

# TANOSHI HOUR

## NOBU LOS CABOS HAPPY HOUR

AVAILABLE EXCLUSIVELY IN THE BAR & LOUNGE AREA  
 DISPONIBLE EXCLUSIVAMENTE EN EL ÁREA DE BAR Y NOBU LOUNGE

FROM 4 P.M. TO 5:30 P.M.  
 A PARTIR DE LAS 4:00 P.M. A 5:30 P.M.

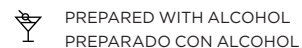
### NOBU STYLE TACOS TACOS ESTILO NOBU

	USD	MX
Choice of 3 pieces per order <i>Selección de 3 Piezas por Orden</i>		
Tuna, Lobster, Short Rib Atún, Langosta, Costilla de Res	10	230

### TANOSHI SPECIALS ESPECIALES DEL TANOSHI

Yellowtail Sashimi Jalapeño (60g) 🍷 <i>Sashimi de Hamachi Jalapeño</i>	10	230
Crispy Rice with Spicy Tuna (45g) 🍷 <i>Arroz Crujiente con Atún Picante</i>	10	230
Crispy Rice with Avocado (45g) <i>Arroz Crujiente con Aguacate</i>	8	184
Cucumber Sunomono 🌿 <i>Pepino Sunomono</i>	8	184
Rock Shrimp Tempura with Creamy Spicy (85g) 🍷 <i>Camarones Roca con Picante Cremoso</i>	10	230
Wagyu Sliders (2pcs) <i>Hamburguesitas de Wagyu</i>	15	345
Edamame Spicy Miso 🌿 🍷 <i>Edamame con Miso Picante</i>	8	184
Wagyu Gyoza (4 pzs)(20g) <i>Gyozas de Wagyu</i>	15	345
Black Cod on Butter Lettuce (2 pcs)(60g) 🍷 <i>Bacalao Negro sobre Lechuga (2 piezas)</i>	10	230
Short Ribs in Mole Miso (2 pcs)(18g) 🍷 <i>Costilla en Mole de Miso</i>	12	276
Umami Chicken Wings (160g) 🍷 <i>Alitas de Pollo Umami</i>	10	230

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

NOBU MAKI  
 ROLLOS NOBU

	USD	MX
Spicy Tuna  <i>Atún Picante</i>	8	184
Yellowtail Jalapeño  <i>Hamachi Jalapeño</i>	8	184
Salmon Avocado <i>Salmón Aguacate</i>	8	184

NOBU SPECIALTY COCKTAILS  
 CÓCTELES

The Quest Brandy Torres 10, Homemade Cocoa Liqueur, Cranberry Juice, Blackberry & Fresh Mint	10	230
Matsuhisa Martini Belvedere Vodka, Hokusetsu Sake, Ginger & Cucumber	10	230
Mezcal Passion 400 Conejos Mezcal, Orange, Passion fruit, Angostura Bitters	10	230
The Garden Hendrick's Gin, Rosemary, Sage, Ginger, Agave, Yuzu, Homemade Ginger Soda	10	230
Koi Paloma Raicilla La Venenosa, Agave Chipotle Nectar, Guava, Grapefruit Soda, Lemon	10	230

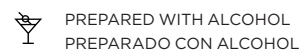
WINES BY THE GLASS  
 VINO DE LA CASA

NV Danzante, Prosecco DOC, Italy	9	207
Minuty M, Côtes de Provence, France	9	207
Enate, "234" Chardonnay, Somontano, Spain	9	207
Trumpeter, Malbec, Mendoza, Argentina	9	207

BEER AND SAKE  
 CERVEZA Y SAKE

Echigo Stout 330ml	9	207
Honjozo "Devil Killer" 180ml	8	184

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