy Tuna 辣味金槍魚	140	140
Tuna & Asparagus 金槍魚 & 蘆筍	135	135
Salmon 三文魚	120	120
Toro & Scallion 金槍魚腩 & 大蔥	180	220
Yellowtail & Scallion 油甘魚 & 大蔥	130	130
Yellowtail & Jalapeño 油甘魚 & 南美辣椒	130	130
Salmon & Avocado 三文魚 & 牛油果	145	145
Scallop & Smelt Egg 帆立貝 & 飛魚子	160	160
Eel & Cucumber 鰻魚 & 青瓜	130	150
California Roll 加州卷	160	180
Shrimp Tempura 蝦天婦羅	120	150
Soft Shell Crab Roll 軟殼蟹天婦羅卷		160
Salmon Skin 脆三文魚皮	120	140
Unagi Foie Gras & Avocado 蒲燒鰻魚及鴨肝 & 牛油果		228
Wagyu & Asparagus Tempura 和牛 & 蘆筍天婦羅		498
House Special 特色刺身卷		180
Vegetable 雜錦蔬菜卷	95	115

DESSERTS

甜品

Bento Box

朱古力心太軟配香草雪糕或綠茶雪糕

145

Dark Chocolate Fondant

Choice of Ice Cream: Vanilla or Green Tea

Nobu Cheesecake

特色焦糖芝士蛋糕配紅桑子芥末雪葩

145

Baked Creamy Cheesecake with Raspberry Wasabi Sorbet

Yogurt Lemongrass with Mango Kiwi Compote

乳酪香草檸檬慕絲配芒果奇異果蜜餞, 開心果椰子脆米, 芒果柚子雪葩

145

Yogurt Lemongrass Mousse, Mango Kiwi Compote, Pistachio Coconut Sponge,

Crispy Rice and Mango Yuzu Sorbet

Coffee Whisky Cappuccino

咖啡威士忌泡沫配焦糖咖啡, 咖啡脆片, 香草雪糕, 威士忌泡沫

145

Coffee Crème Brûlée, Coffee Crumble, Vanilla Ice Cream and Whisky Foam

Japanese Strawberry Cake

日本士多啤梨蛋糕配香草忌廉, 士多啤梨果醬, 杏仁白朱古力, 香草雪糕

145

Vanilla Whipped Cream, Strawberry Gel with Almond White Chocolate

and Vanilla Ice Cream

DESSERTS

甜品

Homemade Mochi

自家製麻糬

150

Assorted Cremeux, Almond Coconut Base, Wrapped in Soft Rice Dough

Watermelon Lychee Kakigori

西瓜荔枝刨冰配新鮮西瓜, 麻糬, 荔枝果凍, 荔枝雪葩, 紫蘇糖漿

145

Watermelon Lime Shaved Ice, Fresh Watermelon, Mochi,

Lychee Jelly, Lychee Sorbet and Shiso Syrup

Dry Miso Black Forest

乾味噌配牛奶朱古力忌廉, 香草忌廉, 櫻桃醬, 櫻桃雪糕, 新鮮櫻桃蜜餞

145

Milk Chocolate Cream, Vanilla Cream, Cherry Sauce,

Cherry Sorbet, Fresh Cherry Compote, Chocolate Shaving and Dry Miso

Selection of Ice Cream and Sorbet

精選自家製雪糕及雪葩

45

Homemade Ice Cream and Fresh Fruit Sorbet

Seasonal Exotic Fruit Selection

時令新鮮生果拼盤

175

Assorted Fresh Fruits