

**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

**APPETIZERS** – choose 4 items

- Ama Ebi Tartar, Caviar
- Aburi Kamasu Sashimi, Beetroot Yuzu Miso
- Toro Tataki, Jalapeño Dressing
- Snow Crab, Truffle Mashed Potato
- Chicken Shiso Kushiyaki, Teriyaki Sauce
- Smoked Salmon Poke Taco
- Unagi Foie Gras, Apple Salsa & Balsamic Reduction
- Lobster Croquette, Aji Amarillo Mayonnaise

**頭盤** – 可選四項

- 甜蝦刺身韃靼伴魚子醬
- 火炙梭子魚刺身配甜菜柚子味噌
- 霜降燒金槍魚腩伴南美辣椒醬汁
- 鱈場蟹配松露薯蓉
- 紫蘇雞肉串燒伴照燒汁
- 煙三文魚伴粟米餅
- 烤鰻魚鴨肝配蘋果莎莎及黑醋汁
- 炸龍蝦丸子伴南美風味蛋黃醬

**SALAD** – choose 1 item

- Spicy Tuna & Hotate Sashimi Salad
- Seared Hiramé & Salmon Salad, Matsuhisa Dressing
- Duck Breast & Shiitake Salad, Sweet & Spicy Dressing
- Grilled Prawn Salad, Yuzu Truffle Miso

**沙律** – 可選一項

- 香辣金槍魚及帆立貝刺身沙律
- 火炙平目魚及三文魚沙律伴洋蔥醬油汁
- 煙鴨胸及椎茸沙律配甜辣風味醬汁
- 扒海蝦沙律伴柚子松露味噌

**MAIN COURSE** – choose 1 item

- Beef Toban Yaki, Sweet Onion Truffle Soy
- Roasted Pork Belly, Karashi Su Miso
- Black Cod Saikyo Yaki
- Pan-Seared Sea Bass Fillet, Shiitake Dashi Soy
- Crispy Umami Obsidian Prawn
- Grilled Scallop, Yuzu Mirin Soy

**主菜** – 可選一項

- 牛肉陶板燒配洋蔥甜醬油
- 烤黑豚肉伴芥末味噌
- 鱈魚西京燒
- 煎海鱸魚柳伴椎茸木魚湯汁
- 香酥五味藍天使蝦
- 烤帆立貝配柚子味醂醬油

**RICE & NOODLES** – choose 1 item

- Sautéed King Crab & Vegetable Udon
- Beer Flavored Tai Meshi
- Sushi Assortment

**飯或麵** – 可選一項

- 炒帝王蟹野菜烏冬
- 酒香鯛魚石頭飯
- 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
- 三文魚籽丼
- 日式三文魚或雞肉串燒
- 味噌湯
- 自家製雪糕

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

NOBU SIGNATURE DISHES

松久信幸精選推介

PLUS 10% SERVICE CHARGE

另加一服務費

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

**TIRADITO**

秘魯風味刺身

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

 <b>Whitefish Sashimi with Dried Miso</b>	230
白魚刺身伴乾味噌	

 <b>Yellowtail Sashimi with Jalapeño</b>	228
油甘魚刺身配南美辣椒	

<b>Toro Tataki with Yuzu Miso</b>	440
霜降燒金槍魚腩刺身配柚子味噌	

<b>Seared Toro with Jalapeño Dressing</b>	440
霜降燒金槍魚腩刺身配南美辣椒汁	

**NEW STYLE SASHIMI**

新派刺身

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

## 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

## 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

PLUS 10% SERVICE CHARGE

另加一服務費

**SUSHI & SASHIMI 壽司 或 刺身**

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			per piece 每件
Fluke	Hirame	比目魚	65
Golden Eye Snapper	Kinmedai	金目鯛	80
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
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