

NOBU CHRISTMAS DINNER MENU
24-25 DECEMBER 2026

聖誕節日晚餐

Adult 成人 \$2,288
Child 小童 \$1,188 (Age 4-11)

BEVERAGES
飲品

Add \$298 per person for free flow no-ABV beverages inclusive of:
Saicho sparkling tea, Pierre Zéro non-alcoholic sparkling chardonnay, soft drinks and juices

Add \$568 per person for free flow premium beverages inclusive of:
Champagne and other beverages

每位加 \$298 享用無限暢飲無酒精飲品
包括：Saicho 有氣泡茶，Pierre 零酒精氣泡酒，汽水及果汁

每位加 \$568 享用無限暢飲香檳及以上飲品

Last Service 10:30pm
最後供應時間為 10:30pm

SERVED TO TABLE
無限量供應

SHUKO SNACKS
特式小食

Edamame
枝豆

Fried Sawagani
唐揚炸蟹

Shishito Peppers Den Miso
燒日本青椒

Umami Chicken Wings
旨味烤雞翼

NIGIRI & SASHIMI
壽司 或 刺身

Salmon Tacos
三文魚粟米脆片

Toro Tartare with Caviar
金槍魚腩刺身他他配魚子醬

Shrimp Tacos
蝦粟米脆片

Toro Nigiri
金槍魚腩壽司

Yellowtail Jalapeño
油甘魚刺身配南美辣椒

Madai Nigiri
鯛魚壽司

Beef New Style Sashimi
牛肉新派刺身

Salmon Nigiri
三文魚壽司

Tuna Tataki with Matsuhisa Dressing
炙燒金槍魚刺身配洋蔥醬油汁

Ikura Cup
三文魚子杯

Abalone Yuzu Miso
鮑魚柚子味噌

Creamy Spicy California Roll
加州卷配香辣忌廉醬

Scallop with Dry Miso
帆立貝刺身配乾味噌

Trio Maki Roll
特色壽司卷

Ama Ebi with Dry Miso
甜蝦刺身配乾味噌

Eel & Cucumber Roll
鰻魚 & 青瓜卷

VEGETABLES
蔬菜

Vegetable Ceviche
南美式沙律

Field Greens with Matsuhisa Dressing
田園沙律配洋蔥醬油汁

Baby Spinach Salad with Yuzu Dry Miso
菠菜沙律配柚子乾味噌

MAIN COURSE
主菜

Grilled Lobster with Creamy Uni Ikura Sauce
龍蝦配忌廉三文魚子海膽汁

A5 Wagyu with Roasted Bone Marrow Anticucho Miso
A5 和牛烤牛骨髓配南美辣椒味噌

FESTIVE DESSERT PLATTER
甜品拼盤

Okinawa Kokuto Gingerbread Cake
沖繩黑糖薑餅

Japanese Strawberry Christmas Log Cake
日本士多啤梨聖誕木頭蛋糕

Homemade Coconut Mochi
自家製椰子麻糬

Matcha Mini Puff
抹茶迷你泡芙

Seasonal Exotic Fruit
時令新鮮生果

Sake Kasu Vanilla Christmas Pudding
酒粕香草聖誕布丁

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

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