

NOBU COLD DISHES
松久信幸冷盤料理

Toro Tartare with Caviar 金槍魚腩刺身他他配魚子醬	390	Yellowtail Spicy Onion Tosazu 油甘魚香辣洋蔥土佐醋醬油汁	250
Salmon or Yellowtail Tartare with Caviar 三文魚或油甘魚刺身他他配魚子醬	298	Octopus Wasabi Salsa 八爪魚配山葵洋蔥莎莎	190
Yellowtail Jalapeño 油甘魚刺身配南美辣椒	250	Toro Tataki Wakame Mustard Miso 霜降燒金槍魚腩刺身配海藻芥末味噌	400
Tiradito 秘魯風味刺身	250	Tuna Tempura Roll 紫菜金槍魚天婦羅卷	250
New Style Sashimi 新派刺身	248	Sashimi Salad with Matsuhisa Dressing 霜降燒金槍魚刺身沙律配洋蔥醬油汁	280
Tuna Tataki with Tosazu 霜降燒金槍魚刺身配土佐醋醬油汁	240	Lobster Salad with Spicy Lemon Dressing 龍蝦沙律配香辣檸檬汁	330
Whitefish Sashimi Dry Miso 白魚刺身配乾味噌	250	Lobster and Nashi Pear Yuzu Dry Miso Salad 龍蝦沙律配日本梨乾味噌	320
Salmon Tataki Karashi Sumiso 霜降三文魚配日本芥末甜味噌	220	Crispy Shiitake Salad Goma Truffle 脆日本椎茸芝麻沙律	165
Seafood Ceviche 海鮮南美式沙律	188	Field Greens with Matsuhisa Dressing 田園沙律配洋蔥醬油汁	145
Toro Tataki Jalapeño Salsa 霜降燒金槍魚腩刺身配南美辣椒莎莎	350	Vegetable Hand Roll with Sesame Sauce 特選蔬菜手卷配芝麻醬	125
Shima Aji Tosa Truffle Sauce 深海池魚配土佐松露醬油	250	Baby Spinach Salad Dry Miso 菠菜沙律配乾味噌	175
Crispy Rice with Spicy Tuna or Salmon or Yellowtail 脆米配香辣免治金槍魚或三文魚或油甘魚	220	Baby Spinach Salad Dry Miso with Shrimp or Scallop or Lobster 菠菜沙律配乾味噌 另配蝦或帆立貝或龍蝦	280/330

OMAKASE
MULTI-COURSE TASTING MENU

松久信幸特色料理套餐

Signature
特色料理
1388

Nobu Barcelona
巴塞隆拿料理
1888

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NOBU HOT DISHES
松久信幸熱盤料理

Black Cod Miso 鱈魚西京燒	380	Seafood Kakiage 唐揚海鮮	250
Black Cod Butter Lettuce 烤鱈魚配牛油生菜	240	King Crab Leg with Shiso Salsa 帝王蟹腳配紫蘇洋蔥莎莎	450
Umami Chilean Seabass 旨味烤智利鱸魚	360	Kinmedai Kombu Jime Yuzu Soy 金目鯛配昆布漬柚子醬油	380
Chilean Seabass Jalapeño 智利鱸魚配南美辣椒洋蔥莎莎	360	Wagyu Dumpling with Spicy Ponzu 香煎和牛餃子	280
Scallop Aji Amarillo Aioli Shiso Salsa 帆立貝配黃辣椒蛋黃醬紫蘇洋蔥莎莎	348	Snow Crab Ikura Chawanmushi 蟹肉茶碗蒸	250
Rock Shrimp Tempura with Three Sauces 石蝦天婦羅配三款醬汁	250	A5 Wagyu Yuzu Ponzu Butter with Kizami Wasabi A5 和牛配特色山葵漬	480
Umami Sawara 旨味烤鰯魚	360	Nobu Style Wagyu Sliders - (2 pcs) 迷你特色和牛漢堡 - 2 件	280
King Crab Tempura Amazu Ponzu 帝王蟹天婦羅配甜醋汁	435	Beef Tenderloin Toban Yaki 牛柳陶板燒	360
Lobster Wasabi Pepper 炒龍蝦配山葵胡椒汁	450	Seafood Toban Yaki 海鮮陶板燒	330
Creamy Spicy Crab 香辣忌廉焗蟹	340	Wagyu Steak with Nobu Sauces 和牛肉眼牛排配特色醬	880
Whole Lobster with Creamy Uni Sauce 烤龍蝦配忌廉海膽汁	550	Lamb Chops Rosemary Miso 羊排配迷迭香味噌	360
Lobster with Pineapple Wakamomo Ceviche Salsa 龍蝦配菠蘿南美式莎莎	300	Umami Chicken 旨味烤雞	320

JAPANESE WAGYU BEEF
GRADE - A5

日本 A5 和牛
PER 75 GRAMS
每 75 克

480
Choice of Preparations
選擇以下做法

New Style | Tataki | Toban Yaki | Steak | Tacos | Flambé
新派刺身 | 霜降燒 | 陶板燒 | 燒 | 粟米脆片 | 火焰

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TEMPURA 天婦羅		SHUKO 特式小食		NIGIRI & SASHIMI 壽司 或 刺身		SUSHI MAKI 壽司卷	
(PRICE PER 2 PIECES) (每客兩件)				(PRICE PER PIECE) (每客一件)		Hand	Cut
Shrimp 大蝦	130	Edamame 枝豆	75	Tuna 金槍魚	85	Tuna 金槍魚	125 125
Asparagus 蘆筍	40	Spicy Edamame 香辣枝豆	80	Toro 金槍魚腩	120	Spicy Tuna 辣味金槍魚	140 140
Avocado 牛油果	40	Umami Chicken Wings 旨味烤雞翼	220	O-Toro 頂級金槍魚腩	160	Tuna & Asparagus 金槍魚 & 蘆筍	135 135
Shiitake Mushroom 日本椎茸	40	Tatami Iwashi 沙甸魚脆片	90	Yellowtail 油甘魚	70	Salmon 三文魚	120 120
Sea Urchin with Shiso 海膽配紫蘇	355	Grilled Baby Corn with Yuzu Dry Miso 烤粟米配柚子乾味噌	120	Shima-Aji 深海池魚	90	Salmon & Avocado 三文魚 & 牛油果	145 145
Shojin – Vegetable Selection - (7 pcs) 雜錦野菜 - 7 件	190	(MINIMUM ORDER OF 2) (落單為兩件起)		Mackerel 鯖魚	70	Toro & Scallion 金槍魚腩 & 大蔥	180 220
Seafood Selection - (8 pcs) 雜錦海鮮 - 8 件	355	Tuna Dry Miso 金槍魚配乾味噌	90	Freshwater Eel 鰻魚	95	Yellowtail & Jalapeño 油甘魚 & 南美辣椒	130 130
		Salmon Spicy Miso 辣味三文魚	80	King Crab 帝王蟹	85	Scallop & Smelt Egg 帆立貝 & 飛魚子	160 160
		Nori Caviar Avocado 魚子醬牛油果	120	Shrimp 蝦	70	Eel & Cucumber 鰻魚 & 青瓜	130 150
		Nori Uni Avocado 海膽牛油果	140	Botan Ebi 牡丹蝦	95	California Roll 加州卷	160 180
		Truffle Uni Sushi Nori 松露海膽壽司	180	Octopus 八爪魚	60	Shrimp Tempura 蝦天婦羅	120 150
SOUP AND RICE 湯及飯		Lobster Wasabi Cream or Ceviche 龍蝦芥末忌廉或南美酸橘汁	90	Squid 花枝	60	Soft Shell Crab Roll 軟殼蟹天婦羅卷	160
		Japanese Wagyu – (6 pcs) 日本和牛 6 件	480	Salmon Egg 三文魚子	75	House Special 特色刺身卷	180
		Shiitake Mushroom Salad 日本椎茸沙律	160	Smelt Egg 飛魚子	65	Salmon Skin 脆三文魚皮	120 140
		Tomato Ceviche 蕃茄南美式沙律	180	Sea Urchin 海膽	170	Baked Crab Hand Roll 烤蟹卷	170
		Courgette Tataki Ponzu 醋漬義大利青瓜	150	Tamago 燒玉子	45	Unagi Foie Gras & Avocado 蒲燒鰻魚及鴨肝 & 牛油果	228
		Nasu Miso 燒茄子配味噌	135	Japanese Wagyu 日本和牛	115	Vegetable 雜錦蔬菜卷	115
		Mushroom Toban Yaki 蘑菇陶板燒	170	SUSHI SELECTION 壽司拼盤			
		Roasted Cauliflower Jalapeño 烤椰菜花配南美辣椒	150	Sushi Cup Selection - (10 pcs) 壽司杯拼盤 - 10 件	480		
		Kelp Salad with Goma Dressing 海藻沙律配芝麻醬汁	140	Sushi Selection - (14 pcs) 手握壽司拼盤 - 14 件	500		
		Crispy Tofu Avocado 脆豆腐配牛油果	140	Sashimi Selection - (12 pcs) 刺身拼盤 - 12 件	500		
Broccolini Garlic Shiso Salsa 西蘭花苗配香辣蒜蓉紫蘇莎莎	170						
Rock Tofu Tempura with Three Sauces 豆腐天婦羅配三款醬汁	190						

DESSERTS

甜品

Bento Box 145
朱古力心太軟配綠茶雪糕
Dark Chocolate Fondant with Green Tea Ice Cream

Nobu Mango Cheesecake 145
特色芒果芝士蛋糕配泰式青咖喱雪葩
Mango Cheesecake with Thai Green Curry Sorbet

Coffee Whisky Cappuccino 145
咖啡威士忌泡沫配焦糖咖啡，咖啡脆片，香草雪糕，威士忌泡沫
Coffee Crème Brûlée, Coffee Crumble, Vanilla Ice Cream
and Whisky Foam

Watermelon Lychee Kakigori 145
西瓜荔枝刨冰配新鮮西瓜，麻糬，荔枝果凍，荔枝雪葩，紫蘇糖漿
Watermelon Lime Shaved Ice, Fresh Watermelon, Mochi,
Lychee Jelly, Lychee Sorbet and Shiso Syrup

NOBU BARCELONA SPECIAL

巴塞隆拿特色甜品

Lychee Matcha with Coconut Cake 145
荔枝抹茶配椰子蛋糕

PLUM WINE

梅酒

The Hachi Umeshu 100
八 梅酒
Cask matured collaboration with sweet potato shochu,
a hint of smoked almonds

Hokusetsu Umeshu 120
北雪 プレミアム梅酒
Bright structure with 100% young plum, rice shochu and oak barrel

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DESSERTS

甜品

Homemade Mochi 150
自家製麻糬
Assorted Cremeux, Almond Coconut Base, Wrapped in Soft Rice Dough

Chocolate Pumpkin Cake 145
朱古力南瓜蛋糕配南瓜雪糕
Pumpkin Cremeux, Cocoa Crumble, Pumpkin Ice Cream

Kumquat Sakekasu Flan with Myrica Sorbet 145
白朱古力香草忌廉配柑桔香橙蜜餞清酒粕布甸，糖漬柑桔，山桃雪葩
White Chocolate Vanilla Cream, Kumquat Orange Compote,
Sakekasu Flan, Candied Kumquat, Myrica Sorbet

Selection of Ice Cream and Sorbet 45
精選自家製雪糕及雪葩
Homemade Ice Cream and Fresh Fruit Sorbet

Seasonal Exotic Fruit Selection 175
時令新鮮生果拼盤
Assorted Fresh Fruits

SWEET DIGESTIF

餐後甜酒

Fukuju Next French Oak Junmai Ginjo 180
福壽 純米吟釀 古酒
Aged sake with notes of dried apricot and raisins

Easy Espresso Martini 180
咖啡馬天尼
Cold Brew Coffee, Baileys Irish Cream Original, Espresso

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