



## Nobu DC Tanoshi Hour Menu

Available from 5pm to 7pm in the Bar & Cocktail Area

### BEVERAGES

Cucumber Martini	10
<i>Grapefruit Vodka, Cucumber Juice, Lychee Juice</i>	
Hakka Nigori	10
<i>Hokusetsu Nigori Sake, Coconut Water, Lemon, Mint</i>	
Akashi Ume Sour	10
<i>Akashi Ume Whisky, Plum Liqueur, Lemon, Honey</i>	
Lychee Martini	10
<i>Spring 44 Vodka, Lychee Juice, Elderflower Liqueur</i>	
Canella, Prosecco Brut, Italy	9
Vanderpump Rose, Provence, France	9
Wither Hills, Sauvignon Blanc, Marlborough, NZ	9
Elouan, Pinot Noir, Oregon	9
Hokusetsu Junmai Sake	8
Hokusetsu Nigori Sake	8

### TANOSHI BITES

Edamame Choclo *	8
Avocado Jalapeno	12
Salmon Belly Yuzu Miso with Wasabi Salsa	12
Sushi Rolls ( <i>Choice of 2</i> )	12
<i>Spicy Tuna, Yellowtail Scallion, Salmon Avocado, Cucumber Avocado *</i>	
Nigiri Selection ( <i>No Substitutions</i> )	12
<i>Tuna, Whitefish, Salmon, Shrimp</i>	
Umami Chicken Karaage	12
Black Cod Butter Lettuce	10
Wagyu Foie Gras Dumplings	12
DC Wagyu Beef Slider	12
Crispy Curried Chilean Seabass	12

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



## DINNER MENU

### COLD

Nobu Tacos (Tuna or Short Rib – <i>price per piece</i> )	9
Baby Spinach Salad *	18
Salmon New Style	26
Yellowtail Jalapeno	27
Whitefish Dry Miso	26
Sashimi Salad with Seared Tuna	29
Seafood Ceviche	26

### JAPANESE “A5” WAGYU

Tataki, New Style, Steak, Flambe

*\$38 per Ounce*

### HOT

Miso Soup	7
Rock Shrimp Tempura Creamy Spicy Sauce	28
Scallops with Jalapeno Salsa	24
Black Cod Miso	38
Arctic Char Spicy Cilantro	34
Crispy Rice with Spicy Tuna	26
Beef Toban Yaki	38
Mushroom Toban Yaki *	10

*Vegetarian options \**