

**"WORLD OF NOBU" Cookbook Dishes
on the NOBU InterContinental Hong Kong Menu
November 22, 2019 - February 4, 2019**

NOBU MANILA

MIXED SEAFOOD POKE CRISPY NORI 雜錦海鮮伴香脆海苔



Poke, is Hawaiian for "to cut crosswise into pieces." It was originally a simple dish that was eaten using the scraps of reef fish, seaweed, crushed kukui nuts, and sea salt. All these ingredients were mixed together. The version I made at the photo shoot in Melbourne highlighted the exquisite fresh seafood found in the waters off Australia.

Michael DeJesus

Two moments in my NOBU career radiate more than others. The first was Nobu-san's saying, "NOBU is about doing things the right way, if that means harder, this is NOBU Way." The other moment was when he simply stated, "always cook with passion and heart, if you do this, everything else will follow." The most admirable thing is that he has his own special way of making us all feel like we are part of his family.

NOBU BEIJING

AMA EBI TARTAR, CAVIAR UME DRESSING **KINMEDAI SASHIMI** CHINKIANG VINEGAR DRESSING
甜蝦韃韃伴魚子醬，梅子醬汁 · 金目鯛刺身伴鎮江醋汁



The sour taste of umeboshi (pickled plum) in the Ume Dressing enhances the sweetness of this amaebi (sweet shrimp) tartare. The papadum chip is crispy and slightly spicy which makes a perfect match with the yuzu in the dressing, giving a kick and crispiness with the tartare. It is a combination of NOBU signature and Asian ingredients.

Samuel Leung

I'm so proud to be working at NOBU. I still remember how excited and happy I was when I first met Nobu-san. To be in charge of one of his restaurants is a like a dream. I strive for perfection because of his trust. Putting your heart and passion in everything is NOBU Style. The NOBU Way is to pay attention to details, take extra steps and never take short cuts.

NOBU TOKYO

KURO AWABI LEMON GARLIC BUTTER 日本黑鮑魚伴香檸蒜味牛油



NOBU Tokyo has a unique stone oven made of lava stones from Mount Fuji. We roast meat, seafood, or vegetables at high heat in this stone oven, and everything comes out amazingly tender and moist. The Lemon Garlic Butter Sauce goes perfectly with the baked black abalone, and the Abalone Liver Sauce adds a distinct ocean flavor to this sophisticated dish, which is a specialty of mine.

Takashi Wada

NOBU Style for me is to be motivated at all times, to improve my skills, and to expand my ideas. Teamwork is also important because our restaurant is so large. We have to work together so we can perform at our best to maintain the high quality NOBU is known for. Nobu-san is a great leader, and the camaraderie shared among the chefs worldwide is something very special.

NOBU HONG KONG

HOTATE BUTTER YAKI 帆立貝牛油燒



For this scallop treat, I wanted to take a simple street food item and elevate it. The zesty yuzu and spicy jalapeño, together with the char smoky flavor from the grill, really bring this dish together.

Sean Mell

I remember the first day I stepped into a NOBU kitchen at 105 Hudson Street. After doing my externship, I knew this way is where I wanted to focus my energy. Working for NOBU has given me great pride and on-going gratification. To be a part a company that has had such a huge impact on the culinary world is beyond my wildest dreams, but here I am.

NOBU MELBOURNE

PORK BELLY KARASHI SUMISO 烤黑豚肉伴芥末味噌



The use of mustard and apple with pork is nothing new. But the quality of Australian pork is something that makes this dish special. Pairing the NOBU signature Mustard Su Miso Sauce makes this dish much richer and deeper in flavor, and the Apple Salsa adds a light element that completes the flavor on the palate.

Sean Tan

Nobu-san is very passionate and intelligent, and I respect the way he doesn't worry about following culinary trends but instead stays true to his own philosophy, which is simplicity. Each dish has no more than five or six ingredients and yet all ingredients must balance each other to be successful. I can feel his vast knowledge of culinary culture, food, and business when I talk with him, and I admire how he always thinks differently and always very positively.

NOBU KUALA LUMPUR*

JAPANESE WAGYU TRUFFLE GOMA SAUCE 日本和牛伴松露胡麻酱汁



The inspiration came from a local dish, beef with satay sauce (peanut sauce). I wanted some familiar flavors for local customers. The sesame sauce was originally used in some NOBU dishes. The truffle adds another umami flavor. There is also a nice contrast between the Wagyu fattiness and Sesame Truffle Sauce.

Philip Leong

When I first heard of a NOBU restaurant in New York, I guessed that it would require high skills. I said to myself "I'll learn as much as I can and hopefully become part of the team one day." The dream finally came true when I was 30 and I joined the NOBU Berkeley team. Learning the basics and transforming them into to new approaches—to me, that is NOBU Style. Early on, Nobu-san taught me, "Never give up, and always try to do your best. Don't go the easy way. Step by step is progress." And I find this to be true.