



NOBU INTERCONTINENTAL HONG KONG

DINNER MENU



EXPERIENCE THE ESSENCE OF CHEF NOBU MATSUHISA'S CUISINE

體驗名廚松久信幸美食精髓

NOBU SIGNATURE TASTING DINNER

松久信幸特色料理套餐

1,138

CHEF'S SEASONAL SET MENU

廚師特選會席料理

1,488

PREMIUM SAKE PACKAGE

加配特選清酒

SOMMELIER'S SELECTION OF 3 HOKUSETSU SAKE AND UMESHU (4 glasses 80ML EACH)

侍酒師特選 3 款北雪清酒及 1 款梅酒

500

BOTH SET MENUS ARE AVAILABLE BEFORE 10:30PM.

以上套餐僅於晚上 10:30 前供應

PLUS 10% SERVICE CHARGE

另加一服務費

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



HONG KONG OSUSUME

EXECUTIVE SUSHI CHEF – KAZUNARI ARAKI

廚師推介 – 荒木一成創作料理

Seared Scallops and Tiger Prawns with Bamboo Shoots, Black Bean Miso 火炙帆立貝及虎蝦伴春筍, 黑豆味噌	298
Lightly Fried Uni with Snow Crab Legs, Uni Creamy Dip 炸海膽伴松葉蟹腳配海膽奶油醬	368
Uni Sashimi with Rice Crackers, Quinoa Shiso Salsa (4 pieces) 海膽刺身配脆米餅及藜麥紫蘇莎莎 (4 件)	298
White Fish Sashimi with Shiso Salsa and Apple Dressing 白魚刺身伴紫蘇洋蔥莎莎及蘋果醬汁	350

HONG KONG OSUSUME

EXECUTIVE CHEF – RHYS CATTERMOUL

廚師推介 – RHYS CATTERMOUL 創作料理

Spicy Tuna Tostadas (4 pieces) 香辣金槍魚烤餅(4 件) 仙貝	160
Lobster and Uni Sembei (3 pieces) 龍蝦海膽仙貝(3 件)	248
Miso Glazed Scallops Umeboshi (2 pieces) 烤帆立貝配梅干味噌 (2 件)	198
Wood Oven Lobster Truffle Butter, Spicy Lemon Dressing 爐燒龍蝦配松露牛油及香辣檸檬汁	658

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NOBU CLASSIC 松久信幸傳統料理
COLD 冷盤

Toro Tartar with Caviar 金槍魚腩刺身韃靼伴魚子醬	398
Tartar with Caviar Salmon / Yellowtail / Ama Ebi 刺身韃靼伴魚子醬 三文魚 / 油甘魚 / 甜蝦	218/228/238
Nobu Style Tiradito Scallops / Whitefish 秘魯風味刺身 帆立貝 / 白魚	238
Nobu Style Tiradito Botan Ebi 秘魯風味刺身 牡丹蝦	258
New Style Sashimi Salmon / Whitefish / Scallops / U.S Beef 新派刺身 三文魚 / 白魚 / 帆立貝 / 美國頂級牛肉	218/238/238/228
NOBU Sashimi Tacos – Tuna, Salmon, Lobster & Crab (4 pieces) 金槍魚, 三文魚, 龍蝦及蟹肉伴粟米脆片 (4 件)	240
Whitefish Sashimi with Dried Miso 白魚刺身伴乾味噌	230
Yellowtail Sashimi with Jalapeño 油甘魚刺身配南美辣椒	230
Beef Tataki with Onion Ponzu (100 grams) 霜降燒美國頂級牛肉刺身配洋蔥醋汁 (100 克)	368
Seafood Ceviche 海鮮南美式沙律	188
Tuna Tataki with Tosazu 霜降燒金槍魚刺身配土佐醋醬油汁	220
Octopus Carpaccio with Dried Miso 八爪魚薄片伴乾味噌	260
Sashimi Salad with Matsuhisa Dressing 霜降燒金槍魚刺身沙律配洋蔥醬油汁	300

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NOBU CLASSIC 松久信幸傳統料理

COLD 冷盤

Lobster Salad with Spicy Lemon Dressing 龍蝦沙律配香辣檸檬汁	380
Salmon Skin Salad 脆三文魚皮沙律	175
Shiitake Salad 日本椎茸沙律	170
Field Greens with Matsuhisa Dressing 雜菜沙律配洋蔥醬油汁	145
Kelp Salad 海藻沙律	140
Oshinko 漬物	90

NOBU NOW 松久信幸特色料理

COLD 冷盤

Lobster Ceviche (4 pieces) 龍蝦南美式沙律(4 件)	200
Baby Spinach Salad with Dried Miso 菠菜沙律伴乾味噌 with Grilled Shrimp / Scallop / Lobster / Seared Toro 另配蝦 / 帆立貝 / 龍蝦 / 霜降燒金槍魚	175 260 / 280 / 400 / 540
Spicy Tuna Salad 香辣金槍魚刺身沙律	275
Crispy Rice with Spicy Tuna 脆米伴香辣免治金槍魚	160
Seared Toro with Jalapeño Dressing 霜降燒金槍魚腩刺身配南美辣椒汁	440
Toro Tataki with Yuzu Miso 霜降燒金槍魚腩刺身配柚子味噌	440
Truffle Uni Rice, Seaweed Tacos (4 pieces) 松露海膽飯伴海苔脆片(4 件)	330

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NOBU CLASSIC 松久信幸傳統料理

HOT 熱盤

Edamame / Spicy Edamame 枝豆 / 香辣枝豆	65/85
Rock Shrimp Tempura with Ponzu or Creamy Spicy Sauce / 3 Sauces 蝦天婦羅配香醋醬油汁 / 香辣忌廉汁 / 特色醬汁	210 / 230
Black Cod Miso 鱈魚西京燒	368
Black Cod with Butter Lettuce (4 pieces) 烤銀鱈魚配牛油生菜 (4 件)	200
Squid Pasta with Light Garlic Sauce 炒花枝片配香蒜汁	200
King Crab Tempura with Ama Ponzu 帝王蟹天婦羅配甜醋醬油汁	420
Lobster with Wasabi Pepper Sauce 香炒龍蝦配山葵胡椒汁	448
Scallops with Jalapeño Salsa / Wasabi Pepper 帆立貝配南美辣椒洋葱醬 / 山葵胡椒汁	300
Toban Yaki U.S. Prime Beef (per 100 grams) / Yuzu Soy or Anticucho Flavour 陶板燒美國頂級牛肉 (每 100 克) / 可選配柚子醬油或南美辣醬風味	368
Toban Yaki Mixed Seafood / Yuzu Soy or Anticucho Flavour 陶板燒雜錦海鮮 / 可選配柚子醬油或南美辣醬風味	268
Toban Yaki A5 Wagyu (per 100 grams) Choice of Yuzu Soy or Anticucho Flavour 陶板燒 A5 級日本和牛 (每 100 克) 可選配柚子醬油或南美辣醬風味	658

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另加一服務費



NOBU NOW 松久信幸特色料理

HOT 熱盤

Pork Belly Spicy Miso (4 pieces) 燴黑豚肉配香辣味噌(4 件)	228
Unagi and Foie Gras with Apple Balsamic (3 pieces) 烤河鰻伴煎鴨肝配蘋果黑醋汁(3 件)	318
Wagyu Beef and Foie Gras Gyoza (6 pieces) 香煎和牛鴨肝餃子 (6 件)	228
Matsuhisa Sliders, Minced Wagyu on House-made Buns, Truffle Aioli (2 pieces) 迷你和牛漢堡伴松露蛋黃醬 (2 件)	240
Braised Wagyu Short Rib Tacos with Jalapeño Salsa (2 pieces) 燴和牛肉粟米餅配南美辣椒洋葱醬 (2 件)	200
Steamed Chilean Sea Bass with Dried Miso 蒸智利鱸魚伴乾味噌	348
Pan-seared Sea Bass and Foie Gras with Teriyaki Sauce 香煎鱸魚柳伴鴨肝配照燒汁	418
Baby Red Snapper Kara-age Dashi Ama Ponzu 唐揚春鯛魚配甜醋木魚汁	288

WOOD OVEN

爐燒

U.S. Prime Beef with Wasabi Salsa (100 grams) 美國頂級牛肉 (100 克) 配山葵洋葱醬	368
Japanese A5 Wagyu Fillet with Wasabi Salsa (100 grams) 爐燒 A5 級日本和牛柳 配山葵洋葱醬 (100 克)	658
Yellowtail Collar 油甘魚腩	260
Te Mana Lamb with Anticucho Miso 烤新西蘭羊排配南美香辣味噌	370
Roasted Asparagus Shiso Salsa, Ikura 爐烤蘆筍伴紫蘇莎莎及三文魚子	268

PLUS 10% SERVICE CHARGE

另加一服務費



YAKIMONO 燒物

Choice of Anticucho, Teriyaki, Balsamic Teriyaki or Wasabi Pepper Sauce for the following items

以下各項可選配南美辣醬汁，照燒汁，黑醋照燒汁，山葵胡椒汁

U.S. Prime Beef Fillet 美國頂級牛柳	368
French Spring Chicken 法國春雞	300
Salmon Fillet 三文魚柳	300

JAPANESE A5 WAGYU 日本 A5 級和牛

PRICE PER 100 grams

每 100 克

1,080

Tataki with Onion Ponzu (minimum 50 grams)

霜降燒 A5 級日本和牛刺身(最小 50 克)

New Style Sashimi (minimum 50 grams)

新派刺身(最小 50 克)

Japanese Steak Style Sumi Yaki or Grill (minimum 100 grams)

A5 級日本和牛西冷/牛柳(最小 100 克)

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VEGETABLES 雜錦蔬菜

COLD 冷盤

New Style Vegetable Sashimi 148
蔬菜新派刺身

Crispy Rice with Avocado 160
脆米伴牛油果醬

Tomato Ceviche 138
蕃茄南美式沙律

HOT 熱盤

Oven-Roasted Cabbage Truffle 178
爐烤椰菜配松露

Warm Mushroom Salad 170
鮮蘑菇沙律

Eggplant Miso 138
日本茄子配味噌醬

Sautéed Vegetables Spicy Garlic 180
炒雜錦蔬菜配香辣蒜蓉

Toban Yaki Mushrooms Choice of Yuzu Soy or Anticucho Flavour 185
陶板燒雜蘑菇 可選配柚子醬油或南美辣醬風味

Toban Yaki Vegetables Choice of Yuzu Soy or Anticucho Flavour 185
陶板燒 雜錦蔬菜 可選配柚子醬油或南美辣醬風味

Oven Roasted Seasonal Mushrooms 198
烤鮮野菌

Roasted Baby Corn with Yuzu Honey Truffle Aioli 148
烤珍珠筍伴柚子蜂蜜松露蛋黃醬



SUSHI & SASHIMI 壽司 或 刺身

			per piece
			每件
Fluke	Hirame	比目魚	68
Golden Eye Snapper	Kinmedai	金目鯛	80
Rosy Sea Bass	Akamutsu	赤鯮	80
Salmon	Sake	三文魚	48
Salmon Belly	Toro Sake	三文魚腩	55
Saltwater Eel	Anago	海鰻	60
Freshwater Eel	Unagi	烤河鰻	55
Horse Mackerel	Aji	池魚	48
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	75
Medium Fatty Tuna	Chu-Toro	特上金槍魚腩	110
Fatty Tuna	O-Toro	頂級金槍魚腩	150
Big Sweet Shrimp	Botan Ebi	牡丹蝦	95
Sweet Shrimp	Ama Ebi	甜蝦	48
Lobster	Ise Ebi	龍蝦	時價 market price
Snow Crab	Zuwai Gani	松葉蟹	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	60
Smelt Egg	Masago	多春魚子	35
Omelette	Tamago	蛋卷	30
Wagyu Beef Truffle Nigiri Sushi (6 pieces)		日本和牛松露 手握壽司(6 件)	400

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另加一服務費



SUSHI ROLLS 壽司卷

		hand roll	cut roll
		手卷	切卷
House Special	雜錦刺身		160
Soft Shell Crab	軟殼蟹天婦羅		175
California	加州卷	120	140
Prawn Tempura	大蝦天婦羅	108	155
Eel & Cucumber	烤河鰻及青瓜	110	120
Salmon	三文魚	98	108
Salmon Avocado	三文魚及牛油果	100	110
Salmon New Style	新派刺身式三文魚	105	115
Salmon Skin	脆三文魚皮	90	120
Spicy Tuna	香辣金槍魚	130	140
Tuna	金槍魚	115	125
Toro and Spring Onion	香蔥金槍魚腩	160	220
Yellowtail and Spring Onion	香蔥油甘魚	100	110
Yellowtail Jalapeño	油甘魚刺身伴南美辣椒	115	125
Spicy Scallop and Smelt Egg	香辣帆立貝及多春魚子	115	125
Uni	海膽	340	
Avocado	牛油果	60	70
Cucumber	青瓜	60	70
Kanpyo	漬胡蘆瓜	60	70
Oshinko	漬物	60	70
Ume and Shiso	梅子紫蘇葉	70	80
Vegetables	雜錦蔬菜	95	115
Asparagus Tempura and Wagyu Beef Roll, Jalapeño Salsa	蘆筍天婦羅和牛卷 配南美辣椒洋葱醬		498
Unagi, Foie Gras and Cream Cheese Avocado Roll	鰻魚鴨肝忌廉芝士 牛油果卷		228

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KUSHIYAKI / ANTICUCHO SKEWERS

PRICE PER 2 SKEWERS

日式串燒 / 南美式香辣串燒

每客兩串

Beef	220	Scallop	300
牛肉		帆立貝	
Chicken	160	Prawn	190
雞肉		大蝦	
Salmon	170	Vegetables	140
三文魚		蔬菜	

TEMPURA

PRICE PER 2 PIECES

天婦羅 / 每客兩件

Uni	370	Prawn	120
海膽		大蝦	
Whitefish	100	Squid	90
白魚		魷魚	
Scallop	150	Tofu	30
帆立貝		豆腐	
Tempura Assortment (8 pieces)	298	Shojin (7 pieces)	190
雜錦天婦羅 (8 件)		雜錦素菜 (7 件)	

SOUP, RICE AND NOODLES

飯, 湯及烏冬類

Miso Soup	60	Clear Soup with Shrimp	68
味噌湯		清湯伴鮮蝦	
Akadashi	68	Spicy Seafood Soup	88
赤味噌湯		香辣海鮮湯	
Mushroom Soup	68	Steamed Rice	48
雜菇清湯		白飯	
Inaniwa Udon (Hot or Cold)	115	Cha Soba (Hot or Cold)	115
稻庭烏冬 (凍或熱食)		茶麵 (凍或熱食)	

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另加一服務費



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