



## 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 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 Dubai, 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**

Hirame Sashimi with XO Salsa	220
Japanese Saga Beef Tartar with Tosazu (Grade A5)	255
Japanese Saga Beef Tataki with Jalapeño (50 gram) (Grade A3/A5)	185/255
Unagi & Foie Gras with Teriyaki Sauce	305
Nobu Style Fish and Chips	125
Rock Shrimp Tempura with Green Creamy Spicy Garlic Sauce	165
Kagoshima Pork Loin with Wasabi Pepper Sauce	215
Soft Shell Crab Karaage with Aloe Vera Salsa	155
Tsubu Gai Shiso Butter	280
Fried Quail in Peruvian Style	150

## **NOBU MATSUHISA OSUSUME**

Scallop Tiradito	210
Toro Tartar with Caviar	360
Yellowtail Sashimi with Jalapeño	180
Sashimi Salad with Matsuhisa Dressing	250
Matsuhisa Prawn with Caviar	165
Rock Shrimp Tempura with Ponzu or Creamy Spicy Sauce	155
Black Cod Saikyo Yaki	268
Saga Beef Toban Yaki (per 100 gram) (Grade A3/A5)	370/510

Plus 10% Service Charge



## NOBU SPECIAL COLD APPETIZERS

Hot Miso "Chips" Tuna & Scallops (4 pcs)	95
NOBU Sashimi Tacos – Tuna, Salmon, Lobster & Crab (4 pcs)	125
Toro Tataki with Yuzu Miso	390
Seared Toro with Jalapeño Dressing	390
Inaniwa Pasta Salad with Lobster	285
Octopus Carpaccio with Dried Miso	180
Tuna Tataki with Tosazu	190
Whitefish Sashimi with Dried Miso	220
Monkfish Paté with Caviar	210

NOBU Seafood Combination Platter	650 (S)	1150 (M)	1700 (L)
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### CEVICHE

Lobster	160
Heirloom Tomato	95
Mixed Seafood	130
Rock Shrimp	115

### TIRADITO

Whitefish	205
Scallop	210
Uni	500

### TEMPURA ROLL

Tuna	155
Salmon	145
Yellowtail	145

### TARTAR WITH CAVIAR

Toro	360
Yellowtail	220
Salmon	195
Sweet Shrimp	230

### NEW STYLE SASHIMI

Salmon	170
Whitefish	205
Scallop	205
Vegetable	85
Botan Ebi	250
Botan Ebi & Uni	311

Plus 10% Service Charge



## SALADS

Edamame	45
Field Greens with Matsuhisa Dressing	85
Kelp Salad	95
Sweet Corn and Scallop Salad with Yuzu Dressing	150
Lobster Salad with Spicy Lemon Dressing	280
Salmon Skin Salad	145
Sautéed Mushroom Salad	155
Warm Shiitake Salad with Jalapeño Dressing	125
Oshinko (Pickles)	65
Spicy Tuna Salad	220

## NOBU SPECIAL HOT DISHES

Makomo Dake Special	140
Eggplant Miso	75
Eggplant Special	120
Shrimp & Lobster with Spicy Lemon Sauce	370
Lobster with Wasabi Pepper Sauce	400
Creamy Spicy Crab	205
Squid Pasta with Light Garlic Sauce	170
King Crab Tempura with Amazu Ponzu	280
Creamy Spicy Prawn	195
Sea Urchin Tempura	280
Chilean Seabass with Dried Miso	250
Garoupa Take Kawa Mushi	245
Panfried Japanese Sole with Shiso Salsa	280
Soft Shell Crab Harumaki	155
Steamed Green Vegetables with Shiso Salsa	100
Black Cod with Pepper & Balsamic Teriyaki	235
Nobu Style Wagyu Dumplings	200
Scallop with Jalapeño Salsa	225

Plus 10% Service Charge



## WOOD OVEN

Roasted Garoupa with Three Sauces	245
Salt Baked Black Cod in Lotus Leaf	225
Sake Roasted Chilean Seabass with Sansho Salsa	215
Baked Japanese Sole with Dry Miso	190
King Crab with Shiso Salsa	335
Yellowtail Collar with Teriyaki Sauce	120
Roasted Whole Poussin Spicy Lemon Garlic	235
Roasted Poussin with Yamagobo	240
Saga Beef Tenderloin with Wasabi Salsa (100 gram) (Grade A3/A5)	370/510
Saga Rib Eye Steak Anti-Cucho (200 gram) (Grade A3)	710
Baked Portobello Mushroom with Yuzu Soy	115
Roasted Seasonal Vegetables	100

## JAPANESE SAGA BEEF

185 per 50 gram (Grade A3)  
255 per 50 gram (Grade A5)

Choice of

Tataki

New Style

(minimum 50 gram)

Steak

Toban Yaki

Kushiyaki

Anti-Cucho Skewers  
(minimum 100 gram)

## TOBAN YAKI

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

## ANTI-CUCHO SKEWERS

Price per 2 skewers

Chicken	130
Prawn	170
Scallop	200
Salmon	150
Vegetable	90

Plus 10% Service Charge



## SUSHI & SASHIMI

Price per 2 pieces

O- Toro		200
Maguro	Yellowfin Tuna	80
Hamachi	Yellowtail	80
Kanpachi	Amberjack	90
Sake	Salmon	70
Hirame	Fluke	110
Unagi	Freshwater Eel	80
Anago	Sea Eel	110
Aji	Spanish Mackerel	80
Saba	Mackerel	100
Tako	Octopus	70
Ika	Squid	100
Uni	Sea Urchin	250
Ikura	Salmon Egg	80
Masago	Smelt Egg	70
Hotate	Scallop	90
Awabi	Abalone	M.P
Akagai	Ark Shell	180
Hokki Gai	Surf Clam	150
Ebi	Shrimp	70
Ama Ebi	Sweet Shrimp	80
Botan Ebi	Botan Shrimp	180
Taraba Gani	King Crab	120
Zuwai Gani	Snow Crab	100
Tamago	Omelette	50
NOBU Style Sushi Assortment (7 pcs)		380

Plus 10% Service Charge



## SUSHI ROLL

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

Plus 10% Service Charge



## NOBU MAIN DISHES

Includes salad, soup & rice

Sushi Dinner	460
Sashimi Dinner	490
Tempura Dinner	290
Prawn with Spicy Garlic Sauce	310
Scallop with Spicy Garlic or Wasabi Pepper Sauce	330
Salmon with Teriyaki or Wasabi Pepper Sauce	270
Chicken with Teriyaki or Wasabi Pepper Sauce	290
Saga Beef Tenderloin (150 gram) (Grade A3/A5)	635/845
with Teriyaki or Wasabi Pepper Sauce	
Saga Rib Eye Steak Anti-Cucho (200 gram) (Grade A3)	780

## TEMPURA

Price per 2 pieces

Asparagus	40
Avocado	40
Bell Pepper	30
Broccoli	30
Carrot	30
Chinese Broccoli	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
Tofu	30
Whitefish	80
Zucchini	30
Tempura Assortment	180

## KUSHIYAKI

Price per 2 skewers

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

## SOUP, RICE & NOODLE

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

Plus 10% Service Charge