



Guest Chef from Nobu Budapest

GÁBOR SCHREINER

5 - 31 OCTOBER 2026



#NOBU #NOBUHONGKONG #OMAKASE

Curated by Gábor Schreiner, Executive Chef of Nobu Budapest, this bespoke omakase marks a rare culinary dialogue between Budapest's precision and Nobu's artistry.

Brought to life at Regent Hong Kong, the menu reflects Chef Gábor's refined European perspective.

Set against the iconic backdrop of Victoria Harbour, it is a fleeting convergence of craft, place, and season—an experience designed to endure beyond the chef's presence.

NOBU BUDAPEST OMAKASE

TORO TRUFFLE SASHIMI

SALMON SASHIMI WITH SEARED FOIE GRAS

SUSHI SELECTION WITH CLEAR SOUP

HOKKAIDO SCALLOP TEMPURA WITH BOTTARGA

HIRAME WITH MANGO SALSA AND WATERCRESS SALAD

DUCK DUMPLING WITH WAGYU TATAKI AND AGED PARMESAN

WALNUT AND MELTING CHOCOLATE BALL

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.*

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



RESERVE NOW

