

NOBU NIGHTFALL ODYSSEY

Adult 成人 \$898
Child 小童 \$488 (Age 4-11)

BEVERAGES 飲品

Add \$168 per person for free flow no-abv beverages inclusive of:
Saicho sparkling tea, soft drinks and juices

Add \$268 per person for free flow signature beverages inclusive of:
White and red wine, sake, beer and no-abv beverages

Add \$468 per person for free flow premium beverages inclusive of:
Champagne and others beverages

每位加 \$168 享用無限暢飲無酒精飲品
包括：Saicho 有氣泡茶，汽水及果汁

每位加 \$268 享用無限暢飲有酒精升級飲品及以上飲品
包括：白酒，紅酒，日本清酒及啤酒

每位加 \$468 享用無限暢飲香檳及以上飲品

(Last Service 10:30pm)

SERVED TO TABLE 無限量供應

SHUKO SNACKS 特式小食

Edamame
枝豆

Umami Chicken Wings
鮮味烤雞翼

Shishito Peppers Den Miso
燒日本青椒

Japanese Pickles
日式漬物

NIGIRI & SASHIMI 壽司 或 刺身

Toro Tartare with Caviar
金槍魚腩刺身他他配魚子醬

Shrimp Tostada
蝦粟米脆片

Yellowtail Jalapeño
油甘魚刺身配南美辣椒

Salmon Tostada
三文魚粟米脆片

Salmon New Style Sashimi
三文魚新派刺身

White Fish Nigiri
白身魚壽司

Sweet Shrimp New Style Sashimi
甜蝦新派刺身

Salmon Nigiri
三文魚壽司

Tiradito
秘魯風味刺身

California Rolls
加州卷

Scallop Dry Miso Sashimi
帆立貝刺身配乾味噌

Spicy Tuna Rolls
辣味金槍魚卷

Sushi Cups
壽司杯

VEGETABLES 蔬菜

Vegetable Ceviche
南美式沙律

Field Greens with Matsuhisa Dressing
田園沙律配洋葱醬油汁

Baby Spinach Salad with Yuzu Dry Miso
菠菜沙律配柚子乾味噌

All prices are in Hong Kong dollars and are subject to 10% service charge.
Please advise our team of any particular dietary requirements.
另加一服務費 / 如您對任何食物過敏，請告知我們的服務員

SECOND COURSE 第二道菜式

Black Cod Miso
鱈魚西京燒

MAIN COURSES CHOOSE 1 FROM THE SELECTION BELOW: 每位客人可選擇一款

Rock Shrimp Tempura with Creamy Spicy Sauce
石蝦天婦羅配香辣忌廉汁

Salmon Jalapeño Dressing with Ikura
三文魚配南美辣椒汁及三文魚子

Sea Bass Tempura
鱸魚天婦羅

Sea Bass Jalapeño Dressing
鱸魚配南美辣椒汁

Beef Tenderloin with Teriyaki Sauce
香煎牛柳配照燒醬汁

Roasted Cauliflower with Jalapeño Salsa
焗椰菜花配南美辣椒洋葱莎莎

Lamb Chops Miso Anticucho
羊排配南美香辣味噌

Portobello Wasabi Salsa
大啡菇配山葵洋葱莎莎

Grilled Spring Chicken with Spicy Lemon Dressing
烤春雞配辣檸檬汁

Steamed Vegetable Shiso Salsa
蔬菜配紫蘇洋葱莎莎

Pan Fried Scallops with Yuzu Truffle
香煎帶子配柚子松露

Unagi Donburi
鰻魚丼

Nobu Wagyu Slider
迷你和牛漢堡

Chirashi Donburi
刺身丼

Braised Wagyu Striploin with Yakiniku Sauce
燴和牛西冷配日式燒汁

Hot Inaniwa Soba
稻庭蕎麥麵

Grilled Lobster with Creamy Uni Sauce
烤龍蝦配忌廉海膽汁
Add \$370

Flambé A5 Japanese Wagyu
火焰 A5 級日本和牛
Add \$300

DESSERT 甜品

CHOOSE 1 FROM THE SELECTION BELOW:
每位客人可選擇一款

INCLUSIVE OF FRESH FRUIT & HOMEMADE MOCHI
已包括鮮果拼盤及自家製麻糬

Bento Box
朱古力心太軟配綠茶雪糕

Coffee Whisky Cappuccino
威士忌泡沫配焦糖咖啡

Nobu Mango Cheesecake
特色芒果芝士蛋糕配青咖哩雪葩

Matcha Adzuki Bean Mousse Cake
抹茶紅豆慕斯配意大利芝士雪糕

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