

NOBU FESTIVE BRUNCH

節日週末早午餐

Adult 成人 \$988
Child 小童 \$588 (Age 4-11)

BEVERAGES 飲品

Add \$198 per person for free flow no-abv beverages inclusive of:
Saicho sparkling tea, soft drinks and juices

Add \$298 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 \$198 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 \$298 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 2:30pm)

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

Salmon Tostada
三文魚粟米脆片

Shrimp Tostada
蝦粟米脆片

Toro Tartare with Caviar
金槍魚腩刺身他他配魚子醬

Shima Aji Nigiri
深海池魚壽司

Yellowtail Jalapeño
油甘魚刺身配南美辣椒

Matai Nigiri
鯛魚壽司

Salmon New Style Sashimi
三文魚新派刺身

Toro Nigiri
金槍魚腩壽司

Sweet Shrimp New Style Sashimi
甜蝦新派刺身

Toro Negi Maki
金槍魚腩蔥壽司卷

Scallop Dry Miso Sashimi
帆立貝刺身配乾味噌

Unagi Cucumber Maki
鰻魚青瓜壽司卷

Tuna Tataki
霜降金槍魚刺身

Sushi Cups
壽司杯

VEGETABLES 蔬菜

Vegetable Ceviche
南美式沙律

Field Greens with Matsuhisa Dressing
田園沙律配洋蔥醬油汁

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

MAIN COURSES

主菜

CHOOSE TWO DISHES FROM SELECTION BELOW:

每位客人可選擇兩款

Black Cod Miso
鱈魚西京燒

Sea Bass Jalapeño Dressing
鱸魚配南美辣椒汁

Sea Bass Tempura
鱸魚天婦羅

Grilled Salmon Ikura Jalapeño Dressing
三文魚配三文魚子南美辣椒汁

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

Wagyu Steak with Truffle Teriyaki Sauce
和牛牛排配松露照燒醬

Lamb Chops Miso Anticucho
羊排配南美香辣味噌

Snow Crab Chawamushi
鱈長蟹茶碗蒸

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

Wagyu Donburi
和牛丼

Nobu Wagyu Slider
迷你和牛漢堡

Unagi Donburi
鰻魚丼

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

Chirashi Donburi
刺身丼

Portobello Wasabi Salsa
大啡菇配山葵洋葱莎莎

Inaniwa Soba (Hot / Cold)
稻庭蕎麥麵 (熱 / 冷)

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

King Crab Tempura Amazu Ponzu
帝王蟹天婦羅配甜醋汁
Add \$250

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

FESTIVE DESSERT PLATTER 甜品拼盤

Black Sesame Rock Cake
黑芝麻蛋糕

Raspberry Wasabi Macaroons
紅桑莓日式芥末馬卡龍

Matcha Shiso Tart
抹茶紫蘇撻

Yuzu Lamingtons
柚子林明頓蛋糕

Mizu Shingen Mochi with Fruit
水信玄餅

Homemade Strawberry Mochi
自家製士多啤梨麻糬

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