

Nobu Hong Kong
Fact Sheet

About Nobu Hong Kong

Nobu-Style Japanese Cuisine with Peruvian influences

Nobu Hong Kong makes a magnificent return showcasing the unique Japanese cuisine of world-famous chef, restaurateur and author Nobu Matsuhisa.

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. Favourites such as Tiradito, Seafood 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.

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.

Cuisine

Japanese Cuisine with Peruvian influences

About Nobu Matsuhisa

Nobu Matsuhisa is a chef, restaurateur and author, and one of the world's most recognized talents within Japanese cuisine. Nobu was born in Saitama, Japan, and spent his formative years studying Japanese cuisine at Matsuei, a respected sushi bar in Tokyo. At 24, he moved to Lima, Peru, to open his own sushi bar. The Peruvian culture and regional ingredients inspired his inventive style, now known the world over as 'Nobu Style'.

Executive Chef

Jason Au

Born in Hong Kong, Jason taking the helm for the relaunch of NOBU is a heartfelt homecoming. He received his classical training in western cuisine in the USA and found his passion for modern Japanese and Asian cuisine upon joining Nobu 57 in New York back in 2007.

With a remarkable resume that highlights the breadth and depth of his expertise, Jason has played key roles in the openings of NOBU restaurants in Dubai and Beijing and has also worked at NOBU InterContinental Hong Kong on two occasions.

Throughout his career, Jason has honed his creativity and garnered recognition for his innovative approach to modern Asian cuisine, skilfully blending Western cooking techniques with Japanese ingredients and flavours. He has demonstrated his culinary prowess by leading the kitchens at various renowned independent restaurants in Hong Kong. Notably, he served as the opening Executive Chef at KUSHIRO, a Japanese restaurant located in Peninsula Hong Kong before joining the re-opening team at Regent Hong Kong's NOBU as Executive Chef.

Capacity

Main Dining Room 109 guests
Private Dining Room 16 guests

Dress code

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 dinner.

Payment Methods	Cash, Visa, Mastercard, American Express
Opening Hours	Dinner 6:00pm - 11:00pm (Last order - 10:30pm) <i>*Operating hours are subject to change without prior notice.</i>
Address	Regent Hong Kong, Second Floor 18 Salisbury Road, Kowloon, Hong Kong
Phone	+852 2313 2313
E-mail	dining.regenthk@ihg.com
Website	https://hongkong.regenthotels.com/dining-destination/nobu-hong-kong/
Instagram	@nobuhongkong
Facebook	@nobuhongkong