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## DINNER MENU

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### \*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
Black Cod, lettuce cup	8
Gyoza - chicken, beef, or lamb	15

### 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

### SALADS

Mixed Green, Matsuhisa dressing	10
Shiitake Mushroom, spicy lemon dressing	15
Baby Spinach, grilled shrimp, truffle yuzu	23
Sashimi Salad, Matsuhisa dressing	26
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

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## 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

## STONE OVEN

Mushroom, new style

10

Yellowtail Collar

18

King Crab Claw, misocucho

MP

## 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 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

Sea Bass - black bean, dry miso, or balsamic teriyaki

34

Salmon, wasabi pepper or teriyaki sauce

32

Filet Mignon, wasabi pepper or teriyaki sauce

38

Free Range Chicken, wasabi pepper or teriyaki sauce

29

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## WAGYU BEEF

A-5 Japanese. Choice of Style: Tataki, 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
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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## COCKTAILS

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THE GARDENER – 8oz (serves two)	24
<b>SipSmith Gin -or- Corazón Tequila, Serrano Pepper, Cilantro, Ginger, Fresh Lime</b>	
THE GARDENER – 16oz (serves four)	48
THE GARDENER with Don Julio 1942 – 8oz	46
THE GARDENER with Don Julio 1942 – 16oz	92
THE MATSUTINI – 8oz	24
<b>Wheatley’s Vodka, Sudachi Sochu, Passion Fruit, Japanese Yuzu, Champagne</b>	
THE MATSUTINI – 16oz	48
ELDERFLOWER GIMLET – 8oz	24
<b>Cucumber-infused Hangar One Vodka, St. Germain, Fresh Lime, Cane Syrup</b>	
ELDERFLOWER GIMLET – 16oz	48
CZECH MATE – 8oz	30
<b>Basil Hayden’s Bourbon, Amaro Nonino, Becherovka, Angostura Bitters</b>	
CZECH MATE – 16oz	60

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