



TAKEOUT MENU

SUSHI BAR STARTERS

Spicy Tuna Crispy Rice	19
Tuna Tataki with Tosazu	26
Toro Rosa with Spicy Miso (2pc)	24

KITCHEN STARTERS

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

MATSUHISA SIGNATURE STYLE SASHIMI

Tiradito	23
whitefish, octopus, scallop	
New Style	24
whitefish, salmon, scallop	
Yellowtail Jalapeño	25
Salmon Su Miso	26
Tai Dry Miso	26
Bincho Truffle	30

SALADS

Mixed Green with Matsuhisa Dressing	10
Baby Spinach Salad with Dry Miso	16
with grilled shrimp - 23	
Sashimi Salad with Matsuhisa Dressing	26
Warm Mushroom Salad	20
Cucumber Sunomono	9
with crab - 24	
with shrimp - 20	
with octopus - 20	
Salmon Skin Salad	15

SOUPS

Miso Soup	6
Miso Soup with Clam	6.5
Mushroom Soup	5



MATSUHISA SPECIALTIES

Japanese Eggplant	11	King Crab Tempura	30
Lamb Chop (1pc)	12	Black Cod Miso (filet)	31
anticucho or wasabi pepper sauce		Free Range Grilled Chicken	29
Skewers (2pc)		teriyaki or wasabi pepper sauce	
anticucho or teriyaki sauce		Sea Bass	30
Chicken - 12		dry miso or balsamic teriyaki	
Salmon - 12		Grilled Salmon	32
Beef - 13		wasabi pepper or teriyaki	
Rock Shrimp Tempura	20	Filet Mignon	38
creamy spicy or butter ponzu		wasabi pepper or teriyaki	

MIYAZAKI WAGYU BEEF

Sushi 15/piece

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

NIGIRI SUSHI AND SASHIMI (2PC)

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

SUSHI ROLLS

California	13
Kappa (cucumber)	6
Negihama	11
Negitoro	17
Spicy Tuna	11
House Special	13
Salmon Skin	11
Shrimp Tempura	14
Tuna Asparagus	9
Tekka	8
Vegetable	11
Baked Crab	12
(handroll only)	
Soft Shell Crab	14
(cut roll only)	
Tiradito Roll	22
(cut roll only)	
New Style Roll	21
(cut roll only)	

These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please inform the restaurant of food allergies.



SPARKLING AND WHITE WINE

Sparkling

NV Mionetto Prosecco Brut, Italy	44
NV Nobu 'Grand Cru' Champagne Brut, France	90
NV Laurent-Perrier Champagne Brut Rosé , France	114
2008 Veuve Cliquot Champagne Brut Rosé , 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



RED WINE BY THE BOTTLE

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

BEER

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



SAKE

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

COCKTAIL

The Gardener

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

48 (16oz - serves four)

24 (8oz - serves two)

with Don Julio 1942

92 (16oz - serves four)

46 (8oz - serves two)