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## DINNER MENU

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### SUSHI BAR STARTERS

Tuna Tataki, <i>Tosazu</i>	26
Salmon or Yellowtail Tartar, <i>Caviar</i>	29
Toro Tartar, <i>Caviar</i>	34
Uni Shooter	mp
Oyster Shooter	12
Oyster, <i>Nobu Salsas</i>	18
Spicy Tuna, <i>Crispy Rice</i>	24
Tuna Poke, <i>Hearts of Palm</i>	25
Nobu Tacos	
<i>Lobster</i> 9 <i>King Crab</i> 8 <i>Tuna</i> 8	

### KITCHEN STARTERS

Edamame, <i>Sea Salt</i>	8
Shishito Peppers	11
Tuna Chip, <i>Spicy Miso</i>	6
Yellowtail or Salmon Chip, <i>Spicy Miso</i>	6
Black Cod, <i>Lettuce Cup</i>	8
Scallop, <i>Foie Gras, Lettuce Cup</i>	24

### OMAKASE

Experience the essence of Chef Nobu Matsuhisa's cuisine

Nobu Signature	125
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may increase your risk of foodborne illness.



## SALADS

Lobster, <i>Shiitake, Spicy Lemon</i>	49
Tuna Tataki, <i>Matsuhisa Dressing</i>	28
Shiitake Mushrooms, <i>Spicy Lemon</i>	15
Green Salad, <i>Matsuhisa Dressing</i>	10
Ceviche, <i>Mixed Seafood</i>	22
Ceviche, <i>Lobster, Lettuce Cup</i>	44
Spinach, <i>Grilled Shrimp, Dry Miso, Parmesan</i>	25
Mushrooms, <i>Yuzu Dressing</i>	20
Salmon Skin, <i>Tosazu</i>	16
Hawaiian Hearts of Palm, <i>Jalapeno Dressing</i>	18
Cucumber Sunomono	9
<i>Crab</i> 24 <i>Shrimp or Octopus</i> 20	

## MATSUHISA SIGNATURE SASHIMI

Yellowtail Jalapeno	27
New Style	
<i>Beef, Tai, Salmon or Scallop</i>	26
Tiradito	
<i>Tai, Octopus or Scallop</i>	25
Dry Miso	
<i>Tai or Salmon</i>	27
Mustard Miso	
<i>Salmon</i> 27 <i>Toro</i> 48 <i>add Caviar</i> 15	

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## MATSUHISA SPECIALTIES

Japanese Eggplant, <i>Sweet Miso, Sesame</i>	13
Yellowtail Tataki, <i>Yuzu-Miso</i>	20
Lamb Chop	12
Black Cod, <i>Sweet Miso</i>	36
Sea Bass	
<i>Black Truffle</i>	46
<i>Black Bean, Dry Miso or Balsamic Teriyaki</i>	37
Scallops	
<i>Jalapeno Salsa, Wasabi Pepper or Spicy Garlic</i>	36
Shrimp	
<i>Wasabi Pepper or Spicy Garlic</i>	30
Lobster	
<i>Wasabi Pepper or Spicy Garlic</i>	49
Toban-Yaki	
<i>Wild and Domestic Mushrooms</i>	21
<i>Toro (Tuna Belly)</i>	50

## KUSHIYAKI

*Choice of Anticucho, Teriyaki or Wasabi Pepper Sauce*  
Salmon 13    Beef 14    Chicken 13

### MIYAZAKI WAGYU BEEF

Himalayan Salt Rock 3oz *minimum* 40/oz

Tataki, Balsamic Teriyaki, Toban-Yaki or New Style 2oz *min* 40/oz

*Sushi* 20/piece

## SIGNATURE TEMPURA

Uni, <i>Shiso, Curry, Yuzu, Soy Salt</i>	mp
King Crab Claw, <i>Butter Ponzu</i>	36
King Crab, <i>Sweet Ponzu</i>	34
Rock Shrimp, <i>Butter Ponzu Or Creamy Spicy</i>	25

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## TRADITIONAL TEMPURA

*2 pieces per order*

Asparagus	4
Avocado	5
Bell Pepper	4
Broccoli	4
Carrot	3
Enoki	5
Japanese Eggplant	4
Kabocha Squash	3
Onion	4
Scallop	9
Shrimp	9
Shojin	12
Shiitake Mushroom	5
Sweet Potato	4
Tofu	4
White Fish	8

## DINNERS

Salmon, <i>Wasabi Pepper or Teriyaki</i>	32
Filet Mignon, <i>Wasabi Pepper or Teriyaki</i>	42
Combination Sushi or Sashimi	34
Premium Combination Sushi or Sashimi	52
Free Range Chicken, <i>Wasabi Pepper or Teriyaki</i>	29
Lamb Chops, <i>Anticucho Or Wasabi Pepper</i>	42

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## SOUPS

Udon or Soba Noodles

*Chicken 17 Seafood 20 Tempura 18*

Miso, Tofu and Negi 7

Miso, Clams, Tofu and Negi 8

Mushroom 7

Spicy Seafood 20

## SUSHI & SASHIMI

*2 pieces per order*

Ama Ebi *raw shrimp* 12

Alaskan King Crab 15

Ebi *shrimp* 10

Hamachi *yellowtail* 10

Hotate *scallop* 10

Ikura *salmon roe* 10

Kani *snow crab* 13

Maguro *tuna* mp

Maguro Tataki *seared tuna* 11

Shake *salmon* 10

Smoked Salmon 10

Tai *Japanese snapper* 12

Tako *octopus* 10

Tamago *omelette* 7

Toro *tuna belly* mp

Uni *sea urchin* mp

Unagi *fresh water eel* 10

Uzura *quail egg* 2

Hon Wasabi *fresh wasabi* 8

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## SUSHI ROLLS

*6 pieces per order*

California	13
Eel	10
House Special	15
Kappa <i>cucumber</i>	6
Lobster	20
Negihama	11
Negitoro	18
Salmon Skin	11
Shrimp Tempura	14
Soft Shell Crab	14
Spicy Scallop	12
Spicy Tuna	11
Tekka <i>tuna</i>	10
Tuna and Asparagus	11
Vegetable	11
Yellowtail and Okra	11
Soy Paper	3

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## DESSERTS

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Nobu Style Shaved Ice	13
Bento Box	15
<i>Chocolate Lava Cake, Green Tea Ice Cream, Berries</i>	
Mochi Ice Cream <i>3pcs</i>	12
Fruit Plate	11
<i>Chef's Selection</i>	

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## WINES BY THE GLASS

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### CHAMPAGNE & SPARKLING

#### SPARKLING

GLASS BOTTLE

Pierre Sparr *Cremant d'Alsace* - Alsace, France 14 56

#### CHAMPAGNE

GLASS BOTTLE

D. Chaput 'mesogee' – Champagne, France 24 96

Laurent Perrier 'rose' – Champagne, France 33 132

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### WHITE WINES

#### CHARDONNAY

GLASS BOTTLE

F. Carillon, Puligny Montrachet, Burgundy, France 2017 30 120

Savary '*vielle vignes*', Chablis, France 2018 20 80

Au Bon Climat, Santa Barbara, California 2017 15 60

#### SAUVIGNON BLANC

GLASS BOTTLE

Twomey, California 2018 17 68

#### PINOT GRIGIO

GLASS BOTTLE

Tiefenbrunner, Alto Adige, Italy 2018 13 52

#### GRÜNER VELTLINER

GLASS BOTTLE

Bründlmayer '*Cuvée Colorado*', Kamptal, Austria 2018 16 64

#### RIESLING

GLASS BOTTLE

Bassermann Jordan, Pfalz, Germany 2018 14 56

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## ROSE WINES

### GRENACHE/SYRAH

Pigoudet 'premier', Aix en Provence, France 2019

GLASS	BOTTLE
15	60

## RED WINES

### PINOT NOIR

Arnoux-Lachaux, Chambolle Musigny, Burgundy 2014

August West, Russian River Valley 2017

Grochau 'commuter' Willamette Valley 2018

GLASS	BOTTLE
30	120
18	72
15	60

### CABERNET

Hall, Napa Valley 2016

GLASS	BOTTLE
25	100

### TEMPRANILLO

El Cote de Imaz 'reserva' Rioja, Spain 2014

GLASS	BOTTLE
16	64

### SUPER TUSCAN

Lucente, Tuscany, Italy 2016

GLASS	BOTTLE
15	60

### SOMMELIER PICKS

Riesling, Loimer 'seeberg' Kamptal, Austria 2015

GLASS	BOTTLE
28	112





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## COCKTAILS

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<b>MATSUTINI</b>	16
Hangar One Vodka, Nobu Soju, Passion Fruit, Japanese Yuzu, Champagne	
<b>THE GARDENER</b>	16
Sip Smith Gin -or- Corazón Tequila, Serrano Pepper, Cilantro, Ginger, Fresh Lime.	
<b>Illegal Mezcal Reposado Gardener</b>	<b>20</b>
<b>Nobu's Favorite Don Julio 1942 Añejo</b>	<b>32</b>
<b>MOUNTAIN SOUR</b>	14
Knob Creek Rye Whiskey, Cardamom, Lemongrass Lime, Aquafaba	
<b>PERUVIAN MARGARITA</b>	14
J. Cuervo 'tradicional' Reposado Tequila, Fresh Lime Juice, House Infused Peruvian Pepper Agave	
<b>WINK</b>	15
Aperol, Ramazzotti, Aquavit 'danish', Falernum, Lemon	
<b>RASPBERRY &amp; CO MOCKTAIL</b>	8
Raspberries, Ginger Shrub, Yuzu	

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## MATSUHISA VAIL 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

Umami, White Flowers, Melon, Elderflower

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

#### NOBU YK35 DAI-GINJO ENSHIBUNRI

Centrifuged YK 35, The Best Expression of YK 35

Glass 50 Sm Bamboo 90 Lg Bamboo 180 720ml Bottle 395

#### NOBU YK35 DAI-GINJO

Delicate, Melon, Grapefruit

Glass 30 Sm Bamboo 60 Lg Bamboo 120

720ml Bottle 225 1.8 Lit. Bottle 595

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

Silky Texture, Complex, Rich

Glass 20 Sm Bamboo 40 Lg Bamboo 80

500ml Bottle 125 1.5 Lit. Bottle 350

#### NOBU JUNMAI DAI-GINJO

Full Bodied, Hints of Vanilla

Glass 15 Sm Bamboo 30 Lg Bamboo 60

500ml Bottle 100 1.5 Lit. Bottle 285

#### HOKUSETSU DAI-GINJO

Rich, Rustic, Balanced

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

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### JUNMAI GINJO '71'

Medium Body, Complex, Fruity, Bright Finish

*Glass* 11   *Sm Bamboo* 22   *Lg Bamboo* 44   *1.8 Lit. Bottle* 215

### MUSIC-AGED ONIGOROSHI

Earthy, Minerally, Nutty, Aged to Classical Music

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

### DEMON SLAYER-ONIGOROSHI

Crisp and Extra Dry

*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

Rich, Rustic, Balanced

*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

KIRIN <i>Lager, Japan</i>	7
SKA BREWING <i>Red Ale, Durango, Colorado</i>	7
WEIHENSTEPHAN <i>Wheat Ale, Germany</i>	8
DENVER BEER CO <i>Incredible Pedal IPA</i>	8

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### JAPANESE BOTTLED BEER

SAPPORO <i>Lager, Japan, small or large</i>	7/12
ASAHI <i>Super Dry, Lager, Japan</i>	6
HITACHINO <i>Yuzu Lager, Japan</i>	15
KIRING LIGHT <i>Lager, Japan</i>	7

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### DOMESTIC BOTTLED BEER

BUDWEISER	5
BUD LIGHT	5

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### NON-ALCOHOL BOTTLES

CLAUSTHALER <i>Lager, Germany</i>	6
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