

Nobu Corporate Sushi Chef Head Sushi Chef of Nobu Malibu

TOSHIYUKI SHIRAMIZU

5 JUNE 2025



Indulge in an exclusive event featuring Chef Toshiyuki Shiramizu, Nobu Corporate Sushi Chef and Head Sushi Chef of Nobu Malibu, at the Nobu Tuna Cutting Ceremony on June 5, 2025 in Hong Kong.

This distinguished occasion will showcase a unique fusion of Mediterranean flavors and Japanese-Peruvian influences. Guests will have the opportunity to enjoy a meticulously curated set menu, along with an à la carte selection, highlighting an array of exquisite tuna dishes.

TUNA CUTTING CEREMONY

TORO CAVIAR TACO

NOBU STYLE SASHIMI - SANTEN MORI

TUNA CRISPY SPINACH

OMAKASE SUSHI SELECTION WITH MISO SOUP

SEARED TORO WITH TRUFFLE TERIYAKI

GRILLED LOBSTER WITH CREAMY UNI SAUVCE

VANILLA MASCARPONE MOUSSE SHISO COMPOTE WITH

MANGO SORBET

HK\$1,888

+ 10% SERVICE CHARGE PER PERSON (INCLUSIVE OF ONE GLASS CHAMPAGNE)

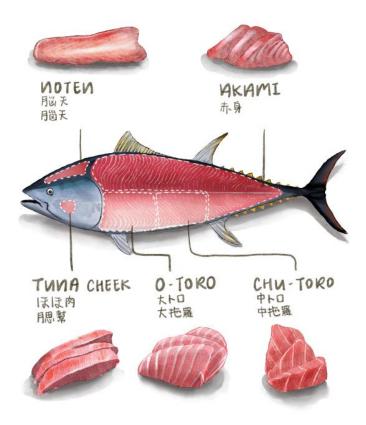
* A SERIES OF A LA CARTE ITEMS CURATED BY TOSHI-SAN IS AVAILABLE

All prices are in hong kong dollars and are subject to 10% service charge. Please advise our team of any particular dietary requirements.



Regent Hong Kong, 18 Salisbury Road, Kowloon, Hong Kong





SPECIAL CUT ADD-ONS

SASHIMI TRIO 刺身三部位 AKAMI, TORO, O-TORO (2 PIECES EACH)	\$500
NOTEN* 腦天 THE SPECIAL CUT FROM THE TOP OF THE TUNA'S HEAD	\$200
NAKAOCHI* 中落 THE MEAT BETWEEN THE BONE	\$150
HOHO-NIKU* 腮幫 TUNA CHEEK	\$95

SUBJECT TO AVAILABILITY

TUNA CUTTING CEREMONY 5TH JUNE 2025

TORO CAVIAR TACO 魚子醬金槍魚腩粟米脆片

NOBU STYLE SASHIMI - SANTEN MORI 新派刺身 - 三點盛

> TUNA CRISPY SPINACH 金槍魚配香脆菠菜

OMAKASE SUSHI SELECTION WITH MISO SOUP 特撰手握壽司拼盤配味噌湯

SEARED TORO WITH TRUFFLE TERIYAKI 香煎金槍魚腩配黑松霧照燒汁

GRILLED LOBSTER WITH CREAMY UNI SAUCE 烤龍蝦配忌廉海膽汁

VANILLA MASCARPONE MOUSSE SHISO COMPOTE WITH MANGO SORBET 香草芝士慕絲紫蘇蜜餞配芒果雪葩

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LEGRAS & HAAS, BLANC DE BLANCS BRUT NV
BY THE GLASS \$250

NOBU HOKUSETSU DAIGINJO YK35 \$1,580 北雪大吟醸 YK35 信

CHAMPAGNE AND SAKE FREE-FLOW \$468

DELAMOTTE NV, HOKUSETSU DAIGINJO BLACK LABEL, UMESHU, SAPPORO BEER

HKD1,888 + 10% PER PERSON
INCLUSIVE OF ONE GLASS CHAMPAGNE