



GUEST CHEF FROM NOBU BARCELONA
CARLOS GÓMEZ

Nobu Hong Kong is delighted to present an exclusive one week culinary showcase with Guest Chef Carlos Gómez from Nobu Barcelona, taking place from November 3 to 9. This is a rare opportunity to experience the vibrant spirit and distinct flavors of Nobu Barcelona’s dining culture—right here in Hong Kong.

Savor signature creations such as Toro Yuzu Kinome Miso and Scallops with Cauliflower Foam Yellow Anticucho. Each masterfully reimagined by Chef Carlos for this special occasion.

NOBU BARCELONA
OMAKASE
HK\$1,888

- Toro Yuzu Kinome Miso
金槍魚腩柚子木之芽味噌
- Botan Ebi with Truffle Tosazu
牡丹蝦配松露土佐醋醬油汁
- Sushi Selection with Clear Soup
特選壽司配清湯
- Scallops with Cauliflower Foam
Yellow Anticucho
帆立貝配椰菜花泡沫及南美黃辣椒醬
- Red Snapper Apple Mint Salsa Keffirlime Jalapeño
紅鯛魚配蘋果薄荷莎莎
卡菲爾檸檬配南美辣椒汁
- Wagyu Short Rib Canelon
Miso Teriyaki Velouté and Roasted Apple
和牛短肋骨配味噌照燒汁及絲絨蘋果
- Yuzu Hibiscus
柚子洛神花

NOBU BARCELONA
OSUSUME

- Salmon with Mango Avocado Ikura Tacos *(3 pcs)* 240
三文魚配三文魚子芒果牛油果粟米脆片 - 3 件
- Grilled Scallops with Mango and Shiso Pesto *(3 pcs)* 360
烤帆立貝配芒果紫蘇醬 - 3 件
- Jumbo Freshwater Prawn with Spicy Lemon 240
酸辣檸檬大蝦
- Turbot with Crunchy Garlic Sauce 360
多寶魚配香脆蒜蓉汁
- Lobster Hobayaki with Yuzu Garlic Sauce 380
朴葉焗龍蝦配柚子蒜蓉汁
- Duck Dumpling with Teri Ponzu 280
鴨肉煎餃子配照燒醋汁
- Lobster Uni Pasta 360
龍蝦海膽義大利麵
- King Crab Leg with Honey Yuzu Foam Shiso Salsa 450
帝王蟹腳配蜂蜜柚子泡沫及紫蘇莎莎醬
- Wagyu Tenderloin Yakiniku Béarnaise 450
和牛牛柳配燒肉蛋黃及香草醬汁
- Lychee Matcha with Coconut Cake 145
荔枝抹茶配椰子蛋糕

HOKUSETSU SAKE	SELECTED WINE - CHOOSE 2 GLASS
"THE SAKE" JUNMAI DAIGINJO JUNMAI DAIGINJO KOSHITANREI	LEGRAS & HAAS, BLANC DE BLANCS GÉRARD THOMAS, SAINT-AUBIN 1ER CRU MARCHAND, MOREY-ST-DENIS 1ER CRU
HK\$398 PER PERSON	HK\$398 PER PERSON