

**Nobu Hong Kong Presents Its Second Tuna Cutting Ceremony  
Featuring an 80kg Wakayama Bluefin - One Night Only, 25 June 2026**



15 May 2026 (Hong Kong SAR) – Following the resounding success of its inaugural edition, Nobu Hong Kong is proud to present the return of its much-anticipated Tuna Cutting Ceremony on the evening of Thursday, 25 June 2026. A spectacular fusion of Japanese tradition and Nobu's signature contemporary artistry, this one-night-only event invites guests to witness one of Japan's most revered culinary rituals — reimagined with the elegance, precision, and theatre that define the Nobu experience.

Now in its second year, the Tuna Cutting Ceremony has become a highly anticipated highlight on Hong Kong's culinary calendar — a celebration of heritage, craftsmanship, and the reverence that lies at the heart of Nobu's philosophy.

**The Centrepiece — An 80kg Wild-Caught Bluefin from Wakayama**

At the heart of the evening is a magnificent 80-kilogram wild-caught bluefin tuna, sourced directly from the pristine waters of Wakayama, Japan — one of the country's most prolific and celebrated tuna regions. Renowned for producing bluefin of exceptional quality, Wakayama bluefin is prized for its uniquely refined, pleasantly springy texture and the meticulous standards upheld in its selection.

Wakayama is renowned for its commitment to responsible and sustainable fishing, particularly through its long-standing use of individual line-catching methods. This careful, low-impact approach reduces bycatch and environmental disturbance, while minimising stress on the fish — preserving the purity, texture, and natural flavour of the meat and supporting the long-term vitality of the marine ecosystem.

Taking centre stage in the heart of the restaurant, the whole fish will be expertly broken down by Nobu Corporate Sushi Chef Toshiyuki Shiramizu, whose decades of training and masterful technique transform the ceremony into a mesmerising display of precision and artistry. Every movement — from the first incision to the final cut — is guided by generations of Japanese culinary tradition, offering guests a rare, intimate view of a craft typically reserved for the inner sanctums of Tokyo's most storied sushi counters.

**A Ritual of Reverence and Heritage**

The Tuna Cutting Ceremony, or *maguro kaitai*, is far more than a culinary demonstration — it is a ceremonial act of gratitude. Traditionally performed to honour the fishermen who brave the seas, the fish that gives its life, and the guests who gather to share the meal, it embodies the Japanese principles of *itadakimasu* (receiving with gratitude) and *mottainai* (honouring every part without waste).

At Nobu Hong Kong, this time-honoured ritual becomes a thoughtful, sensory encounter — an invitation for diners to connect more deeply with the origins of their meal and the hands that brought it to the table.

The evening will also feature a live demonstration of ike jime, the centuries-old Japanese technique of humanely preserving the fish's purity, texture, and flavour now of harvest. This meticulous method — a hallmark of premium Japanese seafood — ensures tuna of unparalleled clarity, freshness, and depth of flavour, reflecting the respect and craftsmanship that define every dish at Nobu.

### **An Evening of Culinary Theatre**

Following the ceremony, guests will be guided through a bespoke seven-course omakase menu, thoughtfully curated around the freshest cuts of the evening's Wakayama bluefin. Each course showcases a different facet of this extraordinary fish — from delicate, melt-in-the-mouth sashimi to bold, umami-rich creations that embody Nobu's celebrated Japanese Peruvian fusion. Signature dishes include Edamame Shishito Pepper Tuna Taco, Nobu Style Sashimi – Santen Mori with Toro Tartare, Poke Tuna, Tuna Dry Miso, and Tuna Sashimi Salad.

Priced at HK\$1,888 per guest, the experience promises an unforgettable evening of storytelling, craftsmanship, and exceptional cuisine.

### **Rare Cuts — Exclusive Add-Ons for Connoisseurs**

For the true bluefin aficionado, Nobu Hong Kong will offer a selection of **limited-quantity speciality cuts** — rare portions of the fish seldom encountered outside of Japan's most exclusive sushi counters. These include **kama-toro**, the exquisitely marbled collar prized for its rich, buttery texture and remarkable depth of flavour, **nakauchi** (the delicate meat scraped from between the bones), celebrated for its silky texture and concentrated flavour; and **noten** (a coveted cut from the top of the head), often regarded as the "diamond" of the tuna for its luxurious, almost creamy mouthfeel.

To complement the experience, a curated free-flow selection of Champagne, premium sake, umeshu, and beer will be available throughout the evening at HKD 468. For those seeking additional indulgence, an elevated by-the-glass selection is also offered, featuring Legras & Haas, Blanc de Blancs Brut NV at HKD 250, or a bottle of Nobu Daiginjo YK35 at HKD 1,580.

All prices are subject to a 10% service charge.

Restaurant reservations can be made via the online booking platform at <https://hongkong.regenthotels.com/>. For enquiries, kindly contact Restaurant Reservations at [dining.regenthk@ihg.com](mailto:dining.regenthk@ihg.com) or call + 852 2313 2313.

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