



TANOSHI HOUR

COLD DISHES

Yellowtail Sashimi Jalapeño*	10
Salmon with Dry Miso*	10
Oyster (3pc) – Nobu Sauces*	10
Cucumber Sunomono	5
Crispy Rice Cake*	10

SUSHI MAKI

Spicy Tuna*	8
Salmon Avocado*	8
Yellowtail and Scallion*	8
Tuna*	8

HOT DISHES

Crispy Umami Chicken Wing (3pc)	8
Takumi Burger	8/pc
Gyoza (3pc)	9
Prime Beef Kushiyaki (2pc)	10
Salt and Pepper Squid	10
Umami Seabass Taco (4pc)	10
Black Cod Butter Lettuce (2pc)	10

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk make increase your risk of foodbourne illnesses.*



COCKTAIL

Nobu Si Decar	12
<i>Iwai Japanese Whisky, Gran Torres Orange & Yuzu Juice</i>	
Lychee Martini	12
<i>Spring 44 Vodka, St. Germain Elderflower & Lychee</i>	
Grapefruit on the Rocks	12
<i>Belvedere Pink Grapefruit, Canton Ginger, St. Germain Elderflower & Grapefruit</i>	
MA Margarita	12
<i>Corralejo Tequila Anejo, Passion Fruit, Infused Honey, Lime & Schichimi</i>	

SPARKLING WINE

Syltbar, Prosecco, Friuli, Italy, nv	10
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WINE BY THE GLASS

House White Wine	7
House Red Wine	9

BEER

Asahi Draft	7
Sapparo	5

SAKE

Small Hokusetsu Junmai (Hot/Cold)	10
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