



NOBU INTERCONTINENTAL HONG KONG

NOBU MATSUHISA

Nobuyuki Matsuhisa, known to the world simply as “Nobu”, was destined for a career in the kitchen; from the time his older brother first took him to a sushi restaurant when he was a young boy. His first job was at a sushi restaurant in Shinjuku, Tokyo called Matsuei-zushi. Then at age twenty-four he moved to Peru to open a restaurant in Lima and then spent a brief time in Argentina. Nobu’s time in Peru had a major impact on his cuisine, as he began weaving Peruvian influences into his dishes – thus forming the beginning of his signature style.

He then opened a restaurant in Alaska, which burned to the ground shortly after its opening. Broken but not beaten, and with debts to pay on his ruined Alaskan enterprise, Nobu went to Los Angeles. Nine years later, after earning his way back to solvency, he opened his own restaurant Matsuhisa in Beverly Hills in 1987.

Matsuhisa was an instant success and became a magnet for both food lovers and celebrities. In 1993, at the urging of renowned actor and regular Matsuhisa patron, Robert De Niro, Nobu Matsuhisa partnered with De Niro to open the first NOBU restaurant, located in New York in the Tribeca district. This was followed by NOBU London in 1997 and NOBU Milan in 2000. Then in 2006, NOBU InterContinental Hong Kong opened – making it Nobu’s first restaurant in Asia (outside of Japan). The global expansion and popularity of NOBU restaurants has resulted most recently in the opening of NOBU Capetown and NOBU Mexico City, making 21 NOBU and 4 Matsuhisa restaurants currently in operation around the world, with more restaurants to come.

OMAKASE

**Experience the essence of Chef Nobu Matsuhisa Cuisine
888 & 1188**

Plus 10% Service Charge



NOBU HONG KONG OSUSUME

Beef Tataki with Onion Ponzu (100 gram) (Grade US/A3/A5)	240/420/560
Mirugai with Red Jalapeño and Coriander Dressing	290
Scallop with Smoked Ceviche Miso	110
Seared Chu Toro Black Bean Sauce	270
Grilled Alaskan Black Cod with Genmai Salsa	195
Kagoshima Pork Loin with Wasabi Pepper Sauce	215
Pan-fried Norwegian Silver Cod Truffle Teriyaki	230
Soft Shell Crab Karaage with Creamy Ceviche	155
Steamed Chilean Seabass Yamagobo Salsa	250
Steamed Norwegian Silver Cod Sake Soy	210

NOBU MATSUHISA OSUSUME

Sashimi Salad with Matsuhisa Dressing	250
Scallop Tiradito	210
Toro Tartar with Caviar	360
Yellowtail Sashimi with Jalapeño	180
Black Cod Saikyo Yaki	320
Crispy Rice with Spicy Tuna	120
Matsuhisa Prawn with Caviar	165
Rock Shrimp Tempura with Ponzu or Creamy Spicy Sauce	155
Saga Beef Toban Yaki (100 gram) (Grade A3/A5)	420/560

Plus 10% Service Charge



NOBU SPECIAL COLD APPETIZERS

Hirame Sashimi with XO Salsa	220
Hot Miso "Chips" Tuna & Scallops (4 pcs)	95
Inaniwa Pasta Salad with Lobster	285
NOBU Sashimi Tacos – Tuna, Salmon, Lobster & Crab (4 pcs)	125
Octopus Carpaccio with Dried Miso	180
Saga Beef Tacos (4pcs)	220
Seared Toro with Jalapeño Dressing	390
Toro Tataki with Yuzu Miso	390
Tuna Tataki with Tosazu	190
Whitefish Sashimi with Dried Miso	220

CEVICHE

Lobster	160
Mixed Seafood	130
Rock Shrimp	115
Tomato and Vegetables	95

TARTAR WITH CAVIAR

Salmon	195
Sweet Shrimp	230
Toro	360
Yellowtail	220

TIRADITO

Scallop	210
Uni	500
Whitefish	205

NEW STYLE SASHIMI

Australian Lobster	1180
Botan Ebi	250
Botan Ebi and Uni	310
Salmon	170
Scallop	205
Whitefish	205
Vegetables	85

TEMPURA ROLL

Salmon	145
Tuna	155
Yellowtail	145

Plus 10% Service Charge



SALADS

Baby Spinach Salad with Dried Miso	110
with Grilled Scallop / Shrimps / King Crab	210/230/330
Coriander Salad	95
Edamame	45
Field Greens with Matsuhisa Dressing	85
Kelp Salad	95
Lobster Salad with Spicy Lemon Dressing	280
Oshinko	65
Salmon Skin Salad	145
Sautéed Mushroom Salad	155
Seared Salmon Sashimi with Paper Thin Vegetable Salad	195
Spicy Tuna Salad	220
Sweet Corn and Scallop Salad with Yuzu Dressing	150
Warm Shiitake Salad with Jalapeño Dressing	125

NOBU SPECIAL HOT DISHES

Black Cod with Pepper and Balsamic Teriyaki	255
Chilean Seabass with Dried Miso	250
Creamy Spicy Crab	205
Creamy Spicy Prawn	195
Eggplant Miso	75
Eggplant Special	120
King Crab Tempura with Amazu Ponzu	280
Lobster Tempura with 2 Sauces	400
Lobster with Wasabi Pepper Sauce	400
Makomo Dake Special	140
NOBU Style Fish and Chips	125
Pan-fried Japanese Sole with Shiso Salsa	280
Red King Prawn Filo	230
Scallop with Jalapeño Salsa	225
Sea Urchin Tempura	280
Shrimp and Lobster with Spicy Lemon Sauce	370
Soft Shell Crab Harumaki	155
Squid Pasta with Light Garlic Sauce	170
Steamed Green Vegetables with Shiso Salsa	100
Unagi and Foie Gras with Teriyaki Sauce	305

Plus 10% Service Charge



WOOD OVEN

Australian Spiny Lobster Medallion	580
Beef on Iron Plate (Grade US/A3/A5)	260/440/580
Japanese Sole with Scallion Ginger Sauce	280
King Crab with Shiso Salsa	335
Portobello Mushroom with Yuzu Soy	115
Saga Beef Tenderloin with Wasabi Salsa (100 gram) (Grade A3/A5)	420/560
Saga Rib Eye Steak Anticucho (200 gram) (Grade A3)	820
Sake Roasted Chilean Seabass with Sansho Salsa	215
Salt Baked Black Cod in Lotus Leaf	245
Seasonal Vegetables	100
US Super Prime Beef Tenderloin with Wasabi Salsa (100 gram)	240
US Super Prime Rib Eye Steak Anticucho (250 gram)	375
Whole Poussin with Spicy Lemon Garlic	235
Yellowtail Collar	120

JAPANESE SAGA BEEF

210 per 50 gram (Grade A3)
280 per 50 gram (Grade A5)

US SUPER PRIME BEEF TENDERLOIN

120 per 50 gram

Choice of

New Style
Tataki
(minimum 50 gram)

Anticucho Skewers
Kushiyaki
Steak
Toban Yaki
(minimum 100 gram)

TOBAN YAKI

Mixed Seafood	215
Mushroom	115
Toro (Per 50 gram)	290
Vegetable	100

ANTICUCHO SKEWERS

Price per 2 skewers

Chicken	130
Prawn	170
Salmon	150
Scallop	200
Vegetable	90

Plus 10% Service Charge



SUSHI & SASHIMI

Price per 2 pieces

Aji	Spanish Mackerel	80
Aka Gai	Ark Shell	180
Ama Ebi	Sweet Shrimp	80
Anago	Sea Eel	110
Awabi	Abalone	Whole 400
Botan Ebi	Botan Shrimp	180
Chu-Toro	Medium Fatty Tuna	150
Ebi	Shrimp	70
Hamachi	Yellowtail	80
Hirame	Fluke	110
Hokki Gai	Surf Clam	150
Hotate	Scallop	90
Ika	Squid	100
Ikura	Salmon Egg	80
Kanpachi	Amberjack	90
Maguro	Tuna	80
Masago	Smelt Egg	70
Miru Gai	Geoduck	170
O- Toro	Fatty Tuna	200
Saba	Mackerel	100
Sake	Salmon	70
Tai	Snapper	100
Tako	Octopus	70
Tamago	Omelette	50
Taraba Gani	King Crab	120
Unagi	Freshwater Eel	80
Uni	Sea Urchin	250
Zuwai Gani	Snow Crab	100

NOBU Style Sushi Assortment (5 pcs)

340

Plus 10% Service Charge



SUSHI ROLL

	Hand Roll	Cut Roll
Avocado	45	55
California	110	120
Cucumber	45	55
Eel & Cucumber	90	100
House Special		140
Kanpyo	45	55
Oshinko	45	55
Prawn Tempura	90	140
Salmon	80	90
Salmon Avocado	85	95
Salmon New Style	95	105
Salmon Skin	80	110
Scallop and Smelt Egg	110	120
Soft Shell Crab		160
Spicy Tuna	85	95
Toro and Spring Onion	130	190
Tuna	80	90
Ume and Shiso	55	65
Unagi and Foie Gras	130	140
Uni	250	
Vegetables	75	95
Yellowtail and Spring Onion	80	90
Yellowtail Jalapeño	100	110

Plus 10% Service Charge



NOBU MAIN DISHES

Includes salad, soup & rice

Chicken with Teriyaki or Wasabi Pepper Sauce	290
Nobu Style Wagyu Burger Steak (200 gram)	580
Prawn with Spicy Garlic Sauce	310
Saga Beef Tenderloin (150 gram) (Grade A3/A5) with Teriyaki or Wasabi Pepper Sauce	710/920
Saga Rib Eye Steak Anticucho (200 gram) (Grade A3)	900
Salmon with Teriyaki or Wasabi Pepper Sauce	270
Sashimi Dinner	490
Scallop with Spicy Garlic or Wasabi Pepper Sauce	330
Sushi Dinner	460
Tempura Dinner	290

TEMPURA

Price per 2 pieces

Asparagus	40
Avocado	40
Bell Pepper	30
Broccoli	30
Carrot	30
Corn Kakiage (1 pc)	60
Enoki Mushroom	30
Green Beans	30
Japanese Eggplant	30
Lotus Root	30
Onion	30
Prawn	80
Pumpkin	30
Scallop	80
Seafood Kakiage (1 pc)	160
Shiitake	30
Shojin (7 pcs)	90
Squid	80
Sugar Snap Peas	30
Sweet Potato	30
Tempura Assortment	180
Tofu	30
Whitefish	80
Zucchini	30

KUSHIYAKI

Price per 2 skewers

Chicken	120
Prawn	160
Salmon	140
Scallop	190
Squid	150
Vegetables	80

SOUP, RICE & NOODLE

Akadashi	50
Clear Soup with Shrimp	60
Dobin Mushi	120
Inaniwa Udon (Hot or Cold)	95
Miso Soup	35
Mushroom Soup	55
Spicy Seafood Soup	80
Steamed Rice	25

NOBU Style "Pan-fried Rice"

Beef	280
Chicken	170
Seafood	190
Vegetable	125

Plus 10% Service Charge