

NOBU NEW YEAR'S DAY BRUNCH

1 JANUARY 2026

元旦早午餐

Adult 成人 \$1,088
Child 小童 588 (Age 4-11)

BEVERAGES
飲品

Add \$198 per person for free flow no-abv beverages inclusive of:
Saicho sparkling tea, soft drinks and juices

Add \$298 per person for free flow signature beverages inclusive of:
Daiginjo, white and red wine, beer and no-abv beverages

Add \$468 per person for free flow premium beverages inclusive of:
Champagne, sparkling sake, junmai daiginjo and others beverages

每位加 \$198 享用無限暢飲無酒精飲品
包括：Saicho 有氣泡茶，汽水及果汁

每位加 \$298 享用無限暢飲有酒精升級飲品及以上飲品
包括：大吟釀，白酒，紅酒及啤酒

每位加 \$468 享用無限暢飲香檳，有氣日本清酒，純米大吟釀及以上飲品

(Last Service 2:30pm)

SERVED TO TABLE
無限量供應

SHUKO SNACKS
特式小食

Edamame
枝豆

Umami Chicken
旨味烤雞

Shishito Peppers Den Miso
燒日本青椒

Dashimaki Tamago
高湯玉子燒

Creamy Seafood Croquettes
忌廉海鮮可樂餅

Japanese Potato Salad
日式馬鈴薯沙律

NIGIRI & SASHIMI
壽司 或 刺身

Salmon Tacos
三文魚粟米脆片

Madai Nigiri
鯛魚壽司

Shrimp Tacos
蝦粟米脆片

Salmon Nigiri
三文魚壽司

Yellowtail Jalapeño
油甘魚刺身配南美辣椒

Shrimp Nigiri
蝦壽司

Beef Tataki with Ponzu
霜降燒牛肉配香醋醬油汁

Toro Nigiri
金槍魚腩壽司

Tuna Tataki with Matsuhisa Dressing
霜降燒金槍魚刺身配洋蔥醬油汁

Trio Maki Rolls
特色壽司卷

Scallop & Ama Ebi Sashimi with Dry Miso
帆立貝甜蝦刺身配乾味噌

Creamy Spicy Crab Rolls
香辣蛋黃醬蟹卷

SALADS
沙律

Vegetable Ceviche
南美式沙律配芒果汁

Field Greens with Spicy Lemon Dressing
田園沙律配香辣檸檬汁

Baby Spinach Salad with Goma Dressing
菠菜沙律配芝麻醬汁

All prices are in Hong Kong dollars and are subject to 10% service charge.
Please advise our team of any particular dietary requirements.
另加一服務費 / 如您對任何食物過敏，請告知我們的服務員

MAIN COURSES

主菜

CHOOSE TWO DISHES
FROM SELECTION BELOW:

每位客人可選擇兩款

Rock Shrimp Tempura with Creamy Spicy Sauce
石蝦天婦羅配香辣蛋黃醬

Black Cod Miso
鱒魚西京燒

King Crab Tempura Amazu Ponzu
帝王蟹天婦羅配甜醋汁

Roasted Cauliflower with Jalapeño Salsa
焗椰菜花配南美辣椒洋葱莎莎

A5 Wagyu with Truffle Teriyaki Sauce
A5 和牛配松露照燒醬汁

Portobello Wasabi Salsa
大啡菇配山葵洋葱莎莎

Lamb Chops Miso Anticucho
羊排配南美香辣味噌

Grilled Baby Corn with Yuzu Dry Miso
烤珍珠粟米配柚子乾味噌

Grilled Salmon with Ikura Jalapeño
烤三文魚配三文魚子南美辣椒汁

Unagi Donburi
鰻魚丼

Umami Sawara
鮮味烤鯖魚

Chirashi Donburi
刺身丼

Seabass Wakame Ginger Yuzu Sauce
煎鱸魚海帶配薑柚子醬

Cold Inaniwa Soba with Onsen Tamago
冷稻庭蕎麥麵配溫泉蛋

Scallop Aji Amarillo Aioli Shiso Salsa
帆立貝配黃辣椒蛋黃醬紫蘇洋葱莎莎

Hot Inaniwa Soba with Selected Seafood
熱稻庭蕎麥麵配海鮮

Snow Crab Chawanmushi
蟹肉茶碗蒸

Grilled Lobster with Creamy Uni Sauce
烤龍蝦配忌廉海膽汁

Flambé A5 Japanese Wagyu
火焰 A5 級日本和牛
Add \$300

FESTIVE DESSERT PLATTER
甜品拼盤

Mont Blanc Cake
法式栗子蛋糕

Mixed Berries Tarte
法式雜莓撻

Homemade Raspberry Mochi
自家製紅桑莓麻糬

Raspberry Monaka
覆盆子最中餅

Seasonal Exotic Fruit
時令新鮮生果

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