

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蔥醬油汁	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 田園沙律配洋蔥醬油汁	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
特色料理
1388

NOW
新派

Hamachi Crispy Yuba with Caviar - 2 pieces 油甘魚脆腐皮配魚子醬 - 2 件	260	Wagyu Tartare Crispy Soba - 2 pieces 和牛他他配脆蕎麥 - 2 件	280
Toro Tataki Jalapeño Salsa 霜降金槍魚腩刺身配南美辣椒莎莎	350	Seared Salmon Karashi Sumiso 霜降三文魚配日本芥末甜味噌	220
Crispy Rice with Spicy Tuna 脆米配香辣免治金槍魚	220	Toro Tataki Wakame Mustard Miso 霜降燒金槍魚腩刺身配海藻芥末味噌	350
Scallop with Dry Miso 帆立貝配乾味噌	250	Octopus Wasabi Salsa 八爪魚配山葵洋蔥莎莎	190
Scallop Aji Amarillo Aioli Shiso Salsa 帆立貝配黃辣椒蛋黃醬紫蘇洋蔥莎莎	348	Shima Aji Tosa Truffle Sauce 深海池魚配土佐松露醬油	250
Tuna Angel Hair Pasta 金槍魚配意大利天使麵	260	Kanpachi Spicy Onion Tosazu 鱒紅魚香辣洋蔥土佐醋醬油汁	250
Grilled Baby Gem Salad with Scallop Goma Tosazu 迷你羅馬生菜 配帆立貝芝麻土佐醋醬油汁	300	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
Vegetable Hand Roll with Sesame Sauce 特選蔬菜手卷配芝麻醬	125	Crispy Shiitake Goma Salad 脆日本椎茸芝麻沙律	165

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
Yellowtail Collar Shiroyaki with Ponzu 鹽燒油甘魚鮫配柚子醬	280	King Crab Tempura Amazu Ponzu 帝王蟹天婦羅配甜醋汁	435
Chilean Sea Bass with Jalapeño Salsa 智利鱸魚配南美辣椒洋蔥莎莎	360	Seafood Toban Yaki 海鮮陶板燒	330
Wagyu Dumplings with Spicy Ponzu 香煎和牛餃子	280	Beef Toban Yaki 牛柳陶板燒	360
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
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	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

Umami Chilean Sea Bass 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 with Shiso Salsa 帝王蟹腳配紫蘇洋蔥莎莎	450	Japanese Wagyu Slider - 2 pieces 迷你日本和牛漢堡 - 2 件	280
Turbot Shiso Salsa with Crispy Artichoke 多寶魚紫蘇洋蔥莎莎配脆皮雅枝竹	360	Braised Wagyu Wasabi Salsa 燉和牛配山葵洋蔥莎莎	550
Pan Fried Scallops with Yuzu Truffle 香煎帶子配柚子松露	290	A5 Wagyu Truffle Amazu Tosazu with Crispy Onion A5 和牛脆洋蔥配松露甜土佐醋醬油汁	480

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

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 雜錦野菜	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

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
Spicy Seafood Soup 香辣海鮮湯	115
Inaniwa Soba 稻庭蕎麥麵	135
Snow Crab Ikura Chawamushi 蟹肉茶碗蒸	250
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 Yuzu Olive Oil 金槍魚配柚子橄欖油	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

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
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或香醋醬油汁	190
Grilled Baby Corn with Yuzu Dry Miso 烤粟米配柚子乾味噌	120

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
Kanpachi 鱒紅魚	75
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
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 & 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
Baked Crab Hand Roll 烤蟹卷	170	
Soft Shell Crab Roll 軟殼蟹天婦羅卷		160
Rainbow Roll 彩虹卷		190
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		115

DESSERTS
甜品

Bento Box
朱古力心太軟配香草或綠茶雪糕 145
Dark Chocolate Fondant
Choice of Ice Cream: Vanilla or Green Tea

Nobu Mango Cheesecake
特色芒果芝士蛋糕配泰式青咖哩雪葩 145
Mango Cheesecake with Thai Green Curry Sorbet

Matcha Adzuki Bean Mousse with Mascarpone Ice Cream
抹茶紅豆慕斯配意大利芝士雪糕 145
Matcha, Adzuki Bean Mousse, Green Tea Microwave Cake, Mascarpone Ice Cream

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 Brulée, 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

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

Homemade Mochi
自家製麻糬 150
Assorted Cremeux, Almond Coconut Base, Wrapped in Soft Rice Dough

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

Kumquat Sakekasu Flan with Myrica Sorbet
白朱古力香草忌廉配柑桔香橙蜜餞清酒粕布甸, 糖漬柑桔, 山桃雪葩 145
White Chocolate Vanilla Cream, Kumquat Orange Compote, Sakekasu Flan,
Candied Kumquat, Myrica Sorbet

*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*

*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*