



Nobu Corporate Sushi Chef
Head Sushi Chef of Nobu Malibu

TOSHIYUKI SHIRAMIZU

THURSDAY, 25 JUNE 2026
7:00 PM



Nobu Hong Kong's Tuna Cutting Ceremony returns on Thursday, 25th June for its triumphant second year — a distinguished evening presenting a unique fusion of Mediterranean flavours with Nobu's signature Japanese-Peruvian influences.

We are honoured to welcome back Corporate Sushi Chef Toshi san to Hong Kong, who will lead the ceremony as the main chef breaking down this magnificent catch.

Watch as Chef Toshi san deconstructs this extraordinary catch live, and partake in an exclusive "Auction Style" experience, bidding for the most coveted special cuts of the night.

TUNA CUTTING CEREMONY MENU

EDAMAME STYLE - SANTEN MORI

NOBU STYLE - SANTEN MORI

TUNA SASHIMI SALAD

OMAKASE SUSHI SELECTION

LOBSTER WITH CREAMY UNI SAUCE

A5 WAGYU WITH WASABI SALSA

PEACH CHARLOTTE WITH GENMAICHA ICE CREAM

HK\$1,888

+ 10% SERVICE CHARGE PER PERSON

*All prices are in hong kong dollars and are subject to 10% service charge.
Please advise our team of any particular dietary requirements.*



RESERVE NOW

Regent Hong Kong,
18 Salisbury Road,
Kowloon, Hong Kong