



Guest Chef from Nobu Barcelona

CARLOS GÓMEZ SEGOVIA

Menu Available

3 - 9 NOVEMBER 2025



#NOBU #NOBUHONGKONG #OMAKASE

Savor a unique culinary collaboration with Chef Carlos Gómez Segovia from Nobu Barcelona at Nobu Hong Kong, highlighting his inventive twist on Nobu cuisine.

Enjoy a memorable fusion of Spanish-inspired flavors with Nobu’s Japanese-Peruvian artistry, offered through a curated a la carte menu and an exclusive multi-course Omakase tasting that beautifully blends tradition with innovation.



NOBU BARCELONA

- TORO YUZU KINOME MISO
- BOTAN EBI WITH TRUFFLE TOSAZU
- SUSHI SELECTION WITH CLEAR SOUP
- SCALLOPS WITH CAULIFLOWER FOAM YELLOW ANTICUCHO
- RED SNAPPER APPLE MINT SALSA KEFFIRLIME JALAPEÑO
- WAGYU SHORT RIB CANELON MISO TERIYAKI
- VELOUTÉ AND ROASTED APPLE VANILLA YUZU HIBISCUS

HK\$1,888
+ 10% SERVICE CHARGE PER PERSON.

*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



RESERVE NOW