



## GUEST CHEF FROM NOBU IBIZA BAY ENRICO MAIMONTE

Embark on a culinary journey unlike any other as Nobu Hong Kong welcomes the vibrant spirit of Ibiza with a special guest chef event featuring Executive Chef Enrico Giuseppe Maimonte from Nobu Hotel Ibiza Bay. From 5 November to 6 December, indulge in a fusion of flavours that will transport you to the sun-kissed shores of Ibiza without leaving the heart of Hong Kong.

Chef Enrico's passion for creating memorable dining experiences, coupled with his expertise in Mediterranean cuisine, promises to delight discerning palates and ignite a sense of wanderlust with every bite. Join us at Nobu Hong Kong and savour the essence of Ibiza through Chef Enrico's creative Omakase menu and curated Osusume selections.

NOBU IBIZA BAY OMAKASE HK\$1,888	NOBU IBIZA BAY OSUSUME	
Crispy Soba with Wagyu Tartare & Caviar	Scallop Shiso Salsa Shichimi Butter	348
Scallops with Tiger Milk	Tuna Tataki with Kimchi Mayo	240
Tuna Tataki with Goma Dressing & Crispy Shiitake	Jandori Mango Ceviche	188
Sushi Selection	Carabinero with Plum Wine & Eggplant	268
Josper Turbot Shiso Salsa with Crispy Artichoke	Violet Shrimps Aburi with Ceviche Foam	368
Wagyu Short Ribs with Kaeshi & Celery Rape	Green Tea Chilean Sea bass Tempura with Shiso Salsa	360
Inaniwa Ramen with Scampi Yuzu Butter	Inaniwa Ramen with Scampi Yuzu Butter	288
Chocolate Delight with Vanilla Ice Cream	Japanese Carbonara	248
	Lamb Chop with Onion & Carrot Yakitori	360
	Slow Cooked Chicken Breast with Pepper Miso & Truffle Crust	290

NOBU CLASSIC DISHES  
松久信幸傳統料理

COLD  
冷盤

Toro Tartare with Caviar 金槍魚腩刺身他他配魚子醬	390	Seafood Ceviche 海鮮南美式沙律	188
Salmon or Yellowtail Tartare with Caviar 三文魚或油甘魚刺身他他配魚子醬	298	Tuna Tataki with Tosazu 霜降燒金槍魚刺身配土佐醋醬油汁	240
Yellowtail Jalapeño 油甘魚刺身配南美辣椒	250	Tuna Tempura Roll 紫菜金槍魚天婦羅卷	250
Tiradito 秘魯風味刺身	250	Sashimi Salad with Matsuhisa Dressing 霜降燒金槍魚刺身沙律配洋葱醬油汁	280
New Style Sashimi 新派刺身	248	Lobster Salad with Spicy Lemon Dressing 龍蝦沙律配香辣檸檬汁	320
Field Greens with Matsuhisa Dressing 田園沙律配洋葱醬油汁	145	Lobster and Pear Yuzu Dry Miso Salad 龍蝦沙律配日本梨乾味噌	320

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	260
Toro Tataki Jalapeño Salsa 霜降金槍魚腩刺身配南美辣椒莎莎	350	Toro Tataki Wakame Mustard Miso 霜降燒金槍魚刺身配海藻芥末味噌	350
Gindara Calamansi Dry Miso 銀鱈魚刺身配乾味噌	248	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	Crispy Shiitake Goma Salad 脆日本椎茸芝麻沙律	165
Scallop with Dry Miso 帆立貝配乾味噌	250	Shima Aji Tosa Truffle Sauce 深海池魚配土佐松露醬油	250
Vegetable Hand Roll with Sesame Sauce 特選蔬菜手卷配芝麻醬	125	Baby Spinach Salad Dry Miso with Shrimp or Scallop 菠菜沙律配乾味噌 另配蝦或帆立貝	175/280

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

NOBU CLASSIC DISHES  
松久信幸傳統料理

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	Squid 'Pasta' with Light Garlic Sauce 香炒花枝片配香蒜汁	250
Baked Halibut with Dashi 烤比目魚配日式高湯	280	Seafood Toban Yaki 海鮮陶板燒	330
Chilean Sea Bass with Jalapeño Salsa 智利鱸魚配南美辣椒洋葱莎莎	360	Beef Toban Yaki 牛柳陶板燒	360
Rock Shrimp Tempura with Creamy Spicy Sauce or Ponzu 石蝦天婦羅配香辣忌廉汁或香醋醬油汁	250	Yellowtail Collar with Shiroyaki or Spicy Sweet Soy 油甘魚鮫配鹽燒或辣甜醬油	280
Lobster Wasabi Pepper 香炒龍蝦配山葵胡椒汁	450	Braised Wagyu Striploin with Yakiniku Sauce 燉和牛西冷配烤肉醬汁	450
Chilean Sea Bass Wasabi Miso 智利鱸魚配山葵乾味噌	360	Wagyu Rib Eye Steak with Nobu Sauces 和牛肉眼牛排配特色醬	880

JAPANESE WAGYU BEEF  
GRADE - A5  
日本 A5 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	Japanese Wagyu Slider - 2 pieces 迷你日本和牛漢堡 - 2 件	280
King Crab with Shiso Salsa 帝王蟹腳配紫蘇洋葱莎莎	390	Grilled Whole Spring Chicken with Spicy Lemon Dressing 烤春雞配辣檸檬汁	290

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