NOBU

REGENT HONG KONG

A LA CARTE

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NOBU COLD DISHES

Toro Tartare with Caviar	390
Salmon or Yellowtail Tartare with Caviar	298
Yellowtail Jalapeño	250
Tiradito	250
New Style Sashimi	248
Tuna Tataki with Tosazu	240
Whitefish Sashimi Dry Miso	250
Salmon Tataki Karashi Sumiso	220
Maidai with Japanese Sweet Relish	290
Seafood Ceviche	188
Toro Tataki Truffle Tosazu	400
Shima Aji Tosa Truffle Sauce	250
Crispy Rice with Spicy Tuna or Salmon or Yellowtail	220
Botan Ebi Carpaccio	290
Octopus Wasabi Salsa	190
Toro Tataki Wakame Mustard Miso	400
Tuna Tempura Roll	250
Nobu Style Beef Tartare with Caviar	350

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NOBU COLD DISHES · CONTINUED

Sashimi Salad with Matsuhisa Dressing	280
Lobster Salad with Spicy Lemon Dressing	330
Lobster and Nashi Pear Yuzu Dry Miso	320
Crispy Shiitake Salad Goma Truffle	165
Field Greens with Matsuhisa Dressing	145
Vegetable Hand Roll with Sesame Sauce	125
Baby Spinach Salad Dry Miso	175
Baby Spinach Salad Dry Miso with Shrimp or Scallop or Lobster	280 / 330

NOBU HOT DISHES

Black Cod Miso	380
Black Cod Butter Lettuce	240
Umami Chilean Sea Bass	360
Chilean Sea Bass Jalapeño	360
Scallop Aji Amarillo Aioli Shiso Salsa	348
Rock Shrimp Tempura with Two Sauces	250
Snow Crab Ikura Chawanmushi	250
King Crab Tempura Amazu Ponzu	435
Lobster Wasabi Pepper	450

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NOBU HOT DISHES · CONTINUED

Creamy Spicy Crab	340
Whole Lobster with Creamy Uni Sauce	550
Grilled Toro Balsamic Teriyaki	400
Pan Fried Lobster Spicy Cilantro Sauce	420
Wagyu Dumpling with Spicy Ponzu	280
A5 Wagyu Steak with Nobu Sauces	880
Nobu Style Wagyu Sliders - (2 pcs)	280
A5 Wagyu Yuzu Ponzu Butter with Kizami Wasabi	480
Beef Tenderloin Toban Yaki	360
Seafood Toban Yaki	330
Lamb Chops Rosemary Miso	360
Umami Chicken	320
King Crab with Strawberry Ponzu Yuzu Kosho Salsa	435

OMAKASE — MULTI-COURSE TASTING MENU

Signature	1388
Nobu Budapest	1888

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JAPANESE WAGYU BEEF · GRADE A5

Per 75 grams Choice of Preparations: New Style | Tataki | Toban Yaki | Steak | Tacos | Flambé | Sukiyaki	480

TEMPURA

	PRICE PER 2 PIECES
Shrimp	130
Asparagus	40
Avocado	40
Shiitake Mushroom	40
Sea Urchin with Shiso	355
Shojin – Vegetable Selection - (7 pcs)	190
Seafood Selection - (8 pcs)	355

SHUKO

Edamame	75
Spicy Edamame	85
Umami Chicken Wings	300
Tatami Iwashi	90
Grilled Baby Corn with Yuzu Dry Miso	120

NOBU TACOS

	MINIMUM ORDER OF 2
Tuna Dry Miso	90
Salmon Spicy Miso	80

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NOBU TACOS · CONTINUED

Nori Caviar Avocado	125
Nori Uni Avocado	145
Truffle Uni Sushi Nori	180
Lobster Wasabi Cream or Ceviche	90
Japanese Wagyu – (6 pcs)	480

SOUP AND RICE

Miso Soup	60
Mushroom Soup	75
Spicy Seafood Soup	115
Inaniwa Soba	135
Inaniwa Soba with Wagyu	350
Steamed Rice	55

PLANT BASED

Shiitake Mushroom Salad	160
Tomato Ceviche	180
Nasu Miso	135
Eggplant Special	280
Mushroom Toban Yaki	170

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PLANT BASED · CONTINUED

Roasted Cauliflower Jalapeño	150
Kelp Salad with Tosazu	140
Crispy Tofu Avocado	140
Broccolini Garlic Shiso Salsa	170
Rock Tofu Tempura with Two Sauces	190

NIGIRI & SASHIMI

	PRICE PER PIECE
Tuna	90
Toro	120
O-Toro	160
Yellowtail	80
Salmon	70
Shima-Aji	90
Mackerel	80
Hirame	70
Engawa	85
Freshwater Eel	95
King Crab	90
Scallop	80
Shrimp	70

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NIGIRI & SASHIMI · CONTINUED

Botan Ebi	95
Octopus	70
Squid	70
Salmon Egg	75
Smelt Egg	70
Sea Urchin	175
Foie Gras	100
Tamago	50
Japanese Wagyu	115
Madai	90
Kinmedai	130

SUSHI SELECTION

Sushi Selection - (8 pcs + 6 pcs maki)	500
Sashimi Selection - (12 pcs)	500

SUSHI MAKI

	HAND · CUT
Tuna	Hand 125 / Cut 125
Spicy Tuna	Hand 140 / Cut 140
Tuna & Asparagus	Hand 135 / Cut 135

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SUSHI MAKI · CONTINUED

Salmon	Hand 120 / Cut 120
Salmon & Avocado	Hand 145 / Cut 145
Toro & Scallion	Hand 180 / Cut 220
Yellowtail & Jalapeño	Hand 130 / Cut 130
Scallop & Smelt Egg	Hand 160 / Cut 160
Eel & Cucumber	Hand 130 / Cut 150
California Roll	Hand 160 / Cut 180
Shrimp Tempura	Hand 120 / Cut 150
Soft Shell Crab Roll	Cut 160
House Special	Cut 180
Salmon Skin	Hand 120 / Cut 140
Baked Crab Hand Roll	Hand 190
Unagi Foie Gras & Avocado	Cut 228
Vegetable	Cut 115
Malibu Maki	Cut 190

DESSERTS

Bento Box Dark Chocolate Fondant with Green Tea Ice Cream	145
Nobu Mango Cheesecake Mango Cheesecake with Thai Green Curry Sorbet	145

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DESSERTS · CONTINUED

Coffee Whisky Cappuccino 145
Coffee Crème Brûlée, Coffee Crumble, Vanilla Ice Cream and Whisky Foam

Watermelon Lychee Kakigori 145
Watermelon Lime Shaved Ice, Fresh Watermelon, Mochi, Lychee Jelly, Lychee Sorbet and Shiso Syrup

Homemade Mochi 150
Assorted Cremeux, Almond Coconut Base, Wrapped in Soft Rice Dough

Chocolate Pumpkin Cake 145
Pumpkin Cremeux, Cocoa Crumble, Pumpkin Ice Cream

Kumquat Sakekasu Flan with Myrica Sorbet 145
White Chocolate Vanilla Cream, Kumquat Orange Compote, Sakekasu Flan, Candied Kumquat, Myrica Sorbet

Selection of Ice Cream and Sorbet 45
Homemade Ice Cream and Fresh Fruit Sorbet

Seasonal Exotic Fruit Selection 175
Assorted Fresh Fruits

SWEET DIGESTIF

Daruma Masamune Koshu, Year of the Horse Blend 100
A blend of four previous year of room-aged sake (1978, 1990, 2002, and 2014). Rich flavor with refreshing acidity, raisins and nutty taste.

Hokusetsu Umeshu 120
Bright structure with 100% young plum, rice shochu and oak barrel

Blandy's 10 Year Old Bual 120
Medium-sweet Madeira with notes of dried figs, caramel and butterscotch with zestiness

Easy Espresso Martini 180
Cold Brew Coffee, Baileys Irish Cream Original, Espresso

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SATURDAY BRUNCH

ADULT	CHILD · AGE 4-11
858	488

BEVERAGES

Free flow no-abv beverages 198
Add $198 per person for free flow no-abv beverages inclusive of: Saicho sparkling tea, pierre zéro non-alcoholic sparkling chardonnay, soft drinks and juices

Free flow signature beverages 298
Add $298 per person for free flow signature beverages inclusive of: Daijinjo, white and red wine, beer and no-abv beverages

Free flow premium beverages 468
Add $468 per person for free flow premium beverages inclusive of: Champagne, sparkling sake, junmai daijinjo and others beverages (Last Service 2:30pm)

SERVED TO TABLE — UNLIMITED

Edamame

Umami Chicken

Shishito Peppers Den Miso

Crispy Okra Spicy Ponzu

NIGIRI & SASHIMI

Tuna Angel Hair Pasta

Salmon Tacos

Shrimp Tacos

Yellowtail Jalapeño

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SATURDAY BRUNCH

NIGIRI & SASHIMI · CONTINUED

Tuna Nigiri

Whitefish New Style

Madai Nigiri

Salmon Tataki Yuzu Miso

Creamy Spicy Shrimp Nigiri

Sweet Shrimp Dry Miso

Eel & Cucumber Roll

Scallop Sashimi Dry Miso

Yellowtail & Scallion Roll

VEGETABLES

Vegetable Mango Ceviche

Field Greens with Yuzu Dressing

Baby Spinach Salad with Goma Dressing

MAIN COURSES

CHOOSE TWO DISHES FROM SELECTION BELOW

Black Cod Miso

Snow Crab Chawanmushi

King Crab Tempura

Umami Chicken

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SATURDAY BRUNCH

MAIN COURSES · CONTINUED

Wagyu Sukiyaki

Lamb Chop Miso Anticucho

Roasted Cauliflower with Jalapeño Salsa

Hot Inaniwa Soba with Shrimp and Scallop

Cold Inaniwa Soba with Onsen Tamago

Flambé A5 Japanese Wagyu — Add HK $300

Rock Shrimp Tempura with Creamy Spicy Sauce

Soft Shell Crab Spicy Ponzu

Grilled Salmon with Ikura Shiso Salsa

Sea Bass Jalapeño Dressing

Portobello Wasabi Salsa

Steamed Vegetable Shiso Salsa

Beef Donburi

Chirashi Donburi

Unagi Donburi

Grilled Lobster with Creamy Uni Sauce — Add HK $370

DESSERT

CHOOSE ONE DISH FROM SELECTION BELOW · INCLUSIVE OF FRESH FRUIT & HOMEMADE MOCHI

Coffee Whisky Cappuccino

Genmaicha Tiramisu

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SATURDAY BRUNCH

DESSERT · CONTINUED

Selection of Ice Cream

Bento Box with Green Tea Ice Cream

Nobu Mango Cheesecake with Green Curry Sorbet

Black Sesame Cake with Banana Ice Cream

Inclusive A Cup of Coffee Or Tea

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NOBU LITE

Dinner for Sharing · HK$1688 for 2 person, minimum 2

BEVERAGES

LAST SERVICE 10:30PM

Hokusetsu Sake Tasting 298
Add $298 per person for Hokusetsu Sake Tasting: Black Label Daiginjo, Junmai Daiginjo YK35

Two glasses of selected wine 298
Add $298 per person for two glasses of selected wine inclusive of: Nominé Renard, Brut; Pascal & Nicolas Reverdy, Sancerre; Bodega Otazu, Otazu Premium Cuvée

SHUKO FOR SHARING

Shishito Peppers Den Miso

Edamame

Tatami Iwashi

CHEF'S SASHIMI SELECTION FOR SHARING

Selection of 5 Nobu Highlight

CHEF'S SUSHI SELECTION FOR SHARING

Daily Selection Nigiri

TEMPURA

Shojin Selection Tempura

Seafood Selection Tempura Add HK$100

King Crab Tempura Amazu Ponzu Add HK$100

MAIN COURSES

CHOOSE ONE PER PERSON

Daily Chef's Special

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NOBU LITE

MAIN COURSES · CONTINUED

Black Cod Miso

Chilean Seabass Shiso Salsa

Umami Chicken

Snow Crab Chawanmushi

Beef Tenderloin Nobu Sauces

A5 Wagyu Sukiyaki

Roasted Cauliflower Jalapeño

Portobello Wasabi Salsa

Lamb Chop Rosemary Miso

Hot Seafood Inaniwa Soba

DESSERT PLATTER

CHOOSE ONE PER PERSON

Genmaicha Tiramisu

Bento Box with Green Tea Ice Cream

Black Sesame Cake with Banana Ice Cream

Nobu Mango Cheesecake with Thai Green Curry Sorbet

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