

NOBU COLD DISHES  
松久信幸冷盤料理

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

NOBU HOT DISHES  
松久信幸熱盤料理

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

OMAKASE  
MULTI-COURSE TASTING MENU

松久信幸特色料理套餐

Signature  
特色料理  
1388

Hokkaido  
北海道料理  
1888

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

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

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| TEMPURA<br>天婦羅                                              |     |
|-------------------------------------------------------------|-----|
| (PRICE PER 2 PIECES)<br>( 每客兩件 )                            |     |
| Shrimp 大蝦                                                   | 130 |
| Asparagus 蘆筍                                                | 40  |
| Avocado 牛油果                                                 | 40  |
| Shiitake Mushroom 日本椎茸                                      | 40  |
| Sea Urchin with Shiso 海膽配紫蘇                                 | 355 |
| Shojin – Vegetable Selection - <b>(7 pcs)</b><br>雜錦野菜 - 7 件 | 190 |
| Seafood Selection - <b>(8 pcs)</b><br>雜錦海鮮 - 8 件            | 355 |

### SOUP AND RICE 湯及飯

|                          |     |
|--------------------------|-----|
| Miso Soup 味噌湯            | 60  |
| Mushroom Soup 蘑菇湯        | 75  |
| Spicy Seafood Soup 香辣海鮮湯 | 115 |
| Inaniwa Soba 稻庭蕎麥麵       | 135 |
| Steamed Rice 白飯          | 55  |

### SHUKO 特式小食

|                                                   |     |
|---------------------------------------------------|-----|
| Edamame 枝豆                                        | 75  |
| Spicy Edamame 香辣枝豆                                | 80  |
| Umami Chicken Wings 旨味烤雞翼                         | 220 |
| Tatami Iwashi 沙甸魚脆片                               | 90  |
| Grilled Baby Corn with Yuzu Dry Miso<br>烤粟米配柚子乾味噌 | 120 |

### NOBU TACOS 粟米脆片

(MINIMUM ORDER OF 2)  
( 落單為兩件起 )

|                                                 |     |
|-------------------------------------------------|-----|
| Tuna Dry Miso 金槍魚配乾味噌                           | 90  |
| Salmon Spicy Miso 辣味三文魚                         | 80  |
| Nori Caviar Avocado 魚子醬牛油果                      | 120 |
| Nori Uni Avocado 海膽牛油果                          | 140 |
| Truffle Uni Sushi Nori 松露海膽壽司                   | 180 |
| Lobster Wasabi Cream or Ceviche<br>龍蝦芥末忌廉或南美酸橘汁 | 90  |
| Japanese Wagyu – <b>(6 pcs)</b> 日本和牛 6 件        | 480 |

### PLANT BASED 蔬菜

|                                                   |     |
|---------------------------------------------------|-----|
| Shiitake Mushroom Salad 日本椎茸沙律                    | 160 |
| Tomato Ceviche 蕃茄南美式沙律                            | 180 |
| Courgette Tataki Ponzu 醋漬義大利青瓜                    | 150 |
| Nasu Miso 燒茄子配味噌                                  | 135 |
| Mushroom Toban Yaki 蘑菇陶板燒                         | 170 |
| Roasted Cauliflower Jalapeño<br>烤椰菜花配南美辣椒         | 150 |
| Kelp Salad with Goma Dressing<br>海藻沙律配芝麻醬汁        | 140 |
| Crispy Tofu Avocado<br>脆豆腐配牛油果                    | 140 |
| Broccolini Garlic Shiso Salsa<br>西蘭花苗配香辣蒜蓉紫蘇莎莎    | 170 |
| Rock Tofu Tempura with Three Sauces<br>豆腐天婦羅配三款醬汁 | 190 |

### TEMPURA 天婦羅

| (PRICE PER 2 PIECES)<br>( 每客兩件 ) |     |
|----------------------------------|-----|
| Shrimp 大蝦                        | 130 |
| Asparagus 蘆筍                     | 40  |
| Avocado 牛油果                      | 40  |
| Shiitake Mushroom 日本椎茸           | 40  |

### Sea Urchin with Shiso 海膽配紫蘇

|                                                             |     |
|-------------------------------------------------------------|-----|
| Shojin – Vegetable Selection - <b>(7 pcs)</b><br>雜錦野菜 - 7 件 | 190 |
|-------------------------------------------------------------|-----|

|                                                  |     |
|--------------------------------------------------|-----|
| Seafood Selection - <b>(8 pcs)</b><br>雜錦海鮮 - 8 件 | 355 |
|--------------------------------------------------|-----|

### SOUP AND RICE 湯及飯

|                          |     |
|--------------------------|-----|
| Miso Soup 味噌湯            | 60  |
| Mushroom Soup 蘑菇湯        | 75  |
| Spicy Seafood Soup 香辣海鮮湯 | 115 |
| Inaniwa Soba 稻庭蕎麥麵       | 135 |
| Steamed Rice 白飯          | 55  |

### SHUKO SNACKS 特式小食

|                                                   |     |
|---------------------------------------------------|-----|
| Edamame 枝豆                                        | 75  |
| Spicy Edamame 香辣枝豆                                | 80  |
| Umami Chicken Wings 旨味烤雞翼                         | 220 |
| Tatami Iwashi 沙甸魚脆片                               | 90  |
| Grilled Baby Corn with Yuzu Dry Miso<br>烤粟米配柚子乾味噌 | 120 |

### NOBU TACOS 粟米脆片

(MINIMUM ORDER OF 2)  
( 落單為兩件起 )

|                                                 |     |
|-------------------------------------------------|-----|
| Tuna Dry Miso 金槍魚配乾味噌                           | 90  |
| Salmon Spicy Miso 辣味三文魚                         | 80  |
| Nori Caviar Avocado 魚子醬牛油果                      | 120 |
| Nori Uni Avocado 海膽牛油果                          | 140 |
| Truffle Uni Sushi Nori 松露海膽壽司                   | 180 |
| Lobster Wasabi Cream or Ceviche<br>龍蝦芥末忌廉或南美酸橘汁 | 90  |
| Japanese Wagyu – <b>(6 pcs)</b> 日本和牛 6 件        | 480 |

### PLANT BASED 蔬菜

|                                                   |     |
|---------------------------------------------------|-----|
| Shiitake Mushroom Salad 日本椎茸沙律                    | 160 |
| Tomato Ceviche 蕃茄南美式沙律                            | 180 |
| Courgette Tataki Ponzu 醋漬義大利青瓜                    | 150 |
| Nasu Miso 燒茄子配味噌                                  | 135 |
| Mushroom Toban Yaki 蘑菇陶板燒                         | 170 |
| Roasted Cauliflower Jalapeño<br>烤椰菜花配南美辣椒         | 150 |
| Kelp Salad with Goma Dressing<br>海藻沙律配芝麻醬汁        | 140 |
| Crispy Tofu Avocado<br>脆豆腐配牛油果                    | 140 |
| Broccolini Garlic Shiso Salsa<br>西蘭花苗配香辣蒜蓉紫蘇莎莎    | 170 |
| Rock Tofu Tempura with Three Sauces<br>豆腐天婦羅配三款醬汁 | 190 |

| NIGIRI & SASHIMI<br>壽司 或 刺身                           |     |  | SUSHI MAKI<br>壽司卷                       |     |     | NIGIRI & SASHIMI<br>壽司 或 刺身                           |     |  | SUSHI MAKI<br>壽司卷                       |     |     |
|-------------------------------------------------------|-----|--|-----------------------------------------|-----|-----|-------------------------------------------------------|-----|--|-----------------------------------------|-----|-----|
| (PRICE PER PIECE)<br>(每客一件)                           |     |  | Hand Cut                                |     |     | (PRICE PER PIECE)<br>(每客一件)                           |     |  | Hand Cut                                |     |     |
| Tuna 金槍魚                                              | 85  |  | Tuna 金槍魚                                | 125 | 125 | Tuna 金槍魚                                              | 85  |  | Tuna 金槍魚                                | 125 | 125 |
| Toro 金槍魚腩                                             | 120 |  | Spicy Tuna 辣味金槍魚                        | 140 | 140 | Toro 金槍魚腩                                             | 120 |  | Spicy Tuna 辣味金槍魚                        | 140 | 140 |
| O-Toro 頂級金槍魚腩                                         | 160 |  | Tuna & Asparagus 金槍魚 & 蘆筍               | 135 | 135 | O-Toro 頂級金槍魚腩                                         | 160 |  | Tuna & Asparagus 金槍魚 & 蘆筍               | 135 | 135 |
| Yellowtail 油甘魚                                        | 70  |  | Salmon 三文魚                              | 120 | 120 | Yellowtail 油甘魚                                        | 70  |  | Salmon 三文魚                              | 120 | 120 |
| Salmon 三文魚                                            | 65  |  | Salmon & Avocado 三文魚 & 牛油果              | 145 | 145 | Shima-Aji 深海池魚                                        | 90  |  | Salmon & Avocado 三文魚 & 牛油果              | 145 | 145 |
| Shima-Aji 深海池魚                                        | 90  |  | Toro & Scallion 金槍魚腩 & 大蔥               | 180 | 220 | Mackerel 鯖魚                                           | 75  |  | Toro & Scallion 金槍魚腩 & 大蔥               | 180 | 220 |
| Mackerel 鯖魚                                           | 75  |  | Yellowtail & Jalapeño 油甘魚 & 南美辣椒        | 130 | 130 | Hirame 比目魚                                            | 70  |  | Yellowtail & Jalapeño 油甘魚 & 南美辣椒        | 130 | 130 |
| Hirame 比目魚                                            | 70  |  | Scallop & Smelt Egg 帆立貝 & 飛魚子           | 180 | 180 | Freshwater Eel 鰻魚                                     | 95  |  | Scallop & Smelt Egg 帆立貝 & 飛魚子           | 180 | 180 |
| Freshwater Eel 鰻魚                                     | 95  |  | Eel & Cucumber 鰻魚 & 青瓜                  | 130 | 150 | King Crab 帝王蟹                                         | 85  |  | Eel & Cucumber 鰻魚 & 青瓜                  | 130 | 150 |
| King Crab 帝王蟹                                         | 85  |  | California Roll 加州卷                     | 160 | 180 | Scallop 帆立貝                                           | 80  |  | California Roll 加州卷                     | 160 | 180 |
| Scallop 帆立貝                                           | 80  |  | Shrimp Tempura 蝦天婦羅                     | 120 | 150 | Shrimp 蝦                                              | 70  |  | Shrimp Tempura 蝦天婦羅                     | 120 | 150 |
| Shrimp 蝦                                              | 70  |  | Soft Shell Crab Roll 軟殼蟹天婦羅卷            |     | 160 | Botan Ebi 牡丹蝦                                         | 95  |  | Soft Shell Crab Roll 軟殼蟹天婦羅卷            |     | 160 |
| Botan Ebi 牡丹蝦                                         | 95  |  | House Special 特色刺身卷                     |     | 180 | Octopus 八爪魚                                           | 60  |  | House Special 特色刺身卷                     |     | 180 |
| Octopus 八爪魚                                           | 60  |  | Salmon Skin 脆三文魚皮                       | 120 | 140 | Squid 花枝                                              | 70  |  | Salmon Skin 脆三文魚皮                       | 120 | 140 |
| Squid 花枝                                              | 70  |  | Baked Crab Hand Roll 烤蟹卷                | 170 |     | Salmon Egg 三文魚子                                       | 75  |  | Baked Crab Hand Roll 烤蟹卷                | 170 |     |
| Salmon Egg 三文魚子                                       | 75  |  | Unagi Foie Gras & Avocado 蒲燒鰻魚及鴨肝 & 牛油果 |     | 228 | Smelt Egg 飛魚子                                         | 65  |  | Unagi Foie Gras & Avocado 蒲燒鰻魚及鴨肝 & 牛油果 |     | 228 |
| Smelt Egg 飛魚子                                         | 65  |  | Vegetable 雜錦蔬菜卷                         |     | 115 | Sea Urchin 海膽                                         | 170 |  | Vegetable 雜錦蔬菜卷                         |     | 115 |
| Sea Urchin 海膽                                         | 170 |  |                                         |     |     | Tamago 燒玉子                                            | 45  |  |                                         |     |     |
| Tamago 燒玉子                                            | 45  |  |                                         |     |     | Japanese Wagyu 日本和牛                                   | 115 |  |                                         |     |     |
| Japanese Wagyu 日本和牛                                   | 115 |  |                                         |     |     |                                                       |     |  |                                         |     |     |
| SUSHI SELECTION<br>壽司拼盤                               |     |  |                                         |     |     | SUSHI SELECTION<br>壽司拼盤                               |     |  |                                         |     |     |
| Sushi Cup Selection - <b>(10 pcs)</b><br>壽司杯拼盤 - 10 件 | 480 |  |                                         |     |     | Sushi Cup Selection - <b>(10 pcs)</b><br>壽司杯拼盤 - 10 件 | 480 |  |                                         |     |     |
| Sushi Selection - <b>(14 pcs)</b><br>手握壽司拼盤 - 14 件    | 500 |  |                                         |     |     | Sushi Selection - <b>(14 pcs)</b><br>手握壽司拼盤 - 14 件    | 500 |  |                                         |     |     |
| Sashimi Selection - <b>(12 pcs)</b><br>刺身拼盤 - 12 件    | 500 |  |                                         |     |     | Sashimi Selection - <b>(12 pcs)</b><br>刺身拼盤 - 12 件    | 500 |  |                                         |     |     |

## DESSERTS

### 甜品

|                                                                                                                                                                    |     |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| Bento Box<br>朱古力心太軟配綠茶雪糕<br>Dark Chocolate Fondant with Green Tea Ice Cream                                                                                        | 145 |
| Nobu Mango Cheesecake<br>特色芒果芝士蛋糕配泰式青咖喱雪葩<br>Mango Cheesecake with Thai Green Curry Sorbet                                                                         | 145 |
| Coffee Whisky Cappuccino<br>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<br>Coffee Crème Brûlée, Coffee Crumble, Vanilla Ice Cream<br>and Whisky Foam                              | 145 |
| Watermelon Lychee Kakigori<br>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<br>Watermelon Lime Shaved Ice, Fresh Watermelon, Mochi,<br>Lychee Jelly, Lychee Sorbet and Shiso Syrup | 145 |

## PLUM WINE

### 梅酒

|                                                                                                            |     |
|------------------------------------------------------------------------------------------------------------|-----|
| The Hachi Umesu<br>八梅酒<br>Cask matured collaboration with sweet potato shochu,<br>a hint of smoked almonds | 100 |
| Hokusetsu Umesu<br>北雪 プレミアム梅酒<br>Bright structure with 100% young plum, rice shochu and oak barrel         | 120 |

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## DESSERTS

### 甜品

|                                                                                                                                                                                       |     |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| Homemade Mochi<br>自家製麻糬<br>Assorted Cremeux, Almond Coconut Base, Wrapped in Soft Rice Dough                                                                                          | 150 |
| Chocolate Pumpkin Cake<br>朱古力南瓜蛋糕配南瓜雪糕<br>Pumpkin Cremeux, Cocoa Crumble, Pumpkin Ice Cream                                                                                           | 145 |
| Kumquat Sakekasu Flan with Myrica Sorbet<br>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<br>White Chocolate Vanilla Cream, Kumquat Orange Compote,<br>Sakekasu Flan, Candied Kumquat, Myrica Sorbet | 145 |
| Selection of Ice Cream and Sorbet<br>精選自家製雪糕及雪葩<br>Homemade Ice Cream and Fresh Fruit Sorbet                                                                                          | 45  |
| Seasonal Exotic Fruit Selection<br>時令新鮮生果拼盤<br>Assorted Fresh Fruits                                                                                                                  | 175 |

## SWEET DIGESTIF

### 餐後甜酒

|                                                                                                        |     |
|--------------------------------------------------------------------------------------------------------|-----|
| Fukuju Next French Oak Junmai Ginjo<br>福壽 純米吟釀 古酒<br>Aged sake with notes of dried apricot and raisins | 180 |
| Easy Espresso Martini<br>咖啡馬天尼<br>Cold Brew Coffee, Baileys Irish Cream Original, Espresso             | 180 |

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