

## NOBU NIGHTFALL ODYSSEY

Adult 成人 \$898  
Child 小童 \$488 (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:  
Daiginjo, white and red wine, beer and no-abv beverages

Add \$468 per person for free flow premium beverages inclusive of:  
Champagne Delamotte brut NV, sparkling sake, junmai daiginjo 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：大吟釀，白酒，紅酒及啤酒

每位加 \$468 享用無限暢飲香檳，有氣日本清酒，純米大吟釀及以上飲品

(Last Service 10:30pm)

### 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 Tacos  
三文魚粟米脆片

Shrimp Tacos  
蝦粟米脆片

Tuna Angel Hair Pasta  
金槍魚配義大利天使麵

Madai Nigiri  
鯛魚壽司

Yellowtail Sashimi with Spicy Onion Tosazu  
油甘魚刺身配香辣洋蔥土佐醋醬油汁

Salmon Nigiri  
三文魚壽司

Salmon Tataki with Karashi Sumiso  
霜降燒三文魚刺身配日本芥末甜味噌

Hamachi & Negi Rolls  
油甘魚 & 大蔥卷

Tuna Sashimi with Matsuhisa Dressing  
金槍魚刺身配洋蔥醬油汁

House Maki Rolls  
特色壽司卷

Ama Ebi Sashimi with Dry Miso  
甜蝦刺身配乾味噌

Creamy Spicy Crab Rolls  
香辣蛋黃醬蟹卷

Scallop Sashimi with Dry Miso  
帆立貝刺身配乾味噌

Mini Chirashi Cup  
迷你刺身杯

### SALADS 沙律

Vegetable Mango Ceviche  
南美式沙律配芒果汁

Field Greens with Spicy Lemon Dressing  
田園沙律配香辣檸檬汁

Baby Spinach Salad with Goma Dressing  
菠菜沙律配芝麻醬汁

## SECOND COURSES

第二道菜式

Black Cod Miso  
鱈魚西京燒

## MAIN COURSES

CHOOSE 1 FROM THE SELECTION BELOW:

每位客人可選擇一款

Rock Shrimp Tempura with Creamy Spicy Sauce  
石蝦天婦羅配香辣蛋黃醬

King Crab Tempura Amazu Ponzu  
帝王蟹天婦羅配甜醋汁

Snow Crab Chawanmushi  
蟹肉茶碗蒸

Beef Tenderloin with Teriyaki Sauce  
香煎牛柳配照燒醬汁

Roasted Cauliflower with Jalapeño Salsa  
焗椰菜花配南美辣椒洋蔥莎莎

Lamb Chops Miso Anticucho  
羊排配南美香辣味噌

Portobello Wasabi Salsa  
大啡菇配山葵洋蔥莎莎

Chicken Kara-age with Honey Anticucho  
唐揚雞配蜜糖南美辣醬

Grilled Baby Corn with Yuzu Dry Miso  
烤珍珠粟米配柚子乾味噌

Seabass Tempura with Aji Amarillo  
鱸魚天婦羅配南美黃椒醬

Unagi Donburi  
鰻魚丼

Turbot Shiso Salsa with Crispy Artichoke  
多寶魚紫蘇洋蔥莎莎配脆皮雅枝竹

Cold Inaniwa Soba with Onsen Tamago  
冷稻庭蕎麥麵配溫泉蛋

Scallop Aji Amarillo Aioli Shiso Salsa  
帆立貝配黃辣椒蛋黃醬紫蘇洋蔥莎莎

Hot Inaniwa Soba with Shrimp and Scallop  
熱稻庭蕎麥麵配蝦及帆立貝

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

## DESSERT 甜品

CHOOSE ONE DISH  
FROM SELECTION BELOW:

每位客人可選擇一款

INCLUSIVE OF FRESH FRUIT & HOMEMADE MOCHI

已包括鮮果拼盤及自家製麻糬

Bento Box  
朱古力心太軟配綠茶雪糕

Coffee Whisky Cappuccino  
焦糖咖啡配威士忌泡沫

Nobu Mango Cheesecake  
Nobu 芒果芝士蛋糕配青咖哩雪葩

Yuzu Parfait  
柚子芭菲

Caramelized Soy Tofu Cake  
焦糖豆腐蛋糕

Selection of Ice Cream  
精選自家製雪糕

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

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