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## TAKEOUT MENU

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### SUSHI BAR STARTERS

Spicy Tuna Crispy Rice	18
Tuna Tataki with Tosazu	25
Toro Rosa with Spicy Miso (2pc)	24

### KITCHEN STARTERS

Edamame	7
Shishito Peppers	8
Black Cod Miso in Limestone Lettuce (1pc)	7
Gyoza (3pc) - chicken, beef, or lamb	15
<small>*3pc order per protein; no mixing</small>	

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### MATSUHISA SIGNATURE STYLE SASHIMI

<b>Tiradito</b>	<b>22</b>
<small>whitefish, octopus, scallop</small>	
<b>New Style</b>	<b>22</b>
<small>whitefish, salmon, scallop</small>	
<b>Yellowtail Jalapeño</b>	<b>24</b>
<b>Salmon Su Miso</b>	<b>24</b>
<b>Tai Dry Miso</b>	<b>26</b>
<b>Bincho Truffle</b>	<b>30</b>

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### SALADS

<b>Mixed Green with Matsuhisa Dressing</b>	<b>9</b>
<b>Baby Spinach Salad with Dry Miso</b>	<b>15</b>
<small>with grilled shrimp - 22</small>	
<b>Sashimi Salad with Matsuhisa Dressing</b>	<b>24</b>
<b>Warm Mushroom Salad</b>	<b>20</b>
<b>Cucumber Sunomono</b>	<b>9</b>
<small>with crab - 24</small>	
<small>with shrimp - 20</small>	
<small>with octopus - 20</small>	
<b>Salmon Skin Salad</b>	<b>15</b>

### SOUPS

<b>Miso Soup</b>	<b>6</b>
<b>Miso Soup with Clam</b>	<b>6.5</b>
<b>Mushroom Soup</b>	<b>5</b>




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**MATSUHISA SPECIALTIES**

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<b>Japanese Eggplant</b>	10	<b>King Crab Tempura</b>	29
<b>Lamb Chop (1pc)</b>	12	<b>Black Cod Miso (filet)</b>	29
anticucho or wasabi pepper sauce		<b>Free Range Grilled Chicken</b>	29
<b>Skewers (2pc)</b>		teriyaki or wasabi pepper sauce	
anticucho or teriyaki sauce		<b>Sea Bass</b>	30
Chicken - 11		dry miso or balsamic teriyaki	
Salmon - 11		<b>Grilled Salmon</b>	32
Beef - 13		wasabi pepper or teriyaki	
<b>Rock Shrimp Tempura</b>	19	<b>Filet Mignon</b>	38
creamy spicy or butter ponzu		wasabi pepper or teriyaki	

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**MIYAZAKI WAGYU BEEF**

Sushi 15/piece

Tataki or Balsamic Teriyaki 38/oz (2oz minimum)

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**NIGIRI SUSHI AND SASHIMI (2PC)**

<b>Ama Ebi (sweet shrimp)</b>	12
<b>Anago (sea eel)</b>	10
<b>Bincho (albacore)</b>	9
<b>Ebi (shrimp)</b>	9
<b>Hamachi (yellowtail)</b>	10
<b>Hotate (scallop)</b>	9
<b>Kani (snow crab)</b>	13
<b>Maguro (tuna)</b>	11
<b>Maguro Tataki (seared tuna)</b>	11
<b>Shake (salmon)</b>	10
<b>Tai (Japanese snapper)</b>	12
<b>Tako (octopus)</b>	9
<b>Toro (tuna belly)</b>	24
<b>Toro Aburi (seared tuna belly)</b>	24

**SUSHI ROLLS**

<b>California</b>	13
<b>Kappa (cucumber)</b>	6
<b>Negihama</b>	9
<b>Negitoro</b>	16
<b>Spicy Tuna</b>	9
<b>House Special</b>	14
<b>Salmon Skin</b>	11
<b>Shrimp Tempura</b>	13
<b>Tuna Asparagus</b>	9
<b>Tekka</b>	8
<b>Vegetable</b>	11
<b>Baked Crab</b>	12
(handroll only)	
<b>Soft Shell Crab</b>	14
(cut roll only)	
<b>Tiradito Roll</b>	21
(cut roll only)	
<b>New Style Roll</b>	21
(cut roll only)	



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## SPARKLING AND WHITE WINE

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### Sparkling

NV Mionetto Prosecco Brut, Italy	44
NV Nobu 'Grand Cru' Champagne Brut, France	90
NV Laurent-Perrier Champagne Brut <b>Rosé</b> , France	114
2008 Veuve Cliquot Champagne Brut <b>Rosé</b> , France	225
2010 Pierre Peters 'Les Chetillons' Grand Cru Champagne Brut, France	285

### Lighter, Brighter Whites

2019 Macfadden Family 'Blue Quail' Pinot Gris, Potter Valley, California	44
2018 Jean-Marc Brocard 'Sainte Claire' Chablis, France	52
2018 Bründlemayer 'Colorado Cuvee' Gruner Veltliner, Austria	56
2017 Fabien Duveau 'Origine' Chenin Blanc, Saumur, France	62
2018 François Crochet Sancerre, France	64
2018 Jules Taylor, Sauvignon Blanc, Marlborough, New Zealand	70
2016 Patrick Piuze 'Découverte' Chablis, France	80
2005 Daniel-Etienne Defaix 'Côte de Lechet 1er Cru' Chablis, France	128
2016 Veyder-Malberg '2B' Riesling, Wachau, Austria	140
2015 Domaine Laroche 'Blanchot Grand Cru' Chablis, France	228

### Full, Powerful Whites

2018 Triennes 'Sainte Fleur' Viognier, France	52
2017 Matthiasson 'Linda Vista Vineyard' Chardonnay, Napa, California	66
2014 DuMol "claire" Chardonnay, Napa Valley, California	92
2015 HdV 'Hyde Vineyard' Chardonnay, Carneros, Napa, California	135
2015 Buisson-Charles 'Les Tessons' Meursault, France	168
2016 Kongsgaard Chardonnay, Napa, California	225
2015 François Carillon 'Les Folatères 1er Cru' Puligny-Montrachet, France	233
2016 Jean Louis Chave L'Hermitage, France	445

### Dry Rosés

2018 Jigar 'Tollini Vineyard' Mendocino, California	48
2017 Domaines Ott 'Château de Selle' Côtes de Provence Cru Classé, France	115



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## RED WINE BY THE BOTTLE

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### Light Reds

2017 Hitching Post 'Hometown' Pinot Noir, Central Coast, California	56
2017 Borne 'Mile Marker 33.89' Pinot Noir, Anderson Valley, California	60
2017 Smockshop Band Zinfandel, Columbia Valley, Oregon/Washington	65
2018 Matsuhisa Pinot Noir, Russian River Valley, California	80
2017 Occhipinti Frappato, Sicily, Italy	90
2016 Sylvain Pataille Bourgogne, France	97
2014 Geantet-Pansiot Gevrey-Chambertin, France	120
2017 Hiyu 'Arco Iris' Pinot Noir Blend, Columbia Gorge, Oregon	150
2016 Peter Michael 'Ma Danseuse' Pinot Noir, Fort Ross-Seaview, California	270
2010 Domaine G. Roumier Chambolle-Musigny, France	580

### Full Bodied Reds

2014 Cuné 'Reserva' Rioja, Spain	56
2016 Costers del Priorat 'Petit Pissares' Priorat, Spain	60
2015 J. McClelland Merlot, Napa, California	66
2017 Matsuhisa 'Private Selection' Cabernet, Sonoma, California	75
2013 Gramercy Cellars 'Inigo Montoya' Tempranillo, Walla Walla, Washington	100
2015 K Vintners 'The Beautiful' Syrah, Walla Walla, Washington	115
2014 Silver Oak Cabernet, Alexander Valley, California	190
NV Overture by Opus One, Napa, California	282
1995 Château Lafon-Rochet Saint Estéphe, Bordeaux, France	315

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## BEER

Large Kirin Bottle (20oz)	11
Large Sapporo Bottle (20oz)	13
Great Divide Samurai Can (12oz)	9
Wednesday Cat White Can (12oz)	9
Yoho "Sorry" IPA Can (12oz)	12
Echigo Red Bottle (12oz)	15



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## SAKE

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500mL Hokusetsu Nigori	<i>Ripe fruit balances sour notes (unfiltered)</i>	50
720mL Nobu Junmai Ginjo '71'		100
500mL Nobu Junmai Daiginjo		100
500mL Nobu TK40 Dai-Ginjo		125
1.8L Hokusetsu Onigoroshi	<i>Crisp, dry</i>	150
1.8L Hokusetsu 'Music' Onigoroshi	<i>Earthy, rich</i>	150
1.8L Nobu Junmai Ginjo '71'	<i>Fragrant, bright</i>	235
1.8L Hokusetsu Dai-Ginjo	<i>Rustic, mineral-driven</i>	250
1.5L Nobu Junmai Daiginjo	<i>Dry, clean, complex, fruit and flower</i>	285
1.5L Nobu TK40 Dai-Ginjo	<i>Silky, complex, fruit, clean, crisp finish</i>	350
1.8L Nobu YK35 Dai-Ginjo	<i>Delicate, sophisticated, full, floral</i>	595
720mL Nobu Enshinbunri Dai-Ginjo	<i>Cleanest expression of YK35 (centrifuged)</i>	395
720mL Hikari Junmai Dai Ginjo	<i>Elegant, orange and elderflower (centrifuged)</i>	670

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## COCKTAIL

### The Gardener

Corazon Blanco Tequila, Lime, Ginger, Cilantro, Serrano, Demararra

60 (16oz - serves four)

30 (8oz - serves two)

with Don Julio 1942

116 (16oz - serves four)

58 (8oz - serves two)