



## **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 and 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 burnt 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, in association with InterContinental Hong Kong Hotel, NOBU InterContinental Hong Kong opened. The global expansion and popularity of NOBU restaurants has resulted most recently in the opening of NOBU San Diego and NOBU Los Angeles, making 21 locations currently in operation around the world, with more NOBU restaurants to come.

### **OMAKASE**

**Experience the essence of Chef Nobu Matsuhisa Cuisine**

**888 & 1188**

**In consideration of the health of our guests,  
currently we are not serving Chu Toro & Akami from Bluefin Tuna,  
due to the level of mercury recently detected in this fish.**

Plus 10% Service Charge



## NOBU HONG KONG OSUSUME

<b>Seared Toro with Jalapeño Dressing</b>	<b>380</b>
<b>Hirame Sashimi with XO Salsa</b>	<b>210</b>
<b>Toro Rossa Hong Kong Style</b>	<b>380</b>
<b>Sweet Corn and Scallop Salad with Yuzu Dressing</b>	<b>90</b>
<b>Yellowtail Tempura Roll</b>	<b>135</b>
<b>Salmon Tempura Roll</b>	<b>135</b>
<b>Japanese Saga Beef Tartar (Grade A5) with Tosazu</b>	<b>250</b>
<b>Botan Ebi and Uni New Style Sashimi</b>	<b>300</b>
<b>Nobu Style Fish and Chips</b>	<b>120</b>
<b>Spiny Lobster with Sichuan Tamari Soy</b>	<b>280</b>
<b>Mini King Crab Harumaki with Creamy Jalapeño</b>	<b>150</b>
<b>Grilled Nama Yuba with Matsuhisa Salsa</b>	<b>160</b>
<b>Rock Shrimp Tempura with Green Creamy Spicy Garlic Sauce</b>	<b>160</b>
<b>Kagoshima Pork Loin with Wasabi Pepper Sauce</b>	<b>210</b>
<b>Soft Shell Crab Kare-age with Aloe Vera Salsa</b>	<b>150</b>
<b>Bamboo Pith with Shrimp and Scallop</b>	<b>180</b>

Plus 10% Service Charge



### NOBU SPECIAL COLD APPETIZERS

Hot Miso "Chips" Tuna & Scallops (4 pcs)	90
NOBU Sashimi Tacos – Tuna, Salmon, Lobster & Crab (4 pcs)	120
Toro Tataki with Yuzu Miso	380
Tuna Tempura Roll	145
Yellowtail Sashimi with Jalapeño	170
Inaniwa Pasta Salad with Lobster	275
Octopus Carpaccio with Dried Miso	175
Oysters with Three Sauces	210
Salmon Kelp Roll	125
Monkfish Pâté with Caviar	230
Tuna Tataki with Tosazu	180
Whitefish Usuzukuri	195
Whitefish Sashimi with Dried Miso	210
Prawn Bahamas Style	130
Australian Spiny Lobster Sashimi Whole (600 gram) / Half (300 gram)	900/450

NOBU Seafood Combination Platter	650 (S)	1150 (M)	1700 (L)
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NOBU Sashimi Platter (Per Person)	250	400	650
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### CEVICHE

Lobster	155	Heirloom Tomato	90
Mixed Seafood	125	Rock Shrimp	110

### NEW STYLE SASHIMI

Salmon	160	Whitefish	195
Oyster	210	Scallop	195
Vegetables	75	Botan Ebi	240

### TARTAR WITH CAVIAR

Toro	350	Yellowtail	210
Salmon	185	Sweet Shrimp	220

### TIRADITO

Whitefish	195	Scallop	200
Oyster	210		

Plus 10% Service Charge



## SALADS

Edamame	40
Field Greens with Matsuhisa Dressing	80
Kelp Salad	90
Lobster Salad with Spicy Lemon Dressing	270
Sashimi Salad with Matsuhisa Dressing	240
Salmon Skin Salad	140
Sautéed Mushroom Salad	150
Warm Shiitake Salad with Jalapeño Dressing	120
Spinach Salad with Whitefish	280
Oshitashi (Spinach)	60
Combination Sunomono	180
Oshinko	60
Spicy Tuna Salad	210

## NOBU SPECIAL HOT DISHES

Makomo Dake Special	135
Matsuhisa Prawn with Caviar	160
Eggplant Miso	70
Eggplant Special	115
Shrimp & Lobster with Spicy Lemon Sauce	360
Lobster with Wasabi Pepper Sauce	390
Rock Shrimp Tempura with Ponzu or Creamy Spicy Sauce	150
Asparagus with Egg Sauce & Salmon Roe	135
Creamy Spicy Crab	200
Spicy Sour Prawn	190
Squid Pasta with Light Garlic Sauce	165
Black Cod Saikyo Yaki	268
King Crab Claw Tempura with Butter Ponzu	245
King Crab Tempura with Amazu Ponzu	270
Steamed Chilean Seabass with Black Bean Sauce	230
Creamy Spicy Prawn	190
Sea Urchin Tempura	270
Chilean Seabass with Dried Miso	245
Abalone Tempura	400
Soft Shell Crab Harumaki	150
Steamed Green Vegetables with Shiso Salsa	95
Seafood Harumaki with Maui Onion Salsa and Caviar	130
Black Cod with Pepper & Balsamic Teriyaki	230
Nobu Style Wagyu Dumplings	195
Oyster Filo	80
Scallop with Jalapeño Salsa	220

Plus 10% Service Charge



### WOOD OVEN

Toro Hagashi with Maitake and Chinese Pickle	380
Roasted Garoupa with Three Sauces	240
Salt Baked Black Cod in Lotus Leaf	220
Sake Roasted Chilean Seabass with Sansho Salsa	210
King Crab with Shiso Salsa	330
Spiny Lobster Spicy Lemon Garlic	280
Australian Spiny Lobster Whole (600 gram) / Half (300gram)	900/450
Toro Collar Steak	195
Yellowtail Collar with Teriyaki Sauce	80
Roasted Whole Poussin Spicy Lemon Garlic	230
Saga Beef Tenderloin with Wasabi Salsa (90 gram) (Grade A3/A5)	320/450
Saga Rib Eye Steak Anti-Cucho or Miso Zuke (200 gram) (Grade A3)	690
Baked Eringy Mushrooms with Yuzu Butter	90
Baked Portobello Mushroom with Yuzu Soy	110
Roasted Seasonal Vegetables	95
Japanese Cabbage Steak with Truffles	140

### TOBAN YAKI

Toro (Per 50 gram)	280	Mushroom	110
Mixed Seafood	210	Vegetable	95

### ANTI-CUCHO SKEWERS

Price per 2 skewers

Chicken	120	Prawn	155
Scallop	190	Salmon	140
Vegetable	85		

### JAPANESE SAGA BEEF

180 per 50 gram (Grade A3)

250 per 50 gram (Grade A5)

Choice of

Tataki      New Style  
(minimum 50 gram)

Steak      Toban Yaki      Kushiyaki / Anti-Cucho Skewers  
(minimum 100 gram)

Plus 10% Service Charge



## SUSHI & SASHIMI

Price per 2 pieces

O- Toro		190
Maguro	Yellowfin Tuna	70
Hamachi	Yellowtail	70
Kanpachi	Amberjack	80
Sake	Salmon	60
Smoked Sake	Smoked Salmon	70
Hirame	Fluke	100
Tai	Japanese Red Snapper	100
Unagi	Freshwater Eel	70
Anago	Sea Eel	100
Aji	Spanish Mackerel	70
Iwashi	Sardine	80
Saba	Mackerel	90
Kohada	Gizzard Mackerel	70
Tako	Octopus	60
Ika	Squid	90
Uni	Sea Urchin	240
Ikura	Salmon Egg	70
Masago	Smelt Egg	60
Kazunoko	Herring Roe	80
Hotate	Scallop	80
Awabi	Abalone	M.P
Kaki	Oyster	70
Akagai	Ark Shell	170
Ni Hama Guri	Cherry Stone	70
Hokki Gai	Surf Clam	140
Ebi	Shrimp	60
Ama Ebi	Sweet Shrimp	70
Botan Ebi	Botan Shrimp	170
Taraba Gani	King Crab	110
Zuwai Gani	Snow Crab	90
Tamago	Omelette	40

Plus 10% Service Charge



## SUSHI ROLL

	Hand Roll	Cut Roll
Tuna	70	80
Spicy Tuna	75	85
Asparagus Tuna	80	90
Salmon	70	80
Toro & Spring Onion	120	180
Yellowtail & Spring Onion	70	80
Salmon Avocado	75	85
Scallop & Smelt Egg	100	110
Eel & Cucumber	80	90
California	100	110
Prawn Tempura	80	130
Soft Shell Crab		150
Salmon Skin	70	100
House Special		130
Vegetables	70	90
Cucumber	40	50
Avocado	40	50
Ume & Shiso	50	60
Oshinko	40	50
Kanpyo	40	50

Plus 10% Service Charge



## NOBU MAIN DISHES

Includes salad, soup & rice

Sushi Dinner	450
Sashimi Dinner	480
Tempura Dinner	280
Prawn with Spicy Garlic Sauce	300
Scallop with Spicy Garlic or Wasabi Pepper Sauce	320
Salmon with Teriyaki or Wasabi Pepper Sauce	250
Chicken with Teriyaki or Wasabi Pepper Sauce	280
Saga Beef Tenderloin (160 gram) (Grade A3/A5) with Teriyaki or Wasabi Pepper Sauce	658/880
Saga Rib Eye Steak Anti-Cucho (200 gram) (Grade A3)	760
Lamb Rack Anti-Cucho	340

## KUSHIYAKI

Price per 2 skewers

Chicken	110	Squid	140
Scallop	180	Vegetables	75
Salmon	130	Prawn	145

## TEMPURA

Price per 2 pieces

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

## SOUP, RICE & NOODLE

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

Plus 10% Service Charge