

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	Botan Ebi Carpaccio 牡丹蝦刺身薄片	290
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	Nobu Style Beef Tartare with Caviar 生牛肉他他配魚子醬	350
Tuna Tataki with Tosazu 炙燒金槍魚刺身配土佐醋醬油汁	240	Sashimi Salad with Matsuhisa Dressing 炙燒金槍魚刺身沙律配洋蔥醬油汁	280
Whitefish Sashimi Dry Miso 白魚刺身配乾味噌	250	Lobster Salad with Spicy Lemon Dressing 龍蝦沙律配香辣檸檬汁	330
Salmon Tataki Karashi Sumiso 炙燒三文魚配日本芥末甜味噌	220	Lobster and Nashi Pear Yuzu Dry Miso 龍蝦配日本梨及柚子乾味噌	320
Maidai with Japanese Sweet Relish 鯛魚刺身配日式漬物	290	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 Truffle Tosazu 炙燒金槍魚腩刺身配松露土佐醋醬油汁	400	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	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

OMAKASE
MULTI-COURSE TASTING MENU

松久信幸特色料理套餐

Signature
特色料理
1388

Nobu Budapest
Nobu 布達佩斯料理
1888

NOBU HOT DISHES
松久信幸熱盤料理

Black Cod Miso 鱒魚西京燒	380	Grilled Toro Balsamic Teriyaki 照燒金槍魚腩配義大利黑醋	400
Black Cod Butter Lettuce 烤鱒魚配牛油生菜	240	Pan Fried Lobster Spicy Cilantro Sauce 香煎龍蝦配辣香菜醬	420
Umami Chilean Sea Bass 旨味烤智利鱸魚	360	Wagyu Dumpling with Spicy Ponzu 香煎和牛餃子	280
Chilean Sea Bass Jalapeño 智利鱸魚配南美辣椒洋蔥莎莎	360	A5 Wagyu Steak with Nobu Sauces A5 和牛肉眼牛排配特色醬	880
Scallop Aji Amarillo Aioli Shiso Salsa 帆立貝配黃辣椒蛋黃醬紫蘇洋蔥莎莎	348	Nobu Style Wagyu Sliders - (2 pcs) 迷你特色和牛漢堡 - 2 件	280
Rock Shrimp Tempura with Two Sauces 石蝦天婦羅配兩款醬汁	250	A5 Wagyu Yuzu Ponzu Butter with Kizami Wasabi A5 和牛配特色山葵漬	480
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	Lamb Chops Rosemary Miso 羊排配迷迭香味噌	360
Creamy Spicy Crab 香辣忌廉焗蟹	340	Umami Chicken 旨味烤雞	320
Whole Lobster with Creamy Uni Sauce 烤龍蝦配忌廉海膽汁	550	King Crab with Strawberry Ponzu Yuzu Kosho Salsa 帝王蟹士多啤梨醋汁配 柚子胡椒洋蔥莎莎	435

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 | Sukiyaki
新派刺身 | 炙燒 | 陶板燒 | 燒 | 粟米脆片 | 火焰 | 壽喜燒

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

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

(PRICE PER 2 PIECES)
(每客兩件)

Sea Urchin with Shiso 海膽配紫蘇 355

Seafood Selection - (8 pcs)	355
雜錦海鮮 - 8 件	

p 味噌湯

NOBU TACOS
西半脆片

(MINIMUM ORDER OF 2)
(落單為兩件起)

PLANT BASED

(PRICE PER PIECE)
(每客一件)

SUSHI SELECTION
壽司拼盤

	Hand	Cut
Tuna 金槍魚	125	125
Spicy Tuna 辣味金槍魚	140	140
Tuna & Asparagus 金槍魚 & 蘆筍	135	135
Salmon 三文魚	120	120
Salmon & Avocado 三文魚 & 牛油果	145	145
Toro & Scallion 金槍魚腩 & 大蔥	180	220
Yellowtail & Jalapeño 油甘魚 & 南美辣椒	130	130
Scallop & Smelt Egg 帆立貝 & 飛魚子	160	160
Eel & Cucumber 鰻魚 & 青瓜	130	150
California Roll 加州卷	160	180
Shrimp Tempura 蝦天婦羅	120	150
Soft Shell Crab Roll 軟殼蟹天婦羅卷		160
House Special 特色刺身卷		180
Salmon Skin 脆三文魚皮	120	140
Baked Crab Hand Roll 烤蟹卷	190	
Unagi Foie Gras & Avocado 蒲燒鰻魚及鴨肝 & 牛油果		228
Vegetable 雜錦蔬菜卷		115
Malibu Maki 特色蟹肉油甘魚卷		190

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喱雪葩 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

Blandy's 10 Year Old Bual Blandy's 十年馬德拉酒 Medium-sweet Madeira with notes of dried figs, caramel and butterscotch with zestiness	120
Easy Espresso Martini 咖啡馬天尼 Cold Brew Coffee, Baileys Irish Cream Original, Espresso	180

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