



Nobu - Arcos Bosques Menu

<https://menulist.menu>

Av. Paseo de Tamarindos #90 local 21 A . planta baja. Col. Bosques de las Lomas 05120
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A **comprehensive menu** of Nobu - Arcos Bosques from Las Vegas covering all 325 menus and drinks can be found here on the card. For seasonal or weekly deals, please get in touch via phone or use the contact details provided on the website. What [Kyla Reichert](#) likes about Nobu - Arcos Bosques:

I am from Afghanistan and always been searching for Afghani food around DFW but after two years finally found my favorite one. Took my girl for date here and she loved it too. The lamb kabob and Saffron rice was incredible. We decided to go here every other week. And great service Ever !!! [read more](#). The restaurant and its rooms are wheelchair accessible and thus reachable with a wheelchair or physiological limitations, Depending on the weather, you can also sit outside and be served. In the Nobu - Arcos Bosques from Las Vegas, using a lot of fresh vegetables, fish and meat, **easy-to-digest, tasty Japanese dishes** are prepared, In addition, the *charming desserts* of the establishment shine not only on children's plates or in the eyes of the little guests. After the meal (or during it), you can also relax at the bar with a alcoholic or non-alcoholic drink, the menu also includes delicious vegetarian meals.

Nobu - Arcos Bosques Menu

Salads

ARTICHOKE SALAD

Non alcoholic drinks

WATER

Appetizers

EMPANADAS

Soups

SPICY SEAFOOD SOUP

Sushi Rolls

EEL AND CUCUMBER

10 most popular

SALMON AVOCADO

Sets

OMAKASE

Spaghetti

CREMA

Sandwiches

CALIFORNIA SANDWICH

Seafood

SHRIMP WITH SPICY GARLIC SAUCE

Sweets

CHOCOLATE CAKE

Fish

SMOKED SALMON

Starters

SQUID TEMPURA

Sushi - Nigiri

MASAGO

Hosomaki Sushi

ANAGO

Beef

RIB EYE

Breaded Special Rolls

LOBSTER ROLL

Postres

MOCHIS

Ensaladas

ENSALADA DE PULPO

Inside Out Rolls

YELLOWTAIL JALAPEÑO

Sushi-Special Roll

TUNA TEMPURA ROLL

Baked Potatoes

MEXICAN STYLE

Nobu - Arcos Bosques Menu

Verschiedene Speisen - Ab 18:00 Uhr

HIRAME

Tempura

KAKIAGE TEMPURA

Main

CREAMY SPICY SHRIMP

Inside-Out-Maki Sushi

SALMON SKIN

Meat Dishes

BEEF TENDERLOIN

Asian specialties

EDAMAME

Temaki Handrolle

NEGI TORO

Sushi Catering

KOHADA

Omlette

TAMAGO

Vegetables

WARM MUSHROOM SALAD

Bellissima Eis

SGROPPINO

Aperitifs

PISCO SOUR

Munchies

SHRIMP TEMPURA

Specialty Dishes

TORO JALAPEÑO

Soup and Salad

SALMON SKIN SALAD

Modifiers

AGUA,

Champagne & Sparkling

PERRIER JOUET, GRAND BRUT NV

Appetizer From Kitchen

NASU MISO

Dinner Entrées

LAMB SHANK

Sushi & Sashimi A La Carte

KANPACHI

Sushi & Sashimi

SEA BREAM JAPONÉS

Nobu - Arcos Bosques Menu

Seafood Entrees

SCALLOPS WITH SPICY GARLIC SAUCE

Steak Additions

ALASKAN KING CRAB

Sushi Or Sashimi

OCTOPUS

Appetizer From Sushi Bar

TUNA TATAKI

Small Dishes

MIXED SEAFOOD CEVICHE

Tempura Entrees

SCALLOP TEMPURA

Sushi And Sashimi A La Carte

BLUE FIN TORO

FROM THE RAW BAR

OYSTER SHOOTER

Izakaya From Mountain

CUCUMBER SUNOMONO

Izakaya From Ocean

OCTOPUS SUNOMONO

DONBURI (RICE BOWLS) -

Available until 3:00 pm

TOFU TEMPURA

Drinks

DRINKS

Matsuhisa Special Cold Dishes

TORO TARTAR WITH CAVIAR

Nobu Salad

KELP SALAD

Small Cold Plates

OCTOPUS TIRADITO

Sides & Add Ons

FIELD GREENS

Tempura Appetizer

WHITE FISH

Nobu Dessert Menu

BANANA TOBAN YAKI

Usuzukuris

SHIROMI USUZUKURI

Condiments and Sauces

HUMMUS

Nobu - Arcos Bosques Menu

Tinto Israeli

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

FILETE

Sashimi & Nigiri

AWABI

Sashimi *

BOTAN EBI

Shellfish and Starters

SHISHITO PEPPERS

Nobu Yakimono

ORGANIC CHICKEN

NOBU COLD DISHES CLASSIC

YELLOWTAIL SASHIMI WITH JALAPEÑO

Restaurant Category

VEGETARIAN

Sushi Nigiri

IKURA

SABA

Soup

MUSHROOM SOUP

CLEAR SOUP

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

Nobu - Arcos Bosques Menu

Martinis

BLACKBERRY HARVEST

PISCO MORA

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

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

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

Nobu - Arcos Bosques Menu

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

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

These types of dishes are being served



LAMB CHOPS

SPICY TUNA

APPETIZER

LAMB

DESSERTS

Nobu - Arcos Bosques Menu

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

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

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

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

HACIENDA DEL PLATA, MALBEC RESERVA, MENDOZA 06

Nobu - Arcos Bosques Menu

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

Dishes are prepared with



TOFU

SALMON

WE HAVE

SHRIMP

UNAGI

VEGETABLE

SOFT SHELL CRAB

TERNERA

TRAVEL

BEEF

MEAT

CHOCOLATE

PEAS

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.

Nobu - Arcos Bosques Menu

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

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

Nobu - Arcos Bosques Menu

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

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

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Bosques de las Lomas 05120
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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

Made with menulist.menu

