



GUEST CHEF FROM NOBU DUBAI  
DAMIEN DUVIAU

Experience an exclusive guest chef event at Nobu Hong Kong with Chef Damien Duviau, the Executive Chef of Nobu Dubai. Known for his innovative culinary style, Chef Damien will showcase his expertise and signature dishes from Nobu Dubai, creating a unique dining experience for guests in Hong Kong from 1 – 7 September 2025.

With over 20 years of culinary experience, Chef Damien has made a significant impact at prestigious restaurants around the globe. His impressive journey includes successful tenures at Nobu in Atlantis, The Palm, Nobu by the Beach at Atlantis The Royal, and Nobu Crocus City in Moscow. Additionally, Chef Damien has honed his craft at Michelin-starred establishments, including Mas Candille in France and 1 Lombard Street in London.

NOBU DUBAI OMAKASE  
HK\$1,888

Tuna Shokupan 金槍魚日本牛奶吐司	
Toro Kinome Miso with Caviar 金槍魚腩木之芽味噌配魚子醬	
Sushi Selection with Clear Soup 特選壽司配清湯	
Lobster Baby Gem Dry Miso Salad with Tofu Dressing 龍蝦迷你羅馬生菜配豆腐醬油汁	
Soft Shell Crab Tempura Calamansi Amazu Ponzu 軟殼蟹天婦羅配四季橘甜醋汁	
Chilean Seabass Shiso Chili Ponzu 智利鱸魚配紫蘇香辣柚子醬	
A5 Wagyu Ribeye Wasabi Pepper A5 和牛肉眼配山葵胡椒汁	
Pistachio Mille-Feuille with Matcha Ice Cream 開心果千層酥配抹茶雪糕	

NOBU DUBAI OSUSUME

New Style Scallop Shokupan with Foie Gras and Umeboshi 新派帆立貝日本牛奶吐司配鵝肝和梅乾	248
Wagyu Avocado Aioli Tacos - (3 pcs) 和牛牛油果大蒜蛋黃醬粟米脆片 - 3 件	248
Kinmedai with Yuzu Sesame Soy 金目鯛配柚子芝麻醬油汁	380
New Style Akami with Wasabi Zuke and Black Truffle 新派赤身配山葵漬菜及黑松露	298
Roasted Turbot with Yuzu Tomato Hijiki 烤多寶魚配柚子蕃茄	360
Amadai Shiso Ponzu 甘鯛配紫蘇柚子醬	360
Short Rib Spicy Miso 牛小排配香辣味噌	450
A5 Wagyu Ribeye with Wasabi Tozasu and Black Truffle A5 和牛肉眼配山葵土佐醋醬油及黑松露	450
Umami Veal Chop 旨味小牛肉排	780
Yuzu Tiramisu 柚子義大利芝士蛋糕	145
Chocolate Mochi Doughnut 朱古力麻糬冬甩	145