

THE  
50 MOST  
BEAUTIFUL &  
INFLUENTIAL

# Vick San

Three Decades of Culinary Mastery  
and the Evolution of a Legacy

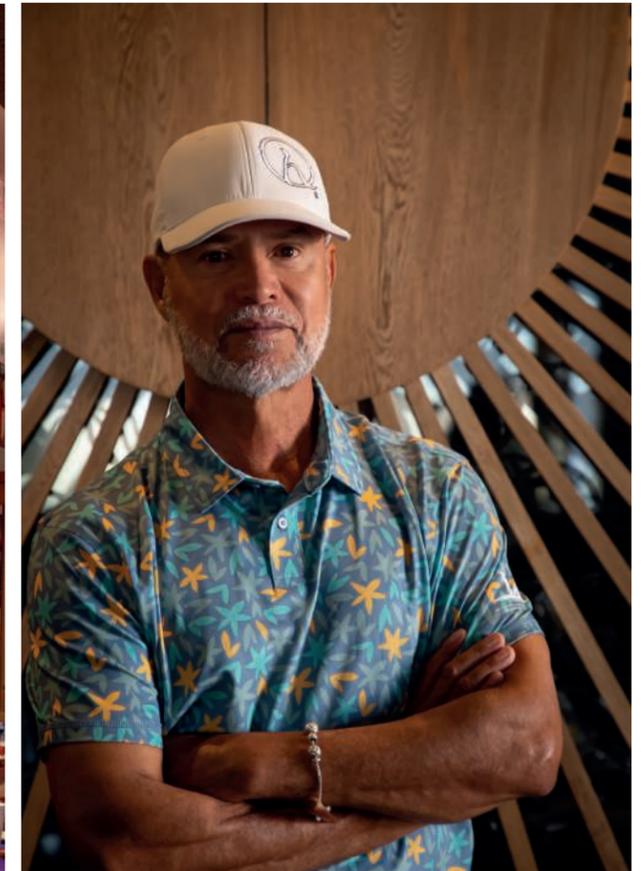
All photographs are  
by J. Kevin Foltz

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ore than a restaurant, **NickSan** is a destination—a place where time slows, and each service reaffirms a cuisine defined by identity, consistency, and passion. It is a culinary language that does not seek explanation, but emotion; one that, once experienced, endures.

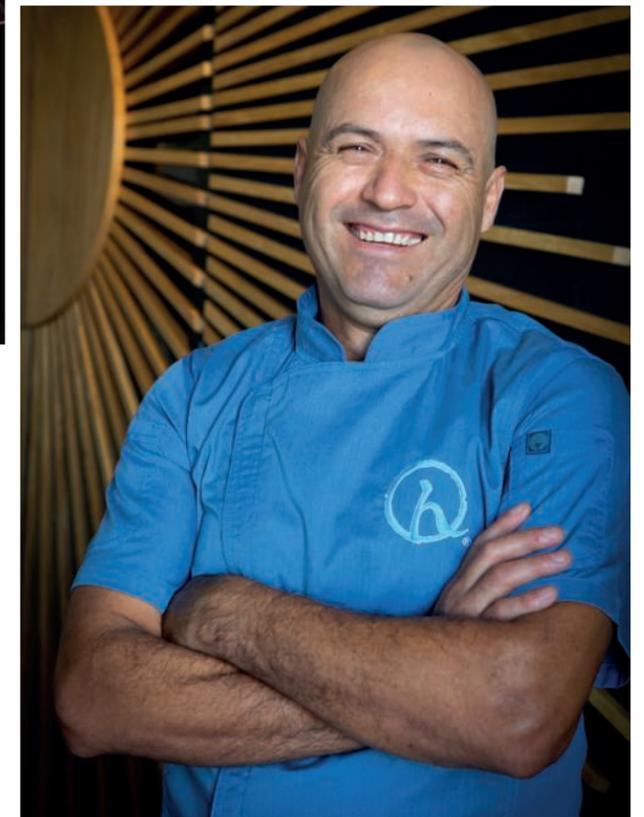
From its legendary roots on the golden coast of Baja California Sur, **NickSan** has transcended its status as a local favorite to become a global gastronomic landmark. Celebrating its **32nd anniversary in 2026**, this iconic institution has not only pioneered Japanese-inspired cuisine in Los Cabos but has fundamentally redefined the region's luxury dining landscape.

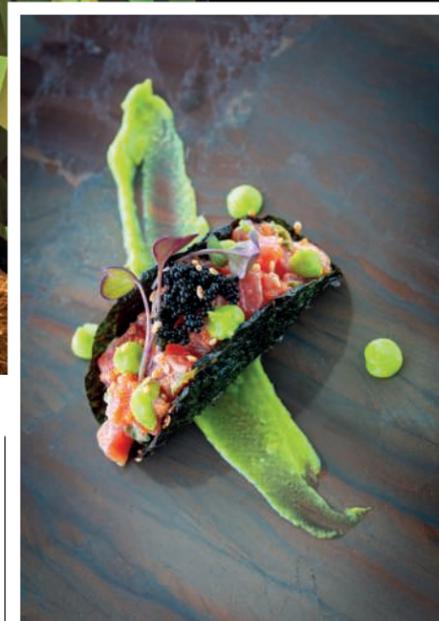
Founded in October 1994, NickSan emerged from an extraordinary friendship between two chefs from very different worlds: **Ángel Carbajal** and **Masayuki Niikura**. Their partnership laid the foundation for a unique cultural marriage—blending the surgical precision of Japanese technique with the vibrant flavors and coastal bounty of Mexico.



Above: Chef-Owner Ángel Carbajal. Photograph by J. Kevin Foltz. NickSan, Palmilla location. Taken in October 2025.

Below: Executive Chef Edgar Carbajal. Photograph by Kevin Foltz. NickSan, Palmilla location. Taken in October 2025.





Central to this story is **Chef Ángel Carbajal**, whose vision and dedication have guided the restaurant since its earliest days. His mastery has not only captivated the most discerning international travelers but has earned the highest praise from the world's most respected culinary icons. After experiencing the menu firsthand, the legendary **Chef Jeremiah Tower**—a pioneer of modern American cuisine—offered a tribute that resonates as a testament to NickSan's international stature: "One of the best restaurant and food nights of my life, and it has been long enough by now to visit thousands of restaurants all over the world. Ángel is a genius and a master of touch and taste."

Such a profound endorsement from a global master reaffirms **NickSan's** place on the world stage. It is a recognition of the "genius" that Tower described—a delicate balance of touch and taste that continues to evolve today with a next generation of talent in the kitchen.

While its heritage remains anchored in the **iconic inaugural location in downtown Cabo San Lucas**, the brand's influence has expanded to the most exclusive enclaves of the peninsula. A second location at **The Shoppes at Palmilla**, situated in the Los Cabos Tourist Corridor, offers diners a sophisticated setting with stunning views, perfect for the celebratory and intimate evenings that define the NickSan experience.

As **NickSan** celebrates 32 years in 2026, it stands not just as a restaurant, but as a legacy—a celebration of friendship, innovation, and the unforgettable flavors that emerge when two great culinary traditions unite. For those visiting Los Cabos from New York, Miami, and beyond, its story is an invitation to a journey: one that honors the past while inviting discovery in every bite.

Welcome to the NickSan experience—a journey of discovery in every bite.

**RESERVATIONS & LOCATIONS**

**NICKSAN DOWNTOWN CABO**  
The Historic Inaugural Location  
Blvd. Marina Lote 1, Plaza de la Danza, Centro,  
Cabo San Lucas.  
+52 (624) 143 2491 | cabo@nicksan.com

**NICKSAN PALMILLA**  
Sophisticated Dining & Ocean Views  
The Shoppes at Palmilla, Carr.  
Transpeninsular Km. 27.5.  
+52 (624) 144 6262 | palmilla@nicksan.com

As **NICKSAN CELEBRATES 32 YEARS** in 2026, it stands not just as a restaurant, but as **A LEGACY**—a celebration of friendship, innovation, and the **UNFORGETTABLE FLAVORS** that emerge when two great culinary traditions unite.