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## DINNER MENU

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### \*SUSHI BAR STARTERS

Salmon or Yellowtail Tartar, caviar	28
Toro Tartar, caviar	34
Uni or Oyster Shooter	11
Oysters, Nobu salsas	18
Shiromi Usuzukuri	24
Tuna Tataki, tosazu	26
Toro Rosa, spicy miso	24
Spicy Tuna with Crispy Rice	19

### KITCHEN STARTERS

Edamame, sea salt	7
Shishito Peppers	8
*Tuna Chip, spicy miso	6
Nobu Taco: beef, *tuna or crab	8
Lobster Taco	9
Scallop, jalapeno salsa	12
Umami Chicken Wings	15
Black Cod, lettuce cup	8
Gyoza - chicken, beef, or lamb	15
Scallop, foie gras, lettuce cup	24
*Yellowtail Tataki, yuzu-miso	19

### MATSUHISA SIGNATURE STYLE SASHIMI

New Style Sashimi – beef, whitefish, salmon or scallop	24
Tiradito – whitefish, octopus or scallop	23
Yellowtail with Jalapeno	25
Salmon Su Miso	26
Tai Dry Miso	27

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## SALADS

Mixed Green, Matsuhisa dressing	10
Shiitake Mushroom, spicy lemon dressing	15
Hawaiian Hearts of Palm, jalapeno dressing	16
*Ceviche, mixed seafood	20
Baby Spinach, grilled shrimp, truffle yuzu	23
Sashimi Salad, Matsuhisa dressing	26
Lobster Salad, shiitake, spicy lemon dressing	45
Lobster Ceviche, lettuce cup	42
Cucumber Sunomono	9
<i>add crab</i> 24 <i>add shrimp or octopus</i> 20	
Ohitashi, spinach, tosazu	10
Salmon Skin, tosazu	15
Eringi Mushroom, truffle-yuzu	18
<i>add scallop or crab</i> 35	
Warm Mushroom Salad, yuzu dressing	20

## SOUPS

Udon Noodles	
chicken 17 tempura 18 seafood 20	
Soba Noodles	
chicken 17 tempura 18 seafood 20	
Miso Soup	6
Miso Soup with Clam	6.5
Mushroom	5
Spicy Seafood	20

## STONE OVEN

Mushroom, new style	10
Yellowtail Collar	18
Umami Sea Bass	29
King Crab Claw, misocucho	MP
Vegetable Tobanyaki	18

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## MATSUHISA SPECIALTIES

Rock Shrimp Tempura, butter ponzu or creamy spicy	20
Soft Shell Crab Spring Roll, ponzu mayo	20
Soft Shell Crab, black bean or spicy garlic	19
Uni Tempura, shiso, curry, yuzu, soy salt	12
Shoji, mixed vegetable tempura	14
King Crab Claw Tempura, butter ponzu	22
King Crab Tempura, amazu	30
Lamb Chop, anticucho or wasabi pepper sauce	12
Chicken Skewers, anticucho or teriyaki sauce	12
Beef Skewers, anticucho or teriyaki sauce	13
Shrimp Skewers, anticucho or teriyaki sauce	14
Salmon Skewers, anticucho or teriyaki sauce	12
Japanese Eggplant	11
Black Cod, sweet miso	31
Squid "Pasta," light garlic sauce	22
Abalone, light garlic sauce	32
Sea Bass, black truffle	43
Sea Bass - black bean, dry miso, or balsamic teriyaki	34
Scallops, wasabi pepper or spicy garlic sauce	36
Lobster, wasabi pepper or spicy garlic sauce	47
Salmon, wasabi pepper or teriyaki sauce	32
Filet Mignon, wasabi pepper or teriyaki sauce	38
Free Range Chicken, wasabi pepper or teriyaki sauce	29
Mushroom Tobanyaki	21
Seafood Tobanyaki	29

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## WAGYU BEEF

A-5 Japanese. Choice of Style: Tataki, New Style, or Himalayan Salt Rock

38/oz 2oz. *minimum*

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## TEMPURA

Asparagus	4
Avocado	5
Bell Pepper	4
Broccoli	4
Japanese Eggplant	4
Onion	4
Scallop	9
Shiitake	6
Sea Eel	8
Shrimp	9
Squid	7
Tofu	4
White Fish	8
Kabocha Squash	5

## SUSHI ROLLS

*6 pieces per order*

California	13
Eel and Cucumber or Avocado	9
Kappa <i>cucumber</i>	6
Lobster	20
Negihama <i>yellowtail and scallion</i>	11
Negitoro <i>blue fin belly and scallion</i>	17
Spicy Tuna	11
House Special Cut Roll	13
Salmon Skin	11
Shrimp Tempura	14
Soft Shell Crab Cut Roll	14
Tekka <i>tuna</i>	8
Tuna and Asparagus	9
Vegetable	11
Yellowtail and Okra	9
Baked Crab Handroll	12

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## SUSHI & SASHIMI (2pc/order)

Aji <i>Spanish mackerel</i>	12
Ama Ebi <i>sweet shrimp</i>	12
Anago <i>sea eel</i>	10
Awabi <i>abalone</i>	24
Alaskan King Crab	15
Bincho <i>albacore</i>	9
Ebi <i>shrimp</i>	10
Hamachi <i>yellowtail</i>	10
Hirame <i>fluke</i>	10
Hotate <i>scallop</i>	10
Ika <i>squid</i>	8
Ikura <i>salmon roe</i>	10
Kanpachi <i>amberjack</i>	13
Kani <i>snow crab</i>	13
Kohada <i>shad</i>	9
Maguro <i>tuna</i>	MP
Maguro Tataki	11
Saba <i>japanese wild mackerel</i>	10
Shake <i>salmon</i>	10
Smoked Salmon	9
Tai <i>japanese snapper</i>	12
Tako <i>octopus</i>	10
Tamago <i>egg</i>	7
Toro <i>tuna belly</i>	MP
Toro Aburi <i>seared tuna belly</i>	MP
Uni <i>sea urchin</i>	15
Unagi <i>freshwater eel</i>	10
Sushi Combo	34
Sashimi Combo	34
Hon Wasabi <i>fresh wasabi</i>	8

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## OMAKASE

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Experience the essence of Chef Nobu Matsuhisa's cuisine.

Nobu Signature Omakase \$125/person

Served family-style for parties of 7 or more.

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## DESSERTS

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Mochi Ice Cream	4
Housemade Ice Cream or Sorbet	4
Nobu Style Shaved Ice	13
Bento Box	15
<i>Chocolate Lava Cake, Green Tea Ice Cream, Berries</i>	
Fruit Plate	14
Rice Tobanyaki	10

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## WINES BY THE GLASS

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### CHAMPAGNE & SPARKLING

#### BRUT

	GLASS	BOTTLE
NV Mionetto Prosecco - Treviso, Italy	12	44
NV Delamotte Brut - Le Mesnil sur Oger, France	19	72
NV Louis Roederer 'Cristal' - Reims, France	65	256

#### ROSÉ

NV Laurent-Perrier Brut - Tours-Sur-Marne, France	28	114
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### WHITE WINES

#### PINOT GRIGIO

	GLASS	BOTTLE
McFadden Family <i>Blue Quail</i> - Potter Valley, California	12	44

#### MOSCOFILERO

	GLASS	BOTTLE
Skouras - Arcadia, Greece	12	44

#### CHARDONNAY

	GLASS	BOTTLE
Jean-Marc Brocard <i>Sainte Claire</i> - Chablis, France	14	52
<i>Matsuhisa</i> by Martin Ray - Sonoma, California	16	60
DuMOL <i>Clare</i> - Carneros, Napa Valley, California	24	92
Comtesse de Chérisey <i>Hameau de Blagny 1er Cru</i> - Puligny-Montrachet, France	36	140

#### SAUVIGNON BLANC

	GLASS	BOTTLE
François Crochet - Sancerre, France	17	64

#### GRÜNER VELTLINER

	GLASS	BOTTLE
Brundlmayer ' <i>Cuvée Colorado</i> ' Terrassen, Austria	15	56

#### VIOGNIER

	GLASS	BOTTLE
Triennes <i>Sainte Fleur</i> - Méditerranée, France	14	56

#### CHENIN BLANC

	GLASS	BOTTLE
Domaine Le Capitaine <i>Demi-Sec</i> - Vouvray, France	13	48

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## WINES BY THE GLASS

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### RED WINES

#### PINOT NOIR

	GLASS	BOTTLE
Hitching Post <i>Hometown</i> - Central Coast, California	15	56
Failla - Willamette Valley, Oregon	27	108
Geantet-Pansiot V.V. - Gevrey-Chambertin, France	35	140

#### NEBBIOLO

	GLASS	BOTTLE
Mauro Molino - Barolo, Italy	19	72

#### CABERNET FRANC

	GLASS	BOTTLE
I. Brand & Family Bayly Ranch - Paicines, California	17	64

#### TEMPRANILLO

		GLASS
	BOTTLE	
Cune Reserva - Rioja, Spain	15	56

#### GRENACHE

	GLASS	BOTTLE
Costers del Priorat Petit Pissarres - Priorat, Spain	16	60

#### CABERNET SAUVIGNON

	GLASS	BOTTLE
Pride - Napa/Sonoma, California	28	114

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## COCKTAILS

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MATSUTINI 15

Wheatley's Vodka, Sudachi Shochu, Passion Fruit,  
Japanese Yuzu, Champagne Topper. Served Up.

ELDERFLOWER GIMLET 14

Cucumber-infused Hangar One Vodka, St Germain,  
Fresh Lime, Cane Syrup. Served Up.

THE GARDENER

15

SipSmith Gin -or- Corazón Tequila, Serrano Pepper, Cilantro,  
Ginger, Fresh Lime. Served Up

**\*Nobu's Favorite Don Julio 1942 Añejo 29**

PERUVIAN MARGARITA 14

Espolon Reposado Tequila, Fresh Lime Juice,  
House Infused Peruvian Pepper Agave. Served on the Rocks

THE HEAD ANCHO 18

1-2-3 "Dos" Reposado Tequila, Ancho Reyes, Averna,  
Bitterman's Mole Bitters. Served on a Rock.

CZECH-MATE 15

Knob Creek Rye, Amaro Nonino, Becherovka, Angostura Bitters  
Served on the Rock

**\*Substitute Basil Hayden's Bourbon 18**

ORIGAMI BUFFALO 15

Earl Grey infused Buffalo Trace, Apple Cider, Lemon,  
Honey, Angostura Bitters. Served on the Rock

KYOTO PROTOCOL 17

Suntory Toki Whiskey, Fresh Strawberry, Lime, Honey,  
Laurent Perrier Rosé Champagne. Served on the Rocks

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## PREMIUM SAKE SELECTION

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Sake contains no sulfites and is gluten-free  
"All Matsuhisa Sakes are Dry & Vegan"

### COLD SAKE

#### HIKARI-JUNMAI DAI-GINJO CENTRIFUGED

Elegant Floral Flavors of Orange Blossom and Elderflower

Glass 70 Sm Bamboo 140 Lg Bamboo 280 720ml Bottle 670

#### NOBU YK35 DAI-GINJO ENSHIBUNRI

The Best Expression of YK35, Fragrance of Melons and White Flowers

Glass 50 Sm Bamboo 100 Lg Bamboo 200 720ml Bottle 495

#### NOBU YK35 DAI-GINJO

Delicate Aromas and a Sophisticated Finish

Glass 30 Sm Bamboo 60 Lg Bamboo 120

720ml Bottle 225 1.8 Lit. Bottle 595

#### NOBU TK40 DAI-GINJO *\*Nobu's Favorite*

Dry with Soft Texture and a Crisp After Taste

Glass 20 Sm Bamboo 40 Lg Bamboo 80

500ml Bottle 125 1.5 Lit. Bottle 350

#### NOBU JUNMAI DAI-GINJO

Medium Bodied, Clean, and Complex with Floral Notes

Glass 15 Sm Bamboo 30 Lg Bamboo 60

500ml Bottle 100 1.5 Lit. Bottle 285

#### HOKUSETSU DAI-GINJO

Subtle, Earthy Notes and Rustic Character

Glass 13 Sm Bamboo 25 Lg Bamboo 50 1.8 Lit. Bottle 250

#### JUNMAI GINJO '71'

Medium Bodied, Complex & Fruit Forward with a Bright Finish

Glass 11 Sm Bamboo 22 Lg Bamboo 44 720ml Bottle 105

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## PREMIUM SAKE SELECTION

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### MUSIC-AGED ONIGOROSHI

Full Bodied, Rich, and Earthy; Aged to Classical Music

*Glass* 10   *Sm Bamboo* 20   *Lg Bamboo* 40   *1.8 Lit. Bottle* 225

### DEMON SLAYER-ONIGOROSHI

Full Bodied, Rich and Crisp

*Glass* 8   *Sm Bamboo* 15   *Lg Bamboo* 30   *1.8 Lit. Bottle* 150

### NIGORI-UNFILTERED

Elegant with a Lot of Fruit Aromas and Clean Taste

*500 ml. Bottle* 50

## WARM SAKE

### DAI-GINJO

Earthy Notes with Rustic Characteristics

*Sm Carafe* 25   *Lg Carafe* 50

### JUNMAI

Semi-Dry and Mellow

*Sm Carafe* 15   *Lg Carafe* 30



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## BEER

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### DRAFTS

ODD13 n00b <i>Pale Ale, Colorado</i>		11
<i>Light citrus and tropical fruit, pine resin and biscuit notes, crisp, sour finish.</i>		
GREAT DIVIDE SAMURAI <i>Rice Ale, Colorado</i>		7
<i>Light citrus and tropical notes, leading to a yeasty, yet crisp finish.</i>		
SAPPORO <i>Lager, Japan/USA</i>		7
<i>Floral aromas of hops, crisp and refined bitterness preceding a clean finish.</i>		
KIRIN ICHIBAN <i>Lager, Japan/USA</i>		7
<i>Crisp, smooth and full-bodied.</i>		

### JAPANESE BRAND BOTTLED

ASAHI SUPER DRY <i>Lager, Canada</i>	355mL	7
<i>Elegant, pure, and crisp.</i>		
YOHO YONA YONA <i>Pale Ale, Japan</i>	350mL	10
<i>Tropical fruit tones interplay with caramel and pine.</i>		
KIRIN ICHIBAN <i>Lager, California</i>	22oz.	11
<i>Crisp, smooth and full-bodied.</i>		
YOHO WEDNESDAY CAT <i>White Ale, Japan</i>	350mL	13
<i>Bright, refreshing, notes of orange and spice carry you beyond Wednesday.</i>		
SAPPORO <i>Lager, Wisconsin</i>	20.3oz.	13
<i>Floral aromas of hops, crisp and refined bitterness preceding a clean finish.</i>		
ECHIGO KOSHIHIKARI <i>Rice Lager, Japan</i>	330mL	14
<i>Light, sweet maltiness, giving way to hints of honey, green tea, and earth.</i>		
ORION <i>Lager, Japan</i>	833mL	15
<i>Light and mild with faint notes of straw, hinting at malt on the finish.</i>		

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## BEER

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### JAPANESE BRAND BOTTLED

YOHO SORRY... IPA, Japan 350mL 15  
*Bright, refreshing, notes of orange and spice carry you beyond Wednesday.*

ECHIGO PREMIUM RED Ale, Japan 330mL 16  
*Chestnut, coffee, molasses attack. Malted dark chocolate and velvety.*

### OTHER BOTTLES

CLAUSTHAULER (N/A) Lager, Germany 12oz. 5

BUDWEISER Lager, Colorado 12oz. 5

BUD LIGHT Lager, Colorado 12oz. 5

PACIFICO Lager, Mexico 12oz. 5

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