

## NOBU COLD DISHES

### CLASSIC

Spicy Miso Chips	200
Toro Tartare with Caviar	390
Salmon or Yellowtail Tartare with Caviar	265
Yellowtail Jalapeño	250
Oysters with Nobu Sauces	180
Tiradito	250
New Style Sashimi	220
Seafood Ceviche	188
Tuna Tataki with Tosazu	240
Tuna Tempura Roll	250
Sashimi Salad with Matsuhisa Dressing	280
Lobster Salad with Spicy Lemon Dressing	390
Field Greens with Matsuhisa Dressing	145
Salmon Skin Salad	185

### OMAKASE MULTI-COURSE TASTING MENU

*Signature*  
1380

### NOW

Vegetable Hand Roll with Sesame Sauce	125
Crispy Rice with Spicy Tuna	220
Whitefish Sashimi with Dry Miso	250
Seared Salmon Karashi Sumiso	220
Baby Spinach Salad Dry Miso	175
Baby Spinach Salad Dry Miso with Shrimp or Scallop	280

*All prices are in Hong Kong dollars and are subject to 10% service charge.  
Please advise our team of any particular dietary requirements.*

## NOBU HOT DISHES

### CLASSIC

Black Cod Miso	380
Black Cod Butter Lettuce	240
Rock Shrimp Tempura with Creamy Spicy Sauce or Ponzu	250
Chilean Sea Bass with Jalapeño Salsa	360
Squid 'Pasta' with Light Garlic Sauce	250
Creamy Spicy Crab	340
Shrimp and Lobster with Spicy Lemon Sauce	420
Lobster Wasabi Pepper	450
Seafood Toban Yaki	330
Beef Toban Yaki	330
Anticucho Peruvian Style Rib Eye Steak	550

### JAPANESE WAGYU BEEF GRADE - A4

480

PER 75 GRAMS

*Choice of Preparations*

New Style | Tataki | Toban Yaki | Steak | Tacos | Flambé

### NOW

Wagyu Dumplings with Spicy Ponzu	280
Umami Chilean Sea Bass	360
Soft Shell Crab Kara-age with Ponzu	190
King Crab Tempura Amazu Ponzu	435
Dover Sole with Shiso Salsa	420
Pan fried Scallops with Yuzu Truffle	290
Lobster Tempura with Tamari Honey Sauce	450

*All prices are in Hong Kong dollars and are subject to 10% service charge.  
Please advise our team of any particular dietary requirements.*

## TEMPURA

(PRICE PER 2 PIECES)

Shrimp	130
Corn Kakiage	140
Shojin – Vegetable Selection	190
Sea Urchin with Shiso	355
Asparagus	40
Avocado	40
Broccoli	30
Shiitake Mushroom	40
Zucchini	30

## KUSHIYAKI

(2 SKEWERS PER ORDER)  
SERVED WITH ANTICUCHO OR  
TERIYAKI SAUCE

Salmon	240
Shrimp	220
Scallop	260
Chicken	220
Beef	260

## SOUP AND RICE

Miso Soup	60
Mushroom Soup	75
Clear Soup	80
Spicy Seafood Soup	115
Steamed Rice	55

## SHUKO SNACKS

Edamame	75
Spicy Edamame	80
Shishito Peppers Den Miso	90
Umami Chicken Wings	220

## NOBU TACOS

(MINIMUM ORDER OF 2)

Tuna	90
Salmon	80
Japanese Wagyu Beef	480

## VEGETABLES

Oshitashi	90
Kelp Salad	140
Shiitake Mushroom Salad	160
Nasu Miso	135
Warm Mushroom Salad	180
Mushroom Toban Yaki	185
Tofu Toban Yaki with Mascarpone Miso	170

## NIGIRI & SASHIMI

(PRICE PER PIECE)

Tuna	85
Toro	120
O-Toro	160
Yellowtail	70
Salmon	65
Sea Bass	70
Mackerel	70
Squid	60
King Crab	85
Salmon Egg	75
Smelt Egg	65
Scallop	70
Octopus	60
Sea Urchin	170
Shrimp	70
Sweet Shrimp	60
Freshwater Eel	95
Tamago	45
Japanese Wagyu	115
Sushi Cup Selection	480
Sushi Selection	500
Sashimi Selection	500
Vegetable Sushi Selection	270

## SUSHI MAKI

Hand Cut

Tuna	125	125
Spicy Tuna	140	140
Tuna & Asparagus	135	135
Salmon	120	120
Toro & Scallion	180	220
Yellowtail & Scallion	130	130
Yellowtail & Jalapeño	130	130
Salmon & Avocado	145	145
Scallop & Smelt Egg	160	160
Eel & Cucumber	130	150
California	160	180
Shrimp Tempura	120	150
Soft Shell Crab Roll		160
Salmon Skin	120	140
House Special		180
Vegetable	95	115

## DESSERTS

**Bento Box** 145

Dark Chocolate Fondant  
Choice of Ice Cream: Vanilla or Green Tea

**Nobu Cheesecake** 145

Baked Creamy Cheesecake with Raspberry Wasabi Sorbet

**Yogurt Lemongrass with Mango Kiwi Compote** 145

Yogurt Lemongrass Mousse, Mango Kiwi Compote, Pistachio Coconut Sponge,  
Crispy Rice, Mango Yuzu Sorbet

**Coffee Whisky Cappuccino** 145

Coffee Crème Brûlée, Coffee Crumble, Vanilla Ice Cream and Whisky Foam

**Japanese Strawberry Cake** 145

Vanilla Whipped Cream, Strawberry Gel with Almond White Chocolate  
and Vanilla Ice Cream

## DESSERTS

**Homemade Mochi** 150

Assorted Cremeux, Almond Coconut Base, Wrapped in Soft Rice Dough

**Watermelon Lychee Kakigori** 145

Watermelon Lime Shaved Ice, Fresh Watermelon, Mochi,  
Lychee Jelly, Lychee Sorbet and Shiso Syrup

**Seasonal Exotic Fruit Selection** 175

Assorted Fresh Fruits

**Selection of Ice Cream and Sorbet** 45

Homemade Ice Cream and Fresh Fruit Sorbet

**Dry Miso Black Forest** 145

Milk Chocolate Cream, Vanilla Cream, Cherry Sauce  
Cherry Sorbet, Fresh Cherry Compote, Chocolate Shaving, Dry Miso