

**Nobu Hong Kong Explores the Terroir of Tōhoku and Kantō  
A Curated Prefectural Omakase Showcasing the Essence of the Season**



30 March 2026 (Hong Kong SAR) – Nobu Hong Kong unveils the next chapter of its celebrated *Prefectural Omakase Series*, inviting guests on an elegant culinary passage through the seasonal landscapes of Japan’s Tōhoku and Kantō regions until 31 May.

Thoughtfully crafted by the culinary team, this exclusive menu showcases exceptional regional produce and distinctive flavours through a contemporary, light-handed approach that honours each ingredient at its seasonal peak—an authentic expression of Japanese regional cuisine, rooted in season, place, and story.

As spring unfolds across Japan, Tōhoku enters its prized fruitbearing season. Drawing inspiration from this moment of renewal, the menu weaves in vibrant seasonal notes of Aomori apple, and Tochigi strawberry. These bright accents lend lift and balance to the seafood and wagyu courses, evoking the refined freshness and quiet poetry of eastern Japan in springtime.

Bonito Truffle Dry Miso

Featuring the first catch of the season, the bonito is lean, firm, and delicately aromatic. A gentle kiss of smoke reveals subtle herbaceous undertones, while truffle dry miso deepens the fish’s clean, briny character with layered umami and earthy nuance.

Sea Urchin Creamy Soramame Cold Soup

Showcasing premium Akita uni—renowned alongside Hokkaido for its exceptional quality—this chilled creation blends the natural sweetness of soramame into a silken, velvety base. Crafted in-house, it offers a refined and refreshing prelude to the warmer months.

Aomori Apple Cabbage Salad with Hotaru-Ika and Apple Tofu Source

Crisp Aomori apple meets seasonal firefly squid in a composition of contrast and clarity. A delicate apple-tofu dressing ties the elements together, delivering a bright interplay of sweetness, brine, and texture.

Omakase Sushi Selection with Clear Soup

Prepared with the finest seafood of the moment, each piece celebrates restraint, seasonality, and the pure expression of the fish. Accompanied by a pristine, clear broth, the course reflects the essence of Japanese simplicity.

### Monkfish with Ankimo Miso

Inspired by Ibaraki's traditional monkfish hotpot, this refined interpretation employs a precise oven roasting technique to preserve the fish's natural sweetness and tender, almost lobster like texture. Finished with a rich miso sauce enriched with ankimo, the dish unfolds with profound umami and a lingering oceanic depth.

### A5 Wagyu Kanto Style Sukiyaki

A classic Kantō sukiyaki broth—elegantly balanced with gentle sweetness—accentuates the exquisite marbling and aroma of premium A5 wagyu.

### Cherry Blossom Rice Cake

A graceful homage to spring, the soft sakura mochi is delicately accented with lightly salted cherry blossoms. Paired with a sake infused sorbet crafted from seasonal Tochigi strawberries, the dessert concludes the journey with poised fruit brightness and floral elegance.

Nobu Hong Kong invites guests to journey through a distinct region of Japan, where each dish captures the fleeting beauty of ingredients at their seasonal zenith. Discover the spirit of each prefecture at its most exquisite moment—when climate, heritage, and harvest align in perfect harmony, yielding Japan's most coveted and celebrated treasures.

Prefecture Series Seasonal Omakase Menu Price: HKD 1,888 + 10%

Monday – Sunday 6:00pm to 11:00pm (Last Order at 10:30pm)

## **Cinematic Views Meet Iconic Flavours at Nobu Hong Kong's Saturday Brunch**



From April to June, Nobu Hong Kong introduces a new Saturday semi-buffet brunch that brings together signature Nobu flavours with the hotel's cinematic harbourviews—an experience designed for relaxed celebrations with family and friends. The sushi bar presents an abundant selection of salads, sashimi, nigiri and maki, featuring no fewer than eighteen varieties. Guests may then choose from Nobu's most beloved main courses, including the iconic Black Cod Miso and the dramatic Flambé A5 Japanese Wagyu, each prepared with the artistry and elegance synonymous with the Nobu experience.

Restaurant reservations can be made via the online booking platform a <https://hongkong.regenthotels.com/dining-destination/>. 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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Explore an alluring dining destination building on decades of culinary and service excellence with beloved restaurants, magnificent harbourviews and the vibrancy of local tastes and emerging talent married with innovation, creativity and decadence. Immersive culinary journeys go beyond the excellence of the cuisine itself with sensory encounters inspired by Hong Kong's rich culture and art. Our collection includes Lai Ching Heen, The Steak House, Nobu Hong Kong, Harbourside, The Lobby Lounge and Qura Bar.

Please click here to download high-resolution images: <https://flic.kr/s/aHBqjCLUWs>

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**About Regent Hong Kong**

Following its reimagining as a majestic haven of discreet luxury on Victoria Harbour, Regent Hong Kong — a Forbes Five-Star hotel — has been named the #1 City Hotel in Asia, #1 City Hotel in Hong Kong for the second consecutive year, and #14 among the 100 Hotels Voted Best in the World in the Travel + Leisure World's Best Awards 2025 readers' survey. The hotel is also featured on the prestigious Travel + Leisure It List and Condé Nast Traveler Hot List. With a serene aesthetic by Hong Kong-born design visionary Chi Wing Lo, the 497 rooms and suites are Personal Havens of tranquillity with customised service by Regent Experience Agents. Suite guests can enjoy the exclusivity of Regent Club, a luxury residential retreat with service on your terms. Decadent dining awaits at six celebrated restaurants and bars with mesmerising harbourviews. An iconic white marble staircase leads to the large pillarless ballroom, where glamorous galas and Regent weddings are curated for everlasting memories, while bespoke events in ten versatile function rooms showcase unrivalled harbourviews.

Discover more at <https://hongkong.regenthotels.com/>

**About Regent Hotels & Resorts**

Guests have made grand entrances through the doors of [Regent Hotels & Resorts](#) for more than half a century. Born in 1970 and now, part of [IHG Hotels & Resorts](#)' luxury and lifestyle portfolio, Regent's collection of modern hotels and resorts are home to stays both serene and sensational. The type of experiences that spark stories and charm even the most seasoned of travellers. Regent Hotels & Resorts hotels are located in some of the globe's most inspiring must-see destinations, from urban streetscapes rich in culture to ports with breath-taking seaside views. An invitation to life's most scenic moments, Regent hotels are amongst the most well-known luxury hotels in the world, with ten open hotels including the exclusive [Regent Phu Quoc](#), [Regent Chongqing](#), [Carlton Cannes – a Regent Hotel](#), [Regent Shanghai Pudong](#) and [Regent Hong Kong](#). In 2024, IHG opens the first Regent in the Americas with [Regent Santa Monica Beach](#), together with [Regent Shanghai on the Bund](#) and [Regent Bali Canggu](#). A further 11 properties are due to open in the next five years in destinations including Jeddah, Kuala Lumpur, Kyoto, Sanya, Shenzhen, and Jakarta. For more information and to book, visit [www.regenthotels.com](http://www.regenthotels.com).