



Nobu Hong Kong Celebrates October with a Curated Omakase Series

The celebrations will be hosted by the legendary Chef Nobu Matsuhisa from 30 – 31 October



20 September 2024 (Hong Kong SAR) – Nobu Hong Kong at Regent Hong Kong is celebrating two major milestones this October: the first anniversary of its return to Hong Kong and the 30th Anniversary of Nobu restaurants. To mark the occasion, Nobu Hong Kong will present a series of exclusive Omakase dinner menus throughout the month. Each showcasing Nobu's innovative cuisine that has delighted diners for three decades.

The Omakase Dinner Series will culminate with the highly anticipated return of Chef Nobu Matsuhisa himself from 30 – 31 October, where the legendary chef will host a 7-course Omakase dinner, offering a once-in-a-lifetime dining experience.

The Nobu Hong Kong 1st Anniversary Omakase, available from 2 –29 October, is a 7-course tasting menu (HK\$1,888 + 10% service charge per person) that highlights both Nobu classics and new creations, seamlessly blending Japanese culinary techniques with Peruvian ingredients in true Nobu style. (Menu link [here](#))

In celebration of 30 years since the opening of the first Nobu in New York, Nobu restaurants worldwide will feature a specially curated 5-course menu during the week of 7 – 13 October (HK\$1,088 + 10% service charge per person) . Featuring dishes crafted by Nobu in the early years, the Omakase experience includes innovative flavours and signature classics in a tribute to Nobu's past, present and future. (Menu link [here](#)).

Finally, from 30 – 31 October, Nobu Hong Kong welcomes back Chef Nobu Matsuhisa with a 7-course specialty Omakase Dinner (HK\$1,888 + 10% service charge per person). Each dish on the bespoke menu has been thoughtfully crafted to honour 'Nobu style' – Chef Nobu's distinct tradition of melding Japanese techniques with Peruvian ingredients.

The exclusive "Nobu in Town" Omakase menu features Nobu-style Sashimi – Yonten Mori, A5 Wagyu Matsutake with seasonal mushroom sauce and for dessert, Strawberry Yuzu Parfait with Shiso Lychee Sorbet and more. On these special two evenings, guests will enjoy a truly exceptional Omakase experience alongside Nobu-san at his Hong Kong restaurant, set against the breathtaking backdrop of Victoria Harbour. (Menu link [here](#)).

"I am excited to return to Nobu Hong Kong in October, as we celebrate both the restaurant's first anniversary at Regent Hong Kong and 30 years since we opened the first Nobu in New York's Tribeca. The global reach of Nobu cuisine is something I could have never imagined, and I look forward to sharing this special moment with our guests."

Reservations are now open for the Omakase Dinner Series, which runs from 2 October – 1 November. Each menu offers a unique exploration of Nobu's exquisite umami flavours, complemented by Regent Hong Kong's cinematic views of Victoria Harbour and the iconic Hong Kong skyline.

Restaurant reservations can be made via the online booking platform at <https://hongkong.regenthotels.com/>. For dining enquiries, kindly contact Restaurant Reservations at dining.regenthk@ihg.com or call + 852 2313 2313.

Please click here to download high-resolution images: <https://hongkong.regenthotels.com/image-video-gallery/nobu-hong-kong-celebrates-october-with-a-curated-omakase-series/>

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Regent Hong Kong

Following a total transformation and reimagining as a majestic haven on Victoria Harbour, Regent Hong Kong has been named the #1 Hong Kong City Hotel, #2 among the 20 Favourite City Hotels in Asia and #7 among the 100 Hotels Voted Best in the World in the Travel + Leisure World's Best Awards 2024 readers' survey. It is also featured on the prestigious Travel + Leisure It List and Condé Nast Traveler Hot List. With a serene aesthetic by Hong Kong-born design visionary Chi Wing Lo, the 497 rooms and suites are Personal Havens of tranquillity with customised service by Regent Experience Agents. Suite guests enjoy the exclusivity of Regent Club, a luxury residential retreat with service on your terms. Decadent dining awaits at six celebrated restaurants and bars with mesmerising harbourviews. An iconic white marble staircase leads to the large pillarless ballroom for glamorous galas and weddings. For bespoke events, ten versatile function rooms showcase unrivalled harbourviews. Discover more at <https://hongkong.regenthotels.com/>

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About Nobu

Nobu, the iconic Japanese restaurant empire founded by partners Nobu Matsuhisa, Robert De Niro and Meir Teper has expanded to include over 54 restaurants in over 20 countries around the world. Nobu continues to attract fans worldwide for its continuous reinvention of inspired genre-defining Japanese cuisine and the unique Nobu-style experience pioneered for 30 years. Nobu Restaurant Group is part of a globally renowned brand that includes a stunning collection of Nobu Hotels. There are currently 54 Nobu Restaurants, 11 Matsuhisa Restaurants and 41 Nobu Hotels, spanning across five continents. Learn more at noburestaurants.com and follow @NobuRestaurants on X, Instagram, and Facebook.