

NOBU NIGHTFALL ODYSSEY

Adult 成人 \$898
Child 小童 \$488 (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 10:30pm)

SERVED TO TABLE 無限量供應

SHUKO SNACKS 特式小食

Edamame
枝豆

Japanese Pickles
日式漬物

Shishito Peppers Den Miso
燒日本青椒

Crispy Okra Spicy Ponzu
脆秋葵配辣味香醋醬油汁

NIGIRI & SASHIMI 壽司 或 刺身

Tuna Angel Hair Pasta
金槍魚配義大利天使麵

Salmon Tacos
三文魚粟米脆片

Shrimp Tacos
蝦粟米脆片

Yellowtail Jalapeño
油甘魚刺身配南美辣椒

Salmon Nigiri
三文魚壽司

Salmon New Style Sashimi
三文魚新派刺身

Madai Nigiri
鯛魚壽司

Sweet Shrimp New Style Sashimi
甜蝦新派刺身

California Rolls
加州卷

Tiradito
秘魯風味刺身

Eel & Cucumber Rolls
鰻魚 & 青瓜卷

Scallop Dry Miso Sashimi
帆立貝刺身配乾味噌

Shrimp Nigiri
蝦壽司

VEGETABLES 蔬菜

Vegetable Ceviche
南美式沙律

Field Greens with Matsuhisa Dressing
田園沙律配洋蔥醬油汁

Baby Spinach Salad with Yuzu Dry Miso
菠菜沙律配柚子乾味噌

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

SECOND COURSE 第二道菜式

Black Cod Miso
鱈魚西京燒

MAIN COURSES CHOOSE 1 FROM THE SELECTION BELOW: 每位客人可選擇一款

King Crab Tempura
帝王蟹天婦羅

Rock Shrimp Tempura
石蝦天婦羅

Umami Chicken
旨味烤雞

Snow Crab Chawanmushi
蟹肉茶碗蒸

Beef Tenderloin with Truffle Teriyaki Sauce
香煎牛柳配松露照燒醬汁

Sea Bass with Shiso Salsa
鱸魚配紫蘇洋蔥莎莎

Lamb Chop Miso Anticucho
羊排配南美香辣味噌

Portobello Wasabi Salsa
大啡菇配山葵洋蔥莎莎

Seafood Inaniwa Soba
熱海鮮稻庭蕎麥麵

Nasu Miso
燒茄子配味噌

Cold Inaniwa Soba with Scallop Ikura Onsen Tamago
帆立貝三文魚子冷稻庭蕎麥麵配溫泉蛋

Tofu Steak Anticucho
豆腐扒配南美辣醬汁

Roasted Cauliflower with Jalapeño Salsa
焗椰菜花配南美辣椒洋蔥莎莎

Grilled Baby Corn with Yuzu Dry Miso
烤粟米配柚子乾味噌

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

Grilled Lobster with Creamy Uni Sauce
烤龍蝦配忌廉海膽汁
Add HK \$370

DESSERT 甜品

CHOOSE ONE DISH FROM SELECTION BELOW:

每位客人可選擇一款

INCLUSIVE OF FRESH FRUIT & HOMEMADE MOCHI

已包括鮮果拼盤及自家製麻糬

Coffee Whisky Cappuccino
威士忌泡沫配焦糖咖啡

Bento Box
朱古力心太軟配綠茶雪糕

Yuzu Parfait
柚子芭菲

Nobu Mango Cheesecake
Nobu 芒果芝士蛋糕配青咖哩雪葩

Selection of Ice Cream
精選自家製雪糕

Caramelized Soy Tofu Cake
焦糖豆腐蛋糕

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