



NOBU LOS CABOS DINNER MENU

NOBU COLD DISHES

CLASSIC

Toro Tartare with Caviar	MX 936	USD 52
Salmon or Yellowtail Tartare with Caviar	MX 702	USD 39
Oysters with Nobu Sauces (3 pcs)	MX 378	USD 21
Yellowtail Jalapeño	MX 612	USD 34
Lobster Ceviche on Butter Lettuce (2 pcs)	MX 648	USD 36
White Fish Sashimi Dry Miso	MX 612	USD 34
Octopus Tiradito	MX 576	USD 32
White Fish Tiradito	MX 576	USD 32
New Style Sashimi (Salmon or White Fish)	MX 576	USD 32
Seafood Ceviche	MX 612	USD 34
Sashimi Salad with Matsuhisa Dressing	MX 648	USD 36
Lobster Shiitake Salad	MX 1116	USD 62
Shiitake Salad with Spicy Lemon Dressing	MX 396	USD 22
Field Greens and Paper Thin Vegetables	MX 324	USD 18

NOW

Crispy Rice with Spicy Tuna	MX 612	USD 34
Crispy Rice with Avocado	MX 378	USD 21
Salmon Sweet Onion	MX 612	USD 34
Albacore Crispy Onion with Tosazu	MX 612	USD 34
White Fish Cactus Salsa	MX 576	USD 32
Tuna or Scallop 'Tostadas' (per pc)	MX 216	USD 12
Baby Spinach Salad with Dry Miso	MX 468	USD 26
with Shrimp	MX 792	USD 44
Nobu 'Caesar' Salad	MX 558	USD 31
with Avocado	MX 684	USD 38



NOBU HOT DISHES

CLASSIC

Rock Shrimp Tempura <i>with Creamy Spicy or Butter Ponzu</i>	MX 936	USD 52
'Squid 'Pasta' with Light Garlic Sauce	MX 702	USD 39
'King Crab Amasu Ponzu	MX 378	USD 21
Shojin Tempura	MX 612	USD 34
Chilean Seabass with Black Bean Sauce or Dry Miso	MX 648	USD 36
Black Cod with Miso	MX 612	USD 34
Black Cod on Butter Lettuce (2 pcs)	MX 576	USD 32
Shrimp Spicy Garlic	MX 576	USD 32
Creamy Spicy Crab	MX 576	USD 32
Lobster Wasabi Pepper	MX 612	USD 34
Beef Toban Yaki (150g)	MX 648	USD 36
Seafood Toban Yaki	MX 1116	USD 62
Beef Tenderloin <i>or Salmon Teriyaki, Wasabi or Anticucho 180g</i>	MX 396	USD 22
Organic Chicken Teriyaki, Wasabi or Anticucho 180g	MX 324	USD 18
Eggplant Miso	MX 324	USD 18

NOW

Nobu Style Fish and Chips	MX 612	USD 34
Short Ribs in Mole Miso (2pcs)	MX 378	USD 21
Wagyu Gyoza	MX 612	USD 34
Whole Fish	MX 612	USD 34
Chilean Seabass with Yuzu Kosho	MX 576	USD 32
Ribeye with Truffle Butter (150g)	MX 216	USD 12
Roasted Mushrooms with Yuzu Truffle Dressing	MX 468	USD 26
Scallops with Jalapeño Salsa (2 pcs)	MX 558	USD 31
Cauliflower with Jalapeño Sauce	MX 468	USD 26
Sautéd Brussels Sprouts <i>with Yuzu Juice and Extra Virgin Olive Oil</i>	MX 558	USD 31



NIGIRI & SASHIMI

Price per pc—2 pc min

Tuna	MX 198	USD 11	Smelt Egg	MX 126	USD 7
Toro	MX 324	USD 18	Ikura	MX 162	USD 9
Yellowtail	MX 162	USD 9	Seasonal Crab	MX m/p	USD m/p
Kampachi	MX 180	USD 10	Shrimp	MX 144	USD 8
Whitefish	MX 144	USD 8	Sweet Shrimp	MX 198	USD 11
Salmon	MX 144	USD 8	Scallop	MX 162	USD 9
King Crab	MX 324	USD 18	Unagi	MX 180	USD 10
Tamago	MX 90	USD 5			
Sushi Selection	MX 1314	USD 73			
Sashimi Selection	MX 1314	USD 73			

SUSHI MAKI

Tuna	Hand Roll	MX 234	Cut Roll	MX 270
	Hand Roll	USD 13	Cut Roll	USD 15
Spicy Tuna	Hand Roll	MX 270	Cut Roll	MX 306
	Hand Roll	USD 15	Cut Roll	USD 17
Toro Scallion	Hand Roll	MX 360	Cut Roll	MX 450
	Hand Roll	USD 20	Cut Roll	USD 25
Yellowtail Jalapeño	Hand Roll	MX 234	Cut Roll	MX 324
	Hand Roll	USD 13	Cut Roll	USD 18
Salmon Avocado	Hand Roll	MX 234	Cut Roll	MX 306
	Hand Roll	USD 13	Cut Roll	USD 17
Baked Crab	Hand Roll	MX 306	Cut Roll	MX 360
	Hand Roll	USD 17	Cut Roll	USD 20
Salmon Skin	Hand Roll	MX 198	Cut Roll	MX 324
	Hand Roll	USD 11	Cut Roll	USD 18
Shrimp Tempura	Hand Roll	MX 198	Cut Roll	MX 306
	Hand Roll	USD 11	Cut Roll	USD 17
California	Hand Roll	MX 270	Cut Roll	MX 306
	Hand Roll	USD 15	Cut Roll	USD 17
Eel Cucumber	Hand Roll	MX 234	Cut Roll	MX 324
	Hand Roll	USD 13	Cut Roll	USD 18
Vegetable	Hand Roll	MX 162	Cut Roll	MX 198
	Hand Roll	USD 9	Cut Roll	USD 11
Cucumber	Hand Roll	MX 108	Cut Roll	MX 144
	Hand Roll	USD 6	Cut Roll	USD 8
Soft Shell Crab	Cut Roll	MX 450	Cut Roll	USD 25
House Special	Cut Roll	MX 414	Cut Roll	USD 23



SHUKO 'SNACKS'

Edamame	MX 180	USD 10
Edamame Spicy Ponzu	MX 198	USD 11
Shishito Peppers	MX 234	USD 13
Salt and Pepper Squid	MX 396	USD 22
Umami Chicken Wings	MX 414	USD 23

NOBU STYLE SASHIMI TACOS

Price per pc—2 pc min

Tuna	MX 180	USD 10
Salmon	MX 198	USD 10
King Crab	MX 198	USD 11
Lobster	MX 198	USD 11
Short Rib	MX 180	USD 10
Wagyu	MX 270	USD 15
Vegetable	MX 108	USD 6

SOUPS

Miso Soup with Tofu	MX 144	USD 8
Wild Mushroom Soup	MX 270	USD 15
Spicy Seafood Soup	MX 378	USD 21
Steamed Rice	MX 108	USD 6

JAPANESE A5 WAGYU

From Kyushu, Japan

Choice of styles— MX 792 / 44 USD per oz

Hot Stone

New Style

Yakimono

Tataki



DESSERT

Tres Leches <i>Tres Leches Sponge, Milk Meringue, Vanilla Cream and Watermelon Sorbet</i>	MX 288	USD 16
Banana Toban-yaki <i>Caramel Soy, Pecans, and Malaga Ice Cream</i>	MX 306	USD 17
Paris-Brest <i>Cinnamon Pate choux, Dulcey Whipped Ganache, Orange Honey, and Orange Cinnamon Ice Cream</i>	MX 306	USD 17
Miso Crème Caramel <i>Milk Chocolate Miso Crème, Chocolate Croquante, Raspberry compote, and Vanilla Ice cream</i>	MX 288	USD 16
Guava con Queso Sata-andagi <i>Okinowan style doughnut with Guava Jam and Mascarpone Ice Cream</i>	MX 288	USD 16
Merengue <i>Hibiscus meringue, sour cream Ice cream, Sable Breton, Strawberry Cremoux, and Hibiscus Fluid gel</i>	MX 306	USD 17
Tequila Espresso Cappuccino <i>Hazelnut and Tequila Cream, Candied hazelnuts, Coffee Ice Cream, and Espresso Foam</i>	MX 288	USD 16
Bento Box <i>Valrhona Dark Chocolate Fondant Cake, Imperial Matcha Gelato</i>	MX 360	USD 20
Kakigori <i>Coconut Shave ice, Strawberry ice Cream, Pineapple, Coconut Crumble, and Shiso Syrip</i>	MX 396	USD 22
Assorted Mochi Ice Cream (3 pcs)	MX 270	USD 15
House Made Ice Cream or Sorbet (3 scoops)	MX 216	USD 12

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Menu prices are inclusive of 16% tax and 15% service charge