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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
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
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	
Salmon Skin, tosazu	15
Warm Mushroom Salad, yuzu dressing	20

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



## SOUPS

Miso Soup	6
Miso Soup with Clam	6.5
Mushroom	5

## MATSUHISA SPECIALTIES

Rock Shrimp Tempura, butter ponzu or creamy spicy	20
King Crab Claw, misocucho	MP
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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## 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
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) SipSmith Gin -or- Corazón Tequila, Serrano Pepper, Cilantro, Ginger, Fresh Lime	24
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 Wheatley’s Vodka, Sudachi Sochu, Passion Fruit, Japanese Yuzu, Champagne	24
THE MATSUTINI – 16oz	48
ELDERFLOWER GIMLET – 8oz Cucumber-infused Hangar One Vodka, St. Germain, Fresh Lime, Cane Syrup	24
ELDERFLOWER GIMLET – 16oz	48
CZECH MATE – 8oz Basil Hayden’s Bourbon, Amaro Nonino, Becherovka, Angostura Bitters	30
CZECH MATE – 16oz	60

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