



TAKEOUT MENU

*SUSHI BAR STARTERS

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
*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
Bincho Truffle	30

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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
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

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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
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

WAGYU BEEF

A-5 Japanese. Choice of Style: Tataki, New Style, or Balsamic Teriyaki

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

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DESSERTS

Bento Box	15
<i>Chocolate Lava Cake, Green Tea Ice Cream, Berries</i>	
Fruit Plate	14
Rice Tobanyaki	10

COCKTAILS

THE GARDENER – 8oz (serves two)	24
<i>SipSmith Gin -or- Corazón Tequila, Serrano Pepper, Cilantro, Ginger, Fresh Lime. Served Up</i>	
THE GARDENER – 16oz (serves four)	48
THE GARDENER with Don Julio 1942 – 8oz	46
THE GARDENER with Don Julio 1942 – 16oz	92

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