

**World Famous Nobu Restaurant
Makes a Magnificent Return to Regent Hong Kong and Victoria Harbour**



1 October 2023 (Hong Kong SAR): As the reimagined Regent Hong Kong continues to unveil its transformed facilities and immersive experiences, it heralds the long-awaited return of world-famous Nobu restaurant to its celebrated Dining Destination, featuring the unique Japanese cuisine of celebrity chef, restaurateur, author and one of the most recognised talents within Japanese cuisine, Nobu Matsuhisa.

Following the hotel's major transformation, Nobu Hong Kong returns to its prime location at Regent Hong Kong with cinematic views of Victoria Harbour and the dazzling Hong Kong skyline.

At Nobu Hong Kong the focus is on inspired Japanese cuisine with Peruvian influences crafted with top-quality ingredients. In a relaxed and vibrant ambiance staged with majestic harbourviews, guests are privy to Nobu's warm and attentive service with kokoro ('from the heart') and omotenashi, the Japanese spirit of hospitality.

Diners will once again be tantalised by Nobu's signature dishes including his famous Black Cod with Miso, Yellowtail Jalapeño and Toro Tartare with Caviar along with the melt-in-your-mouth New-style Sashimi and Rock Shrimp Tempura with Creamy Spicy Sauce. Favourites such as Tirodito, Nobu Ceviche, and King Crab Tempura Amazu Ponzu showcase the influence and inspiration from South America, where Chef Nobu developed his signature "Nobu-style" cuisine when living in Peru. The complete collection of Nobu classics is prepared with culinary artistry using the freshest and finest ingredients, responsibly sources from local vendors. To fully savour the gamut and diversity of Nobu cuisine, the Omakase (tasting) menu is an unforgettable experience. It showcases a curated collection of Nobu classics with a range of umami flavours and tantalising textures, artfully presented on Nobu's specially designed plateware.

Complementing the cuisine is an enticing beverage menu showcasing bespoke craft cocktails and world-class Nobu sake brewed exclusively by Hokusetsu brewery for Nobu restaurants worldwide. Hokusetsu sake pairs perfectly with Nobu's inspired dishes. There is also an extensive wine list that includes Nobu's own Matsuhisa Chardonnay from Sonoma County, Matsuhisa Cabernet Sauvignon from Napa Valley, and private label Nobu Champagne by Louis de Sacy, a family-owned vineyard in France's Grand Cru region.

Michel Chertouh, Managing Director of Regent Hong Kong shares, “We are thrilled to have Nobu restaurant return to the reimagined Regent Hong Kong just in time for our Grand Opening. It is a key pillar of our Dining Destination, where immersive sensory experiences go beyond the excellence of the cuisine itself. With its global acclaim, sophistication, and innovation, Nobu is truly a destination restaurant that our guests seek out.”

Nobu Matsuhisa comments, “Nobu Hong Kong is close to my heart, as it was only my second opening in Asia. I am thrilled to reopen in such an iconic location and am looking forward to its growth.” Nobu first opened in Hong Kong at the hotel in December 2006. At that time, it was the sixth Nobu restaurant internationally and the first Nobu in Asia outside of Japan.

For the relaunch of Nobu Hong Kong, Jason Au will head the culinary operations as Executive Chef. For Jason, this is also a homecoming. The American-born chef, who was classically trained in western cuisine in the USA, found his niche in modern Japanese and Asian cuisine when he joined Nobu 57 in New York in 2007. Jason has since worked on the opening teams at Nobu restaurants in Dubai and Beijing and had two postings at Nobu InterContinental Hong Kong. He was the Japanese Chef for a luxury hotel restaurant opening in Shanghai and has headed the kitchens at several independent Hong Kong restaurants including a Japanese restaurant within a five-star hotel.

REGENT HONG KONG DINING DESTINATION

Explore an alluring dining destination building on decades of culinary and service excellence with beloved restaurants, magnificent harbourviews, and the vibrancy of local tastes and emerging talent married with innovation, creativity, and decadence. Immersive culinary journeys go beyond the excellence of the cuisine itself with sensory encounters inspired by Hong Kong's rich culture and art. Our current collection includes Nobu Hong Kong, Lai Ching Heen, The Steak House, Harbourside, and Lobby Lounge.

About Nobu Restaurant

Nobu, the world-renowned Japanese restaurant recognized for pioneering a *new-style* Japanese cuisine, started as a business partnership in 1994 between Chef Nobu Matsuhisa and his partners: actor Robert De Niro, producer Meir Teper, and restaurateur Drew Nieporent.

Originating in New York as the flagship restaurant, the Nobu brand is now an empire with 51 locations that spans across five continents, with international locations in London, Tokyo, Hong Kong, Milan, the Bahamas, Melbourne, Dubai, Cape Town, Mexico City, Budapest, Perth, Monte Carlo, Kuala Lumpur, Manila, Doha, Marbella, Ibiza, Los Cabos, Barcelona, Montenegro, Warsaw, Barbuda, Sydney, Istanbul, Jeddah, Singapore, Santorini and Marrakech and national locations in Las Vegas, Malibu, Miami Beach, Dallas, San Diego, Los Angeles, Indian Wells, Lana'i, Newport Beach, Palo Alto, Washington DC, Houston, Scottsdale, Chicago, Atlantic City, and Atlanta.

Nobu continues to attract fans worldwide for its enduring atmosphere and continuous reinvention of genre-defining cuisine. Learn more at noburestaurants.com and follow @NobuRestaurants on Twitter, Instagram, and Facebook.

Restaurant reservations can be made via the online booking platform at <https://hongkong.regenthotels.com/> For enquiries, kindly contact Restaurant Reservations at dining.regenthk@ihg.com or call + 852 2313 2313.

Please click [here](#) to download high-resolution images. Follow us [@NobuHongKong](#).

APPENDIX

World Famous Nobu Restaurant Makes a Magnificent Return to Regent Hong Kong and Victoria Harbour

- Opening Hours:** Dinner: 6:00pm – 11:00pm (Last order at 10:30pm)
*Operating hours are subject to change without prior notice.
- Attire:** Smart elegant: Please refrain from wearing exercise apparel, flip-flops or pool attire. Closed-toed shoes, sleeved shirts and long trousers are required for gentlemen in both lunch and dinner.
- Capacity:** 140
- Private Dining Room:** 1 (for up to 14 pax)
*Minimum charge applies.

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Regent Hong Kong Reborn and reimagined

A new chapter unfolds on Victoria Harbour with the return of Regent Hong Kong. Generations of unforgettable experiences, thoughtfully re-envisioned, along with immersive new delights.

Discover a rare haven for those seeking discreet luxury. Amidst the unexpected harmony of Chi Wing Lo's visionary design – majestic yet serene – find balance and connect over seamlessly curated moments that uplift and inspire. Here the experience is personal, the grandeur intimate, the dining decadent – all stunningly staged with the city's best harbourviews.

Inspiring discoveries await. <https://hongkong.regenthotels.com/>

About Regent® Hotels & Resorts: Guests have made grand entrances through the doors of Regent® Hotels & Resorts for nearly half a century. Born in 1970, our collection of modern hotels and resorts are home to stays both serene and sensational. The type of experiences that spark stories and charm even the most seasoned of travellers. Regent Hotels & Resorts hotels are located in some of the globe's most inspiring must-see destinations, from urban streetscapes rich in culture to ports with breath-taking seaside views. An invitation to life's most scenic moments. Regent hotels are amongst the most well-known luxury hotels in the world, with nine open hotels including the exclusive Regent Hong Kong, Carlton Cannes - a Regent Hotel, Regent Phu Quoc, Regent Chongqing, Regent Shanghai, and Regent Porto Montenegro. Ten further properties are due to open in the next five years in Bali, Santa Monica, Jakarta, Kuala Lumpur, Chengdu, Sanya, Shanghai, Shenzhen, Jeddah and Kyoto. For more information and to book, visit www.regenthotels.com.