

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

Wagyu Taco, Jalapeño Salsa
 Chicken Katsu Bao, Pickle & Spicy Aioli
 Spicy Yellowtail, Crispy Rice
 King Crab Harumaki, Shiso Wasabi Mayonnaise
 Salmon Tartar, Caviar
 Toro Monaka, Spicy Miso & Tomato Salsa
 New Style Uni & Hotate Sashimi
 Ama Ebi Sashimi, Yuzu Honey Balsamic

頭盤 – 可選四項

和牛玉米餅伴南美辣椒莎莎
 香脆雞包配漬物及辣味蒜蓉醬
 香辣油甘魚伴炸飯
 帝王蟹卷伴紫蘇山葵蛋黃醬
 三文魚刺身韃靼伴魚子醬
 金槍魚腩脆餅配香辣味噌及蕃茄莎
 新派海膽及帆立貝刺身
 甜蝦刺身配柚子蜂蜜黑醋汁

MAIN COURSE – choose 1 item

Grilled Pork Belly, Anticucho Sauce
 Roasted Lamb Chop, Rosemary Miso
 Steamed Sea Bass Fillet, Truffle Dashi Ponzu
 Black Cod Saikyo Yaki
 Sautéed Tiger Prawn, Spicy Garlic Sauce
 Lobster Tempura, Yuzukosho Amazu

主菜 – 可選一項

烤黑豚肉配南美風味醬汁
 燒羊排伴迷迭香味噌
 蒸鱸魚柳配松露木魚湯醋汁
 鱈魚西京燒
 虎蝦配香辣蒜蓉醬
 龍蝦天婦羅伴柚子胡椒甜醋

RICE & NOODLES – choose 1 item

Bacon & Onsen Tamago Udon, Spicy Onion Soy
 Sake Oyako Kamameshi
 Sushi Assortment

飯或麵 – 可選一項

炒烏冬配煙肉及溫泉蛋
 三文魚親子釜飯
 雜錦壽司

DESSERT – choose 1 item

Apple Crêpe Soufflé, Black Honey Ice-cream
 Chocolate Bento Box
 Mango Delight, Pina Colada Crème
 Matcha Mont Blanc
 Pâtisserie Corner
 Shoyu Caramelized Banana Split
 Soy Panna Cotta
 Suntory Whisky Iced Cappuccino

甜品 – 可選一項

焗蘋果餡餅配黑蜜雪糕
 朱古力便當盒
 鮮芒雪葩伴椰香泡沫
 抹茶甘栗杯
 特色手作蛋糕
 醬油焦糖香蕉船
 大豆奶酪
 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

Served with Salad and Miso Soup 包括沙律及湯

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

DONBURI LUNCH 并

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

| | |
|-------------------------------|-----|
| Oyako Donburi 蛋汁雞肉并 | 220 |
| Unagi Donburi 鰻魚并 | 300 |

APPETIZERS 頭盤 / SALADS 沙律

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

NOBU SPECIAL APPETIZERS 特色頭盤


TARTAR WITH CAVIAR

刺身韃靼伴魚子醬

| | |
|---|-----|
|  Toro | 398 |
| 金槍魚腩 | |
| Salmon | 218 |
| 三文魚 | |
| Yellowtail | 228 |
| 油甘魚 | |
| Sweet Shrimp | 238 |
| 甜蝦 | |

TIRADITO

秘魯風味刺身

| | |
|--|-----|
|  Scallop | 238 |
| 帆立貝 | |
| Botan Ebi | 258 |
| 牡丹蝦 | |
| Whitefish | 238 |
| 白魚 | |

| | |
|--|-----|
|  Whitefish Sashimi with Dried Miso | 230 |
| 白魚刺身伴乾味噌 | |

| | |
|---|-----|
|  Yellowtail Sashimi with Jalapeño | 228 |
| 油甘魚刺身配南美辣椒 | |

| | |
|-----------------------------------|-----|
| Toro Tataki with Yuzu Miso | 440 |
| 霜降燒金槍魚腩刺身配柚子味噌 | |

| | |
|---|-----|
| Seared Toro with Jalapeño Dressing | 440 |
| 霜降燒金槍魚腩刺身配南美辣椒汁 | |

NEW STYLE SASHIMI

新派刺身

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

HOT DISHES 熱盤

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

A5 GRADE MIYAZAKI BEEF / A5 級宮崎和牛

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


HOT DISHES 熱盤 / MAIN DISHES 主菜

| | |
|---|-----|
| U.S. Prime Beef Fillet 美國頂級牛肉 | 360 |
| French Spring Chicken 法國春雞 | 298 |
| Salmon Fillet 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

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

TEMPURA 天婦羅

price per 2 pieces 每客兩件

| | |
|--|------------------------------|
| Uni 350 | Prawn 110 |
| 海膽 | 大蝦 |
| Whitefish 98 | Squid 88 |
| 白魚 | 魷魚 |
| Scallop 150 | Tofu 30 |
| 帆立貝 | 豆腐 |
| Tempura Assortment (8 pieces) 288 | Shojin (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

| | |
|---------------------------------------|-------------------------------|
| Cha Soba (Hot or Cold) 115 | Miso Soup 58 |
| 茶麵 (凍或熱食) | 味噌湯 |
| Chicken Udon 210 | Spicy Seafood Udon 250 |
| 雞肉烏冬 | 香辣海鮮烏冬 |
| Tempura Cha Soba 210 | Tempura Udon 210 |
| 天婦羅茶麵 | 天婦羅烏冬 |
| Inaniwa Udon (Hot or Cold) 115 | Steamed Rice 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

| | | | 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 |
| Pacific Saury | Sanma | 秋刀魚 | 55 |
| 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 | cut roll |
|---|------------|-----------|----------|
| | | 手卷 | 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

松久信幸精選推介

PLUS 10% SERVICE CHARGE

另加一服務費