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## DINNER MENU

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### SUSHI BAR STARTERS

Tuna Tataki, Tosazu	26
Salmon or Yellowtail Tartar, Caviar	29
Toro Tartar, Caviar	34
Uni Shooter	mp
Oyster, Nobu Salsas	18
Spicy Tuna, Crispy Rice	24
Tuna Poke, Hearts of Palm	25
Lobster Ceviche Lettuce Cups	52
Nobu Tacos	
<i>Lobster 9 King Crab 8 Tuna 8</i>	

### KITCHEN STARTERS

Edamame, Sea Salt	8
Shishito Peppers	11
Tuna Chip, Spicy Miso	6
Black Cod, Lettuce Cup	8
Scallop, Foie Gras, Lettuce Cup	24

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg  
may increase your risk of foodborne illness.



## SALADS

Lobster, Shiitake, Spicy Lemon	49
Tuna Tataki, Matsuhisa Dressing	28
Shiitake Mushrooms, Spicy Lemon	7
Green Salad, Matsuhisa Dressing	10
Ceviche, Mixed Seafood	22
Ceviche, Lobster, Lettuce Cup	44
Spinach, Grilled Shrimp, Dry Miso, Parmesan	25
Mushrooms, Yuzu Dressing	20
Salmon Skin, Tosazu	16
Hawaiian Hearts of Palm, Jalapeno Dressing	18
Cucumber Sunomono	9
<i>Crab</i> 24 <i>Shrimp or Octopus</i> 20	

## MATSUHISA SIGNATURE SASHIMI

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

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## MATSUHISA SPECIALTIES

Japanese Eggplant, Sweet Miso, Sesame	13
Yellowtail Tataki, yuzu-miso	20
Lamb Chop	12
Black Cod, Sweet Miso	36
Sea Bass	
Black Truffle	46
Black Bean, Dry Miso or Balsamic Teriyaki	37
Scallops	
Jalapeno Salsa, Wasabi Pepper or Spicy Garlic	36
Shrimp	
Wasabi Pepper or Spicy Garlic	49
Lobster	
Wasabi Pepper or Spicy Garlic	49

## KUSHIYAKI

Choice of Anticucho, Teriyaki or Wasabi Pepper Sauce

Salmon 13    Beef 14    Chicken 13

## WAGYU BEEF

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

40/oz    2oz minimum

## SIGNATURE TEMPURA

Uni, shiso, curry, yuzu, soy salt	mp
King Crab Claw, butter ponzu	36
King Crab, sweet ponzu	34
Rock Shrimp, butter ponzu or creamy spicy	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, wasabi pepper or teriyaki	32
Filet Mignon, wasabi pepper or teriyaki	42
Combination Sushi or Sashimi	34
Premium Combination Sushi or Sashimi	52
Free Range Chicken, wasabi pepper or teriyaki	29
Lamb Chops, anticucho or wasabi pepper	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 <i>raw shrimp</i>	12
Alaskan King Crab	15
Ebi <i>shrimp</i>	10
Hamachi <i>yellowtail</i>	10
Hotate <i>scallop</i>	10
Ikura <i>salmon roe</i>	10
Kani <i>snow crab</i>	13
Maguro <i>tuna</i>	mp
Maguro Tataki <i>seared tuna</i>	11
Shake <i>salmon</i>	10
Smoked Salmon	9
Tai <i>Japanese snapper</i>	12
Tako <i>octopus</i>	10
Tamago <i>omelette</i>	7
Toro <i>tuna belly</i>	mp
Uni <i>sea urchin</i>	mp
Unagi <i>fresh water eel</i>	10
Uzura <i>quail egg</i>	2
Hon Wasabi <i>fresh wasabi</i>	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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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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## TO GO COCKTAILS

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THE GARDENER                      FOR TWO 28                      FOR FOUR 56

Sip Smith Gin -or- Corazón Tequila, Serrano Pepper,  
Cilantro, Ginger, Fresh Lime.

PERUVIAN MARGARITA    FOR TWO 25                      FOR FOUR 50

Corazón Reposado Tequila, Fresh Lime Juice,  
House Infused Peruvian Pepper Agave

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## MATSUHISA VAIL TO GO SAKE

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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

*720ml Bottle 670*

#### NOBU YK35 DAI-GINJO ENSHIBUNRI

Centrifuged YK 35, The Best Expression of YK 35

*720ml Bottle 395*

#### NOBU YK35 DAI-GINJO

Delicate, Melon, Grapefruit

*720ml Bottle 225 1.8 Lit. Bottle 595*

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

Silky Texture, Complex, Rich

*500ml Bottle 125 1.5 Lit. Bottle 350*

#### NOBU JUNMAI DAI-GINJO

Full Bodied, Hints of Vanilla

*500ml Bottle 100 1.5 Lit. Bottle 285*

#### HOKUSETSU DAI-GINJO

Rich, Rustic, Balanced

*1.8 Lit. Bottle 250*

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### JUNMAI GINJO '71'

Medium Body, Complex, Fruity, Bright Finish

*1.8 Lit. Bottle* 215

### MUSIC-AGED ONIGOROSHI

Earthy, Minerally, Nutty, Aged to Classical Music

*1.8 Lit. Bottle* 225

### DEMON SLAYER-ONIGOROSHI

Crisp and Extra Dry

*1.8 Lit. Bottle* 150

### NIGORI-UNFILTERED

Elegant with a Lot of Fruit Aromas and Clean Taste

*500 ml. Bottle* 50



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## TO GO 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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