

COMPLEMENT YOUR EXPERIENCE

with our BARTENDER'S SEASONAL CREATIONS

PUNA SOUR

Corn Infused Whisky, Orange juice, Egg white

\$118

UMISCO

Pisco, Umeshu, Vodka, Lime, Yamamomo

\$118

HOKUSETSU NOBU SAKE FLIGHT

100ml each

Nobu "The Sake" Daiginjo TK40

Junmai Ginjo 71

Tokubetsu Honjozo

Nigori Sake-Ginjo

\$388

ALL PRICES PLUS 10% SERVICE CHARGE

另加一服務費



NIKKEI PERUVIAN EXPERIENCE

WINTER - ANDES MOUNTAIN JOURNEY

January 2 – March 31, 2020

WHITE FISH Yuzu caviar, Aji Amirillo

秘魯辣醬風味白魚刺身

\$168

CHU TORO & AVOCADO SASHIMI Aji panca Miso

特上金槍魚腩牛油果配秘魯辣醬味噌

\$208

SEAFOOD CEVICHE ROLL Rocoto, Crispy Peruvian Purple Potato

南美式刺身沙律卷伴香脆秘魯紫薯

\$165

ROASTED CAULIFLOWER TACO Spicy Yuzu foam, Aji Limo and Avocado

烤椰菜花粟米脆片配牛油果及香辣柚子泡沫

\$120

NOBU EMPANADAS King Crab, Corn, Edamame, Tomatillo salsa

帝王蟹餡餅配番茄莎莎

\$220

SMOKED WAGYU STEAK Barley, Mountain Quinoa, Chimichuri

A5 級日本和牛伴藜麥及秘魯烤肉醬汁

\$500

Executive Chef Rhys Cattermoul – Executive Sushi Chef Satoru Hashimoto – Pastry Chef Joanna Yuen

行政總廚 Rhys Cattermoul – 行政壽司總廚 橋本悟 – 甜品主廚 袁若芊

PLUS 10% SERVICE CHARGE

另加一服務費