



# NOBU IN TOWN

15 - 17 OCTOBER 2025

#NOBU #NOBUHONGKONG #OMAKASE  
#SPECIALTASTINGMENU

Renowned celebrity Chef Nobu Matsuhisa returns to his eponymous establishment at the Regent Hong Kong with a dazzling showcase of his pioneering Japanese-Peruvian cuisine.

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## NOBU IN TOWN OMAKASE

NORI CAVIAR AVOCADO TACOS

NOBU STYLE SASHIMI - SANTEN MORI

LOBSTER SALAD WATER CRESS BLACK SESAME SEED

OMAKASE SUSHI SELECTION

AMADAI UMAMI (YELLOW ANTICUCHIO CRISPY VEGETABLES)

GRILLED A5 WAGYU WITH WASABI PEPPER SAUCE (MATSUTAKE CHAWANMUSHI)

VEGETABLE SHOKO INANIWA SOBA

PEAR HONEY SEMIFREDDO WITH CARAMEL HAZELNUT (GENMAICHA ICE CREAM)

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



## NOBU IN TOWN OMAKASE

NORI CAVIAR AVOCADO TACOS

魚子醬牛油果紫菜脆片

NOBU STYLE SASHIMI - SANTEN MORI

新派刺身三點盛

LOBSTER SALAD WATER CRESS BLACK SESAME SEED

龍蝦沙律配黑芝麻

OMAKASE SUSHI SELECTION

*CLEAR SOUP*

特選壽司配清湯

AMADAI UMAMI

*YELLOW ANTICUCHIO CRISPY VEGETABLES*

旨味烤甘鯛魚配脆蔬菜

GRILLED A5 WAGYU WITH WASABI PEPPER SAUCE

*MATSUTAKE CHAWANMUSHI*

A5 和牛配山葵胡椒汁及椎茸茶碗蒸

VEGETABLE SHOKO INANIWA SOBA

野菜稻庭蕎麥麵

PEAR HONEY SEMIFREDDO WITH CARAMEL HAZELNUT

*GENMAICHA ICE CREAM*

柚子青檸芒果慕斯配椰子雪葩

HK\$1,888 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.