

**Nobu Hong Kong Presents Its First Tuna Cutting Ceremony and Dinner
Featuring a 70kg Bluefin**



8 May, 2025 (Hong Kong SAR) – Nobu Hong Kong is set to host its first-ever Tuna Cutting Ceremony, an immersive showcase of Japanese culinary tradition presented with Nobu’s signature modern flair and artistry. The exclusive event on Thursday, 5 June will feature a 70-kilogram bluefin tuna flown in from Nagasaki, Japan. Guests will witness a captivating performance in the heart of the restaurant led by Nobu Corporate Sushi Chef Toshiyuki Shiramizu, fondly known as Toshi-san, who will demonstrate his culinary mastery in breaking down the whole fish.

The Star of the Evening: Nagasaki Bluefin

The centrepiece of the evening will be a wild-caught bluefin tuna, weighing approximately 70 kilograms, sourced from the pristine waters of Nagasaki. Known for its exceptional quality, firm texture, and rich marbling, this bluefin tuna will be presented whole before being expertly dismantled by Chef Toshi-san in front of guests at Nobu Hong Kong. Chef Toshi-san will showcase his refined techniques using the Gyuto Knife — a traditional Japanese knife specially designed for breaking down whole tuna and other large ocean fish.

Honouring Craft Through Ceremony

Tuna-cutting ceremonies hold a revered place in Japanese culinary culture. Traditionally performed to honour fishermen, the fish and diners, the ritual is both a spectacle and a tribute to artisanal skill. At Nobu Hong Kong, this event introduces a theatrical dimension to dining – where the art of sushi begins not at the table but at the source. Guests are invited to connect with the origins of their meal in a vivid, sensory celebration.

At the heart of the ceremony is ike jime, a traditional method used to preserve the purity and texture of the fish. The process begins by swiftly inserting a spike into the tuna’s brain, rendering it instantly unconscious. This is followed by cutting the gills to drain the fish fully and, finally, severing the spinal cord to stop all nerve activity.

Each step is performed with speed and precision, limiting stress and preventing the build-up of lactic acid, which can compromise the flavour and consistency of the meat. The result is tuna of exceptional quality—clean in taste, firm in texture, and ideal for raw preparations such as sashimi and sushi. Honouring this ritual at Nobu is not just about tradition—it is an expression of craftsmanship and care. Guests are invited to witness the full journey of the fish, from sea to plate, in a ceremony that blends precision, culture, and culinary theatre.

Introducing Toshi Shiramizu

Leading the ceremony will be Nobu Corporate Sushi Chef Toshiyuki Shiramizu, a master of his craft with over 30 years of experience in traditional Japanese cuisine. Raised in Kyushu and deeply

connected to Japan's fishing communities, Chef Toshi is renowned across the Nobu network for his precision, storytelling and techniques.

"Tuna cutting is not just about preparing the fish, it's about showing appreciation for the ingredients and the people who bring them to the table," says Chef Toshi. "It is a way of honouring tradition while sharing something very special with our guests."

An Evening of Culinary Theatre

This inaugural Tuna Cutting Ceremony at Nobu Hong Kong is a one-evening-only event, with an intimate and convivial ambience, the evening will begin with a welcome glass of Champagne and introduction by the chef, followed by the live Tuna Cutting Ceremony. This inaugural event offers guests a rare opportunity to witness the artistry of Japanese fish breaking and enjoy a curated tasting menu built around the freshest bluefin tuna from Nagasaki.

The experience is priced at HK\$1,888 + 10% service per person, inclusive of the 7-course menu and one glass of Champagne. Dishes on the omakase menu will include:

- 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 Sauce
- Vanilla Mascarpone Mousse with Shiso Compote and Mango Sorbet

Prized cuts from this special bluefin tuna will include otoro (fatty belly) and chutoro (medium-fatty belly), celebrated for their delicate texture and deep umami flavour. For guests wishing to explore rare cuts beyond the featured omakase, optional add-ons will be available in limited quantities. These include hoho-niku (tuna cheek), nakaochi (the rich meat between the bones), and noten (a prized section from the top of the tuna's head), each offering a distinctive flavour profile and texture rarely experienced outside of specialist sushi counters.

Please click here for the full menu:

<https://hongkong.regenthotels.com/wp-content/uploads/sites/266/2025/05/Nobu-Tuna-Cutting-Ceremony.pdf>

Seating is limited and available by reservation only. 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.

*Prices are subject to 10% service charge. Terms and conditions apply.

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