



GUEST CHEF FROM NOBU LONDON THOMAS POULIOS

This May, Nobu Hong Kong presents an exceptional culinary event as it welcomes Chef Thomas Poulios, Head Chef of Nobu London Old Park Lane, for an exclusive guest shift from May 3 to May 15, 2025.

Originally from central Greece, Chef Thomas brings over a decade of global culinary experience, including 12 years with the Nobu family. Known for his dynamic approach to Nobu cuisine and deep respect for the philosophy, he will be showcasing signature dishes from Nobu London alongside special creations inspired by his Mediterranean roots and Nobu's Japanese-Peruvian heritage.

NOBU LONDON OMAKASE HK\$1,888

Amaebi with Caviar
甜蝦配魚子醬前菜

Nobu Style Sashimi- Yonten Mori
新派刺身 – 四點盛

Crispy Artichoke Salad with Goma Dressing
香脆雅枝竹沙律配芝麻醬

Sushi Selection with Clear Soup
特選壽司配清湯

Chilean Sea Bass with Koji Champagne Miso Sauce
智利鱸魚配麴香香檳味噌醬

Wagyu with Balsamic Teriyaki Sauce
和牛配香醋照燒醬

Mochi Doughnut with Miso Toffee
and Vanilla Nutmeg Ice Cream
麻糬冬甩配味噌拖肥及雲呢拿豆蔻雪糕

NOBU LONDON OSUSUME

Courgette Tataki 150
醋漬意大利青瓜

Marinated King Crab with Yuzu Honey 240
醃漬帝皇蟹配柚子蜜

Lobster Tomato Quinoa Ceviche 260
龍蝦藜麥蕃茄南美式沙律

Shrimp and Lobster Spicy Lemon Dressing 420
烤大蝦及龍蝦配香辣檸檬汁

Dover Sole with Red Chili Shiso Salsa 420
龍脷魚配紅辣椒紫蘇莎莎醬

Stone Bass with Yuzu Olive Oil 360
石鱸魚配柚子橄欖油

Seared Scallop with Shichimi Crust 280
七味香煎帶子

PREMIUM HOKUSETSU SAKE FLIGHT

Junmai Daiginjo YK35, Junmai Daiginjo Koshitanrei,
Daiginjo Black Label, Umeshu

HK\$380 per person

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