

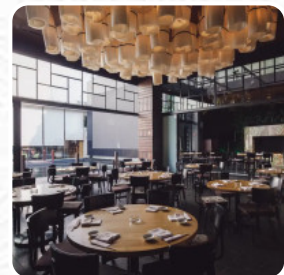


Nobu - Arcos Bosques Menu

<https://menuweb.menu>

Av. Paseo de Tamarindos #90 local 21 A . planta baja. Col. Bosques de las Lomas 05120
Mexico City, Las Vegas, United States

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Here you will find the [menu](#) of **Nobu - Arcos Bosques** in Las Vegas. At the moment, there are **325** dishes and drinks on the menu. Nora, located in Dallas, is a hidden gem offering rich, delicious Afghani cuisine with fantastic views from the upstairs area. Customers rave about the lamb kabob, Saffron rice, and attentive service. Many diners appreciate the personalized recommendations on food and wine pairings from the staff. The menu is innovative with well-balanced flavors, and the ambiance is described as relaxed and romantic. The dessert options are decadent, with dishes like mini chocolate cake and cardamom-flavored custard. Overall, Nora is highly recommended for those looking for a unique dining experience with authentic Afghani dishes.

Nobu - Arcos Bosques Menu



Desserts

CHOCOLATE CAKE

Non Alcoholic Drinks

WATER

Sushi Rolls

EEL AND CUCUMBER

10 Most Popular

SALMON AVOCADO

Sets

OMAKASE

Side Dishes

RICE

Drinks

DRINKS

Lamb

LAMB SHANK

Fish

SMOKED SALMON

Starters

SQUID TEMPURA

Hosomaki Sushi

ANAGO

Beef

RIB EYE

Postres

MOCHIS

Ensaladas

OCTOPUS SALAD

Sushi-Special Roll

TUNA TEMPURA ROLL

Baked Potatoes

MEXICAN STYLE

Tempura

KAKIAGE TEMPURA

Main

CREAMY SPICY SHRIMP

Appetizers

FIELD GREENS

Inside-Out-Maki Sushi

SALMON SKIN

Omelet

TAMAGO

Meat Dishes

BEEF TENDERLOIN

Nobu - Arcos Bosques Menu



Sushi Catering

KOHADA

Vegetables

WARM MUSHROOM SALAD

Bellissima Eis

SGROPPINO

Temaki Hand Roll

NEGI TORO

Aperitifs

PISCO SOUR

Specialty Dishes

TORO JALAPEÑO

Seafood Delights

OYSTER SHOOTER

Champagne & Sparkling

PERRIER JOUET, GRAND BRUT NV

Appetizer From Kitchen

NASU MISO

Sushi & Sashimi A La Carte

KANPACHI

Sushi & Sashimi

SEA BREAM JAPONÉS

Seafood Entrees

SCALLOPS WITH SPICY GARLIC SAUCE

Steak Additions

ALASKAN KING CRAB

Hibachi Dinner

VEGETABLE

Appetizer From Sushi Bar

TUNA TATAKI

Small Dishes

MIXED SEAFOOD CEVICHE

Sushi And Sashimi A La Carte

BLUE FIN TORO

Donburi (Rice Bowls) – Available Until 3:00 Pm

TOFU TEMPURA

Matsuhisa Special Cold Dishes

TORO TARTAR WITH CAVIAR

Nobu Salad

KELP SALAD

Small Cold Plates

OCTOPUS TIRADITO

Nobu - Arcos Bosques Menu



Tempura Appetizer

WHITE FISH

Nobu Dessert Menu

BANANA TOBAN YAKI

Usuzukuris

SHIROMI USUZUKURI

Condiments And Sauces

HUMMUS

Mexican-American Food

EMPANADAS

Tempura Dishes

SCALLOP TEMPURA

Sushi Rolls - Uramaki | Inside Out

CALIFORNIA

Tinto Isrraeli

GALIL CABARNET SAUVIGNON,
GALILEA

Blancos Mexicanos

CASA GRANDE GRAN RESV.
CHARDONAY, VALLE DE PARRAS

Blancos Españoles

DIAMANTE SEMI DULCE VIURA-
MALBASIA, RIOJA

Starter Salad

SHITAKE SALAD

Maki Rolls Special

EEL AND AVOCADO

Carnes - Aves

FILLET

Sashimi & Nigiri

AWABI

Sashimi *

BOTAN EBI

Shellfish And Starters

SHISHITO PEPPERS

Nobu Cold Dishes Classic

YELLOWTAIL SASHIMI WITH JALAPEÑO

Restaurant Category

VEGETARIAN

Seafood Izakaya

OCTOPUS SUNOMONO

Nobu Grill

ORGANIC CHICKEN

Izakaya Delights

CUCUMBER SUNOMONO

Nobu - Arcos Bosques Menu



Soup, Salad, And Chili

SALMON SKIN SALAD

Uncategorized

HIRAME

Salads

ARTICHOKE SALAD

HOUSE SPECIAL

Sushi Nigiri

IKURA

SABA

Sushi - Nigiri

HAMACHI

MASAGO

Special Rolls

YELLOWTAIL JALAPEÑO

LOBSTER ROLL

Japanese Specialties

MISO SOUP

BENTO BOX

Classic

LOBSTER CEVICHE

CHILEAN SEABASS WITH BLACK BEAN SAUCE

Dessert Wines

SANTA CAROLINA, VENDIMIA TARDIA, CASABLANCA, CHILE 06

RESERVE FAUCHON, SAUTERNES 06

Rosé Wines

LANCERS, ROSADO SEMI ESPUMOSO, PORTUGAL NV

PROTOS 'ROSADO ', RIVERA DEL DUERO, ESPAÑA 06

Martinis

BLACKBERRY HARVEST

PISCO MORA

Nigiri Or Sashimi

TORO

UNI

Tempura Dinner

COMBINACIÓ DE VEGETALES Y CAMARÓN

AKADASHI MISO

Tintos Italianos

MORELLINO DI SCANSANO SANGIOVESE, TOSCANO

PALAZZO COMUNALE SANGIOVESE, MONTALCINO

Tintos Chilenos

MONTES SELECCION LIMITADA CAB/SAUV Y CARMENERE, COLCHAHUA

TERRA NOBLE RESV. PINOT NOIR, VALLE DE CASA BLANCA

Tinto Mexicano

RESERVA MAGNA, SYRHA, CAB-SAUV, NEBBIOLO

Nobu - Arcos Bosques Menu



VINO DE PIEDRA TEMPRANILLO
CABERNET SAUVIGNON, ENSENADA

Tinto Español

PROTOS CRIANZA, RIBERA DEL DUERO

AVALON TEMPRANILLO, CD. REAL,
MANZANARES

Sushi Dinner / Sashimi Dinner

NEGI YELLOWTAIL

WHITE FISH NEW STYLE

Soups

MUSHROOM SOUP

SPICY SEAFOOD SOUP

CLEAR SOUP

Seafood

SHRIMP WITH SPICY GARLIC SAUCE

SHRIMP TEMPURA

OCTOPUS AND ORZO

Specialty Cocktails

MATSUHISA MARTINI

PIÑA MARTINI

MIA MARGARITA

Nobu Hot Dishes

BLACK COD WITH MISO

KING CRAB TEMPURA WITH AMAZU
PONZU

WHITE FISH TEMPURA

ROLLOS DE SUSHI

KAPPA (PEPINO)

SPICY SCALLOP SMELT

SALMON NEW STYLE

Sushi

AJI

JAPANESE SCALLOP

SUSHI ROLLS

TUNA ASPARAGUS

Champagne Rosé

VEUVE CLICQUOT 'ROSE ' NV

MOET CHANDON 'ROSE IMPERIAL ' NV

RUINART 'ROSE ' NV

DOM PERIGNON 'VINTAGE ROSE ' 98

Tintos Argentinos

PASION 4 CABERNET SAUVIGNON,
MENDOZA

PASION 4 MERLOT, MENDOZA

SANTIAGO GRAFFINA MALBEC, CAB-
SAUV, SYRHA. SAN JUAN

GRAFFINA GRAN RESERVA, MALBEC,
SAN JUAN

Tinto Frances

BEAUJOLAISE VILLAGES, GAMAY,
BORGOÑA

BLANCOS ARGENTINOS

PASION 4 CHARDONAY, MENDOZA

GRAFFINA, PINOT GRIGIO, SAN JUAN

Nobu - Arcos Bosques Menu



Blancos Franceses

MICHEL PICARD CHABLIS

MICHEL PICARD CHABLIS 1ER CRU

MICHEL PICARD CHARDONNAY, POULLY FUISSE

MICHEL PICAR CHARDONNAY, PULIGNI MONTRACHET 1ER CRU

White Wines

TERRE, PINOT GRIGIO, VENETO, ITALIA 07-09

MARQUES DE RISCAL, RUEDA, ESPAÑA 07-09

LAGAR DE CERVERA, ALBARIÑO, RIAS BAIXAS 08-09

HACIENDA DEL PLATA, SAUVIGNON BLANC, SAN JOSE, MENDOZA 07

MONTES ALPHA, CHARDONNAY, VALLE DE CASABLANCA, CHILE 06

Sake

HOKUSETSU JYUNMAI

HOKUSETSU DAIGINJO

NOBU 'THE SAKE 'JYUNMAI DAIGINJO

HOKUSETSU YK 50

HOKUSETSU YK 35

Light, Crisp And Refreshing

MONTE XANIC, CHENIN COLOMBARD, VALLE DE GUADALUPE 07 08

MARIATINTO CELESTE, SAUVIGNON BLANC, BAJA CALIFORNIA, MEXICO 07-08

MONTE XANIC, SAUVIGNON BLANC, VALLE DE GUADALUPE 07-08

HACIENDA DEL PLATA SAUVIGNON, BLANC, SAN JOSE, MENDOZA 07

SILENI, SAUVIGNON BLANC, NUEVA ZELANDA 06-08

Fruit, Spice And Aromatics

SANTO TOMAS, SAUVIGNON BLANC, BAJA CALIFORNIA, MEXICO 05 07

DOÑA ISIDORA, RIESLING, VALLE DEL MAIPO, CHILE 07-08

VIÑA ESMERALDA, MOSCATEL GEWURZTRAMINER, PENEDES 08

LAGAR DE CERVERA, ALBARIÑO, RIAS BAIXAS 09

CHATEAU DOMEQ, CHARDONNAY S.BLANC, MEXICO 07 08

Cocktails

FRAMBUESA SOJU MARTINI

AKA OAXACA

LYCHEE MARTINI

PEPINO MARTINI

CHAMPAGNE 95

MANGO MARTINI

Red Wines

BARONS DE ROTHCHILD, CAB. SAUVIGNON, 'RESERVA ESPECIAL ', CHILE 06-07

ABADAL, CABERNET FRANC-TEMPRANILLO, CATALUÑA, ESPAÑA 07-08

ALDEALBAR ROBLE, RIBERA DEL DUERO, 06

MORANDE RESERVA, PINOT NOIR, VALLE DE CASABLANCA, CHILE 0708

Nobu - Arcos Bosques Menu



VIÑA ALBERDI, LA RIOJA ALTA
RESERVA, ESPAÑA 03

TERRAZAS, MALBEC 'RESERVA',
ARGENTINA 06 -07

PRINCIPAL

ATÚN TATAKI CASSIS

TORO SUSHI SPOON

LUBINA RAYADA

CORDERO RIBS

VARIEDAD DE SUSHI Y ROLLOS

RED AND SNOW

Osusume

EDAMAME JALAPEÑO TEMPURA WITH
SHICHIMI

WHOLE FISH BRICK OVEN WITH SPICY
VEGGIES

CHILEAN SEABASS TEMPURA WITH
AMAZU PONZU

BAKED SHITAKE WITH SHICHIMI OLIVE
OIL

LOBSTER TEMPURA WITH AMAZU
PONZU

FISH TEMPURA 3 SAUCES OR AMAZU
PONZU

Light And Medium Bodied

MORANDE RESERVA, PINOT NOIR,
VALLE DE CASABLANCA, CHILE 07-08

CHATEAU COMTE DE FERBOY, GRAND
VIN DE BORDEAUX, FRANCIA 06

TORRES 'SALMOS' PRIORATO, ESPAÑA
06

PESQUERA RESERVA 05-06

ICARO, MEXICO 06

JOSEPH DROUHIN, NUITS SAINT
GEORGES, BORGOÑA 96-05

These Types Of Dishes Are Being Served



LAMB CHOPS

SPICY TUNA

LAMB

APPETIZER

MEAT

DESSERTS

Ingredients Used



EDAMAME

TOFU

SALMON

TUNA

SHRIMP

UNAGI

SOFT SHELL CRAB

CHOCOLATE

PEAS

Robust And Spicy

SANTO TOMAS, BARBERA, BAJA
CALIFORNIA 05

AVE, MALBEC PREMIUM, MENDOZA 07

TERRAZAS, MALBEC 'RESERVA',
ARGENTINA 06

TERRAZAS, SYRAH 'RESERVA',
ARGENTINA 06

LUIGI BOSCA, MALBEC 'RESERVA',
ARGENTINA 06-07

TAHUAN CATENA, SYRAH, ARGENTINA
05

Nobu - Arcos Bosques Menu



MONTE XANIC, MALBEC, EDICION
LIMITADA, VALLE DE GUADALUPE 07

HACIENDA DEL PLATA, MALBEC
RESERVA, MENDOZA 06

ERNESTO CATENA SIESTA, MALBEC,
ARGENTINA 06

ALBERT BICHOT, CHATEAUNEUF DU
PAPE, FRANCIA 06

CASA GRANDE, SHIRAZ GRAN
RESERVA, VALLE DE PARAS, MEXICO
05/06

BANFI, BRUNELLO DI MONTALCINO,
ITALIA 01-04

Champagne

LOUIS ROEDERER BRUT PREMIER NV

MOET CHANDON, BRUT IMPERIAL NV

VEUVE CLICQUOT, DEMI SEC NV

VEUVE CLICQUOT, BRUT 'YELLOW
LABEL ' NV

RUINART 'BLANC DE BLANCS ' NV

BOLLINGER 'SPECIAL CUVÉE ' NV

DOM PERIGNON, BRUT 00

VEUVE CLICQUOT 'LA GRANDE DAME ',
BRUT 96

BOLLINGER 'GRANDE ANNEE ' 99

KRUG, BRUT 'GRANDE CUVÉE ' NV

CRISTAL, LOUIS ROEDERER 02

CANARD DUCHENE BRUT N/V

PERRIER JOUET CUVÉE BELLE EPOQUE
2000

Dessert

BANANA HARUMAKI

ALMOND CITRUS

ART CHOCOLATE

CHEESE CAKE EVOLUTION

FROYO

HELADOS O SORBETES

SAKE DE FRUTAS

WHISKY CAPUCCINO

SATANDAGI

CREMOSO TROPICAL

WHITE CHOCOLATE CREMOSO

JAZMINE SOUP

NOBU'S TIRAMISU

MANZANA BUTTER SCOTCH MISO

Nobu's Hot Stone

KOBE JAPANESE P/OZ.

KOBE AMERICAN P/OZ.

CARNE DE RES WAGYU IMPORTADA DE
JAPÓN 490 POR 1 OZ. 28.75 GRS)

CARNE DE RES WAGYU IMPORTADA DE
USA 290 POR 1 OZ.(28.75 GRS)

DISPONIBLE CON SU SELECCIÓN DE
ESTILO Y SALSA

TATAKI, NEW STYLE, KUSHI YAKI,
TOBAN YAKI, STEAK, TACOS.

RIB EYE IMPORTADO

BEEF KUSHIYAKI ANTICUCHO

CHICKEN KUSHIYAKI ANTICUCHO

SALMON KUSHIYAKI ANTICUCHO

SHRIMP KUSHIYAKI ANTICUCHO

OCTOPUS KUSHIYAKI ANTICUCHO

VEGETABLES KUSHIYAKI ANTICUCHO

SHOJIN

Nobu's Selection

VIÑAS DEL VERO, GEWURZTRAMINER,
SOMONTANO, ESPAÑA 04 05

Nobu - Arcos Bosques Menu



TERRAS GAUDAS, ALBARIÑO, RIAS
BAIXAS 07

SICHEL, POUILLY- FUISSE, BORGOÑA 02
04

CLOUDY BAY, SAUVIGNON BLANC,
NUEVA ZELANDA 07

LOUIS JADOT, PULIGNY- MONTRACHET,
BORGOÑA 06

SANTO TOMAS, UNICO,BAJA
CALIFORNIA 04-05

ALION, RIBERA DEL DUERO, COSECHA
05-06

FLOR DE PINGUS, RIBERA DEL DUERO,
ESPAÑA 06-07

CHATEAU CHEVAL BLANC, 1ER GRAND
CRU, ST EMILION 01-04

VEGA SICILIA 'RESERVA ESPECIAL
UNICO ', RIBERA DEL DUERO, ESPAÑA

CHATEAU HAUT BRION, 1ER GRAND
CRU CLASSE PESSAC LEOGNAN 05

CHATEAU LAFITE-ROTHSCHILD,
PAUILLAC 97-05

CHATEAU MARGAUX, 1ER GR. CRU
CLASSE 94-06

CHATEAU LATOUR, 1ER GRAND CRU
CLASSE, PAUILLAC 05

Rich And Full Bodied

VIÑAS DE VERO, CHARDONNAY,
SOMONTANO, ESPAÑA 07

GRAN VIÑA SOL, CHARDONNAY,
PENEDES, ESPAÑA 08

SANTA HELENA, CHARDONNAY, VALLE
CENTRAL, CHILE 08

STONE CELLARS, CHARDONNAY,
CALIFORNIA 06 07

LA CHABLISIENNE, CHABLIS 'LA
PIERRELLE ', BORGOÑA 06

ALBERT BICHOT, POUILLY FUISSE,
BORGOÑA 07

PATRIARCHE, PULIGNY MONTRACHET,
BORGOÑA 06

SANTO TOMAS, CABERNET SAUVIGNON,
BAJA CALIFORNIA 05

MONTES ALPHA, MERLOT, VALLE DE
COLCHAGUA, CHILE 06-07

MONTES ALPHA, CAB. SAUVIGNON,
VALLE DE COLCHAGUA, CHILE 06-07

MONTE XANIC, CAB. SAUVIGNON
MERLOT, VALLE DE GUADALUPE 06

PARAMO CRIANZA, RIBERA DEL DUERO,
ESPAÑA 03

MATARROMERA, RIBERA DEL DUERO
'RESERVA ' ESPAÑA 04-05

BRACAMONTE RESERVA, RIBERA DEL
DUERO, ESPAÑA 00

GAJA 'CA ' MARCANDA ', TOSCANA,
ITALIA 05-06

Hot Dishes

ROCK SHRIMP TEMPURA WITH BUTTER
PONZU

ROCK SHRIMP TEMPURA WITH CREAMY
SPICY

SQUID PASTA

SCALLOPS WITH WASABI PEPPER
SAUCE

FISH AND CHIPS NOBU STYLE

WHITE FISH WITH JALAPEÑO SAUCE

RIB EYE TACOS (4)

KOBE GYOZAS WITH FOIE GRAS

CHILEAN SEABASS WITH DRY MISO
SAUCE

BLACK PEPPER CHILEAN SEABASS

NOBU'S SEAFOOD PAELLA

CRISPY OYSTERS (3)

SHRIMP LOBSTER WITH SPICY LEMON
SAUCE

Nobu - Arcos Bosques Menu



BEEF TOBAN-YAKI
MUSHROOM TOBAN-YAKI
TOFU TOBAN-YAKI
TORO TOBAN-YAKI
SEAFOOD TOBAN-YAKI
MIX VEGETABLES TOBAN-YAKI

Cold Dishes

SPICY MISO CHIPS TUNA OR SCALLOP (5)
TUNA OR SALMONTACOS (4)
LOBSTER TACOS (4)
ALASKAN KING CRAB TACOS (4)
OYSTERS WITH NOBU SAUCES (4)
YELLOWTAIL TARTAR WITH CAVIAR
SALMON TARTAR WITH CAVIAR
SPICY CRISPY RICE (ATÙN, CALLO Ò SALMÓN)
SALMON TATAKI WITH CILANTRO SAUCE
SHIROMI DRY MISO

SALMON KELP ROLL
KAMPACHI WITH BABY ARTICHOKE YUZU
SEARED TORO KARASHI SU MISO
JAPANESE SCALLOP TIRADITO
FHUACHINANGO TIRADITO KUMAMOTO OYSTERS (5) TIRADITO
BEEF SASHIMI NEW STYLE
SALMON SASHIMI NEW STYLE
JAPANESE SCALLOP SASHIMI NEW STYLE
WHITE FISH SASHIMI NEW STYLE
KUMAMOTO OYSTER(5)SASHIMI NEW STYLE
TOFU SASHIMI NEW STYLE
ASIAN MESCULIN DRY MISO SHRIMP
TUNA SASHIMI SALAD MATSUHISA OR SPICY TUNA
SALMON SASHIMI PAPER THIN SALAD
LOBSTER SALAD (1/2)
HUACHINANGO TIRADITO

Nobu - Arcos Bosques

Av. Paseo de Tamarindos #90
local 21 A . planta baja. Col.
Bosques de las Lomas 05120
Mexico City, Las Vegas, United
States

Opening Hours:
Monday 13:00-23:00
Tuesday 13:00-23:00
Wednesday 13:00-23:00
Thursday 13:00-00:00
Friday 13:00-00:00
Saturday 13:00-00:00
Sunday 13:00-18:00

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