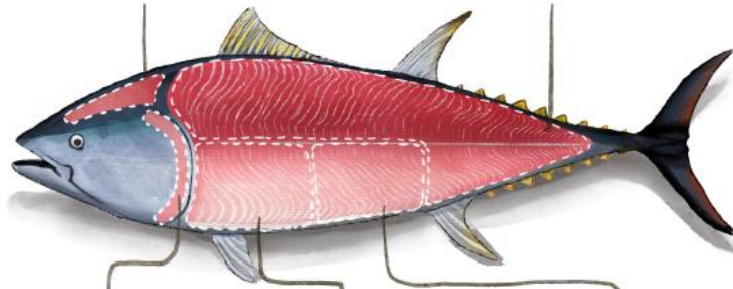




NOTEN
月齒天
月齒天



AKAMI
赤身



KAMA
カマ
魚鰹拖羅

O-TORO
大トロ
大拖羅

CHU-TORO
中トロ
中拖羅



SPECIAL CUT ADD-ONS

SASHIMI TRIO 刺身三位 AKAMI, TORO, O-TORO (2 PIECES EACH)	\$500
NOTEN* 腦天 THE SPECIAL CUT FROM THE TOP OF THE TUNA'S HEAD	\$200
KAMA-TORO* 魚鰹拖羅 TUNA COLLAR	\$200
NAKAOCHI* 中落 THE MEAT BETWEEN THE BONE	\$150

*PORTIONS ARE LIMITED

**TUNA CUTTING CEREMONY
25TH JUNE 2026**

EDAMAME
SHISHITO PEPPER
TUNA TACO
枝豆, 燒日本青椒, 金槍魚粟米脆片

NOBU STYLE - SANTEN MORI
TORO TARTARE, POKE TUNA, TUNA DRY MISO
新派刺身 - 三點盛
金槍魚腩刺身他他, 醃金槍魚刺身, 金槍魚配乾味噌

TUNA SASHIMI SALAD
金槍魚刺身沙律

OMAKASE SUSHI SELECTION
特選手握壽司拼盤

LOBSTER WITH CREAMY UNI SAUCE
烤龍蝦配忌廉海膽汁

A5 WAGYU WITH WASABI SALSA
A5 和牛配特色山葵莎莎

PEACH CHARLOTTE WITH GENMAICHA ICE CREAM
桃子夏洛特蛋糕配玄米茶雪糕

LEGRAS & HAAS, BLANC DE BLANCS BRUT NV
BY THE GLASS \$250

NOBU DAIGINJO YK35 \$1,580
北雪 大吟釀 YK35 信

CHAMPAGNE AND SAKE FREE-FLOW \$468
NOMINÉ RENARD NV, HOKUSETSU "THE SAKE" JUNMAI DAIGINJO, UMESHU, SAPPORO BEER

HKD1,888 + 10% PER PERSON

ALL PRICES ARE IN HONG KONG DOLLARS AND ARE SUBJECT TO 10% SERVICE CHARGE.
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