

**NOBU SUNDAY SET LUNCH**

每位 548 per person

松久信幸假日午餐

**WITH FREE-FLOWING CHAMPAGNE / SAKE** – from noon to 2:30 p.m.

另加 200 additional

佐以無限暢飲香檳 / 清酒 – 中午 12:00 至下午 2:30 供應

**APPETIZER** – choose 4 items

Mini Pork Bao, Spicy Garlic Miso  
 Chicken Kushi, Koshi Yuzu Teriyaki  
 Pan-Seared Foie Gras, Crispy Rice  
 Steamed King Crab, Citrus Soy Butter  
 Toro Tataki, Kochujang Miso  
 Unagi Salsa Monaka, Yuzu Eel Sauce  
 Uni & White Fish Sashimi, Tamago Sauce  
 Yellowtail Tartar, Caviar

**頭盤** – 可選四項

迷你黑豚脆包伴辣味蒜香味噌  
 烤雞肉串配胡椒柚子照燒汁  
 香煎鴨肝伴脆米餅  
 帝王蟹配橘子醬油牛油汁  
 霜降燒金槍魚腩刺身伴香辣味噌  
 鰻魚莎莎脆餅配柚子鰻魚醬  
 海膽及白魚刺身伴玉子醬汁  
 油甘魚刺身韃配魚子醬

**MAIN COURSE** – choose 1 item

U.S. Beef Tenderloin, Anticucho Sauce  
 Roasted Lamb Chop, Shiso Honey Glazed  
 Pan-Seared Sea Bass Fillet, Lime Ama Ponzu  
 Black Cod Saikyo Yaki  
 Prawn Katsu, Tartar Sauce  
 Sautéed Lobster, Light Garlic Sauce

**主菜** – 可選一項

烤美國牛柳配南美風味醬汁  
 燒羊排伴紫蘇蜂蜜醬汁  
 香煎鱸魚柳配青檸甜醋汁  
 鱈魚西京燒  
 吉列虎蝦配韃配醬  
 炒龍蝦伴香蒜醬油汁

**RICE & NOODLES** – choose 1 item

Cold Somen, Uni Sashimi & Dried Miso  
 Snow Crab & Ikura Kamameshi  
 Sushi Assortment

**飯或麵** – 可選一項

冷素麵伴海膽刺身及乾味噌  
 雪鰻蟹及三文魚子釜飯  
 雜錦壽司

**DESSERT** – choose 1 item

Rum Raisin Pudding, Macadamia Nut Ice-Cream  
 Shoyu Caramelized Banana Split  
 Profiterole, Sea Salt Caramel Ice-Cream  
 Soy Panna Cotta  
 Apple Crêpe Soufflé, Black Honey Ice-cream  
 Chocolate Bento Box  
 Pâtisserie Corner  
 Suntory Whisky Iced Cappuccino

**甜品** – 可選一項

蘭姆葡萄布甸配果仁雪糕  
 醬油焦糖香蕉船  
 奶油泡芙伴海鹽焦糖雪糕  
 大豆奶酪  
 焗蘋果餡餅配黑蜜雪糕  
 朱古力便當盒  
 特色手作蛋糕  
 凍威士忌咖啡杯

**MINI SET LUNCH** – under 12 years old

300

迷你定食 – 限十二歲以下兒童

Tamago Sashimi  
 Ikura Donburi  
 Salmon or Chicken Kushiyaki  
 Miso Soup  
 Homemade Ice-Cream

蛋卷刺身  
 三文魚子丼  
 日式三文魚或雞肉串燒  
 味噌湯  
 自家製雪糕

PLEASE ADVISE OUR STAFF OF ANY FOOD ALLERGIES

如您對任何食物過敏，請告知我們的服務員

PLUS 10% SERVICE CHARGE

另加一服務費

## **NOBU SUSHI LUNCH 壽司定食**

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Served with Salad and Miso Soup 包括沙律及湯

<b>Deluxe Chirashi</b> 特選雜錦刺身并定食	498
<b>Sashimi and Soft Shell Crab Roll</b> 雜錦刺身及軟殼蟹天婦羅卷定食	298
<b>Sashimi Lunch</b> 雜錦刺身定食	310
<b>Sushi Lunch</b> 雜錦壽司定食	310
<b>Sushi and Sashimi Combination</b> 雜錦壽司及刺身定食	310
<b>Tekka Donburi</b> 金槍魚刺身并定食	290

## **DONBURI LUNCH 并**

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Served with Salad, Miso Soup and Oshinko 包括沙律, 湯及漬物

<b>Oyako Donburi</b> 蛋汁雞肉并	220
<b>Unagi Donburi</b> 鰻魚并	300

**APPETIZERS 頭盤 / SALADS 沙律**

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 <b>Sashimi Salad with Matsuhisa Dressing</b> 霜降燒金槍魚刺身沙律配洋蔥醬油汁	298
<b>Salmon Skin Salad</b> 脆三文魚皮沙律	170
<b>Spicy Tuna Salad</b> 香辣金槍魚刺身沙律	270
<b>Lobster Salad with Spicy Lemon Dressing</b> 龍蝦沙律配香辣檸檬汁	370
<b>Warm Mushroom Salad</b> 鮮蘑菇沙律	170
<b>Field Greens with Matsuhisa Dressing</b> 雜菜沙律配洋蔥醬油汁	138
<b>Kelp Salad</b> 海藻沙律	128
<b>Oshinko</b> 漬物	90
<b>Edamame</b> 枝豆	60

**NOBU SPECIAL APPETIZERS 特色頭盤**

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**TARTAR WITH CAVIAR**

刺身韃靼伴魚子醬

 <b>Toro</b> 金槍魚腩	398
<b>Salmon</b> 三文魚	218
<b>Yellowtail</b> 油甘魚	228
<b>Sweet Shrimp</b> 甜蝦	238

**TIRADITO**

秘魯風味刺身

 <b>Scallop</b> 帆立貝	238
<b>Botan Ebi</b> 牡丹蝦	258
<b>Whitefish</b> 白魚	238

 <b>Whitefish Sashimi with Dried Miso</b> 白魚刺身伴乾味噌	230
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 <b>Yellowtail Sashimi with Jalapeño</b> 油甘魚刺身配南美辣椒	228
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<b>Toro Tataki with Yuzu Miso</b> 霜降燒金槍魚腩刺身配柚子味噌	440
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<b>Seared Toro with Jalapeño Dressing</b> 霜降燒金槍魚腩刺身配南美辣椒汁	440
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**NEW STYLE SASHIMI**

新派刺身

 <b>Salmon</b> 三文魚	218
<b>Whitefish</b> 白魚	238
<b>Botan Ebi</b> 牡丹蝦	258
<b>Botan Ebi and Uni</b> 牡丹蝦及海膽	348
<b>Lobster</b>	時價 market price
<b>龍蝦</b>	
<b>Whole Whelk</b> 原隻海螺	600
<b>Scallop</b> 帆立貝	238
<b>Vegetables</b> 蔬菜	138

## HOT DISHES 熱盤

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 <b>Rock Shrimp Tempura with Ponzu or Creamy Spicy Sauce</b> 蝦天婦羅配香醋醬油汁或香辣忌廉汁	210
 <b>Squid Pasta with Light Garlic Sauce</b> 炒花枝片配香蒜汁	190
 <b>Black Cod Saikyo Yaki</b> 鱈魚西京燒	360
<b>Steamed Chilean Sea Bass with Dried Miso</b> 蒸智利鱸魚伴乾味噌	330
<b>Unagi and Foie Gras with Apple Balsamic</b> 烤河鰻伴煎鴨肝配蘋果黑醋汁	318
<b>Lobster with Wasabi Pepper Sauce</b> 香炒龍蝦配山葵胡椒汁	438
<b>King Crab Tempura with Amazu Ponzu</b> 帝皇蟹天婦羅配甜醋醬油汁	400
<b>NOBU Style Fish and Chips</b> NOBU 特色炸魚配紫薯片	200
<b>Steamed Green Vegetables with Shiso Salsa</b> 雜蔬菜配紫蘇洋蔥醬	148
<b>Eggplant Miso</b> 日本茄子配味噌醬	128



## A5 GRADE MIYAZAKI BEEF / A5 級宮崎和牛

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<b>New Style Sashimi</b> (50 grams) 新派刺身 (50 克)	580
<b>Tataki</b> (50 grams) 霜降燒刺身配香醋醬油汁 (50 克)	580
<b>Pan-seared Sirloin *</b> 香煎西冷 *	1050
<b>Pan-seared Fillet *</b> 香煎牛柳 *	1050
<b>Pan-seared Rib Eye *</b> 香煎肉眼 *	1250
minimum 100 grams * 最小 100 克 *	

## HOT DISHES 熱盤 / MAIN DISHES 主菜

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<b>U.S. Prime Beef Fillet</b> 美國頂級牛肉	360
<b>French Spring Chicken</b> 法國春雞	298
<b>Salmon Fillet</b> 三文魚柳	298

Choice of Anticucho, Teriyaki, Balsamic Teriyaki or Wasabi Pepper Sauce for above items  
以上各項可選配南美辣醬汁, 照燒汁, 黑醋照燒汁, 山葵胡椒汁

PLUS 10% SERVICE CHARGE  
另加一服務費

## TOBAN YAKI 陶板燒

Choice of Yuzu Soy or Anticucho Flavour 下列各項可選配柚子醬油或南美辣醬風味

 <b>A5 Japanese Wagyu</b> (per 100 grams) 650	<b>U.S. Prime Beef</b> (per 100 grams) 360
A5 級日本和牛 (每 100 克)	美國頂級牛肉 (每 100 克)
<b>Toro</b> (per 50 grams) 310	<b>Mixed Seafood</b> 250
金槍魚腩 (每 50 克)	雜錦海鮮
<b>Mushrooms</b> 180	<b>Vegetables</b> 170
雜蘑菇	雜錦蔬菜

## TEMPURA 天婦羅

price per 2 pieces 每客兩件

<b>Uni</b> 350	<b>Prawn</b> 110
海膽	大蝦
<b>Whitefish</b> 98	<b>Squid</b> 88
白魚	魷魚
<b>Scallop</b> 150	<b>Tofu</b> 30
帆立貝	豆腐
<b>Tempura Assortment</b> (8 pieces) 288	<b>Shojin</b> (7 pieces) 178
雜錦天婦羅 (8 件)	雜錦素菜 (7 件)

## SOUP, RICE AND NOODLES 飯, 湯及烏冬類

<b>Cha Soba</b> (Hot or Cold) 115	<b>Miso Soup</b> 58
茶麵 (凍或熱食)	味噌湯
<b>Chicken Udon</b> 210	<b>Spicy Seafood Udon</b> 250
雞肉烏冬	香辣海鮮烏冬
<b>Tempura Cha Soba</b> 210	<b>Tempura Udon</b> 210
天婦羅茶麵	天婦羅烏冬
<b>Inaniwa Udon</b> (Hot or Cold) 115	<b>Steamed Rice</b> 48
稻庭烏冬 (凍或熱食)	白飯



**NOBU SIGNATURE DISHES**

松久信幸精選推介

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**SUSHI & SASHIMI 壽司 或 刺身**

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			per piece
			每件
Fluke	Hirame	比目魚	65
Barracuda	Kamasu	梭子魚	70
Golden Eye Snapper	Kinmedai	金目鯛	80
File Fish	Kawahagi	鹿角魚	75
Rosy Sea Bass	Akamutsu	赤鯮	75
Sea Perch	Suzuki	鱸魚	50
Salmon	Sake	三文魚	45
Salmon Belly	Toro Sake	三文魚腩	50
Saltwater Eel	Anago	海鰻	60
Freshwater Eel	Unagi	烤河鰻	50
Horse Mackerel	Aji	池魚	45
Mackerel	Saba	鯖魚	60
Striped Jack	Shima Aji	深海池魚	60
Yellowtail	Hamachi	油甘魚	60
Tuna	Maguro	金槍魚	70
Medium Fatty Tuna	Chu-Toro	特上金槍魚腩	105
Fatty Tuna	O-Toro	頂級金槍魚腩	145
Big Sweet Shrimp	Botan Ebi	牡丹蝦	90
Japanese Tiger Prawn	Kuruma Ebi	虎蝦	150
Sweet Shrimp	Ama Ebi	甜蝦	45
Lobster	Ise Ebi	龍蝦	時價 market price
King Crab	Taraba Gani	帝皇蟹肉	75
Scallop	Hotate	帆立貝	50
Sea Urchin	Uni	海膽	170
Whole Whelk	Tsubugai	原隻海螺	600
Arrow Squid	Yari-Ika	槍烏賊	50
Salmon Egg	Ikura	三文魚子	45
Smelt Egg	Masago	多春魚子	35
Omelette	Tamago	蛋卷	25



## SUSHI ROLL 壽司卷

		hand roll 手卷	cut roll 切卷
 House Special	雜錦刺身		155
 Soft Shell Crab	軟殼蟹天婦羅		168
California	加州卷	120	140
Prawn Tempura	大蝦天婦羅	108	155
Eel & Cucumber	烤河鰻及青瓜	108	118
Salmon	三文魚	95	105
Salmon Avocado	三文魚及牛油果	98	108
Salmon New Style	新派刺身式三文魚	105	115
Salmon Skin	脆三文魚皮	88	118
Spicy Tuna	香辣金槍魚	125	135
Tuna	金槍魚	110	120
Toro and Spring Onion	香蔥金槍魚腩	155	215
Yellowtail and Spring Onion	香蔥油甘魚	95	105
Yellowtail Jalapeño	油甘魚刺身伴南美辣椒	115	125
Scallop and Smelt Egg	帆立貝及多春魚子	115	125
Uni	海膽	340	
Avocado	牛油果	58	68
Cucumber	青瓜	58	68
Kanpyo	漬胡蘆瓜	58	68
Oshinko	漬物	58	68
Ume and Shiso	梅子紫蘇葉	68	78
Vegetables	雜錦蔬菜	88	108



### NOBU SIGNATURE DISHES

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另加一服務費