

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 炙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 炙燒金槍魚刺身沙律配洋蔥醬油汁	280
Tuna Tataki with Tosazu 炙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 龍蝦配日本梨及柚子乾味噌	320
Salmon Tataki Karashi Sumiso 炙燒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 炙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

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	430
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	A5 Wagyu Yuzu Ponzu Butter with Kizami Wasabi A5 和牛配特色山葵漬	480
Rock Shrimp Tempura with Two Sauces 石蝦天婦羅配兩款醬汁	250	Nobu Style Wagyu Sliders - (2 pcs) 迷你特色和牛漢堡 - 2 件	280
Snow Crab Ikura Chawanmushi 蟹肉茶碗蒸	250	Beef Tenderloin Toban Yaki 牛柳陶板燒	360
King Crab Tempura Amazu Ponzu 帝王蟹天婦羅配甜醋汁	435	Seafood Toban Yaki 海鮮陶板燒	330
Lobster Wasabi Pepper 香炒龍蝦配山葵胡椒汁	450	A5 Wagyu Steak with Nobu Sauces A5 和牛肉眼牛排配特色醬	880
Creamy Spicy Crab 香辣忌廉焗蟹	340	Nobu Style Wagyu Sukiyaki 和牛壽喜燒	480
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
Umami Chicken 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

Tuna Feast
吞拿魚盛宴
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

TEMPURA 天婦羅

(PRICE PER 2 PIECES)
(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
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Shojin – Vegetable Selection - (7 pcs) 雜錦野菜 - 7 件	190
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Seafood Selection - (8 pcs) 雜錦海鮮 - 8 件	355
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SHUKO 特式小食

Edamame 枝豆	75
Spicy Edamame 香辣枝豆	85
Umami Chicken Wings 旨味烤雞翼	300
Tatami Iwashi 沙甸魚脆片	90
Grilled Baby Corn with Yuzu Dry Miso 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	125
Nori Uni Avocado 海膽牛油果	145
Truffle Uni Sushi Nori 松露海膽壽司	180
Lobster Wasabi Cream or Ceviche 龍蝦芥末忌廉或南美酸橘汁	90
Japanese Wagyu – (6 pcs) 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
Nasu Miso 燒茄子配味噌	135
Mushroom Toban Yaki 蘑菇陶板燒	170
Roasted Cauliflower Jalapeño 烤椰菜花配南美辣椒	150
Kelp Salad with Goma Dressing 海藻沙律配芝麻醬汁	140
Crispy Tofu Avocado 脆豆腐配牛油果	140
Broccolini Garlic Shiso Salsa 西蘭花苗配香辣蒜蓉紫蘇莎莎	170
Rock Tofu Tempura with Two Sauces 豆腐天婦羅配兩款醬汁	190

NIGIRI & SASHIMI 壽司 或 刺身

(PRICE PER PIECE)
(每客一件)

Tuna 金槍魚	85
Toro 金槍魚腩	120
O-Toro 頂級金槍魚腩	160
Yellowtail 油甘魚	70

Salmon 三文魚	65
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Shima-Aji 深海池魚	90
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Mackerel 鯖魚	70
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Hirame 比目魚	70
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Freshwater Eel 鰻魚	95
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King Crab 帝王蟹	90
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Scallop 帆立貝	75
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Shrimp 蝦	70
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Botan Ebi 牡丹蝦	95
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Octopus 八爪魚	70
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Squid 花枝	70
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Salmon Egg 三文魚子	75
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Smelt Egg 飛魚子	70
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Sea Urchin 海膽	175
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Foie Gras 鴨肝	100
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Tamago 燒玉子	50
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Japanese Wagyu 日本和牛	115
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SUSHI SELECTION 壽司拼盤

Sushi Cup Selection - (10 pcs) 壽司杯拼盤 - 10 件	500
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Sushi Selection - (14 pcs) 手握壽司拼盤 - 14 件	500
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Sashimi Selection - (12 pcs) 刺身拼盤 - 12 件	500
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SUSHI MAKI 壽司卷

Tuna 金槍魚	125	125
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Spicy Tuna 辣味金槍魚	140	140
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Tuna & Asparagus 金槍魚 & 蘆筍	135	135
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Salmon 三文魚	120	120
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Salmon & Avocado 三文魚 & 牛油果	145	145
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Toro & Scallion 金槍魚腩 & 大蔥	180	220
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Yellowtail & Jalapeño 油甘魚 & 南美辣椒	130	130
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Scallop & Smelt Egg 帆立貝 & 飛魚子	160	160
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Eel & Cucumber 鰻魚 & 青瓜	130	150
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California Roll 加州卷	160	180
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Shrimp Tempura 蝦天婦羅	120	150
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Soft Shell Crab Roll 軟殼蟹天婦羅卷		160
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House Special 特色刺身卷		180
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Salmon Skin 脆三文魚皮	120	140
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Baked Crab Hand Roll 烤蟹卷		170
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Unagi Foie Gras & Avocado 蒲燒鰻魚及鴨肝 & 牛油果		228
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Vegetable 雜錦蔬菜卷		115
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SOUP AND RICE 湯及飯

Miso Soup 味噌湯	60
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Mushroom Soup 蘑菇湯	75
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Spicy Seafood Soup 香辣海鮮湯	115
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Inaniwa Soba 稻庭蕎麥麵	135
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Inaniwa Chukasoba with Wagyu 和牛中華蕎麥麵	350
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Steamed Rice 白飯	55
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DESSERTS 甜品

Bento Box 朱古力心太軟配綠茶雪糕 Dark Chocolate Fondant with Green Tea Ice Cream	145
Nobu Mango Cheesecake 特色芒果芝士蛋糕配泰式青咖哩雪葩 Mango Cheesecake with Thai Green Curry Sorbet	145
Coffee Whisky Cappuccino 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	145
Watermelon Lychee Kakigori 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	145

SWEET DIGESTIF 餐後甜酒

Daruma Masamune Koshu, Year of the Horse Blend 達磨正宗 長期熟成古酒 馬年 干支 午年限定 A blend of four previous year of room-aged sake (1978, 1990, 2002, and 2014). Rich flavor with refreshing acidity, raisins and nutty taste.	100
Hokusetsu Umeshu 北雪 プレミアム梅酒 Bright structure with 100% young plum, rice shochu and oak barrel	120

*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*

DESSERTS 甜品

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

SWEET DIGESTIF 餐後甜酒

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

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