



TO GO MENU

SUSHI BAR STARTERS

Tuna Tataki with Garlic and Tozasu	28
Nobu Crispy Rice with Tuna	24
Kolikof Imperial Caviar 50g	125

KITCHEN STARTERS

Limestone Lettuce Cup with Black Cod 4pc	32
Edamame	8
Shishito Peppers	10

MATSUHISA SIGNATURE STYLE SASHIMI

Yellowtail Sashimi with Jalapeno	29
<i>Japanese Snapper with Dry Miso</i>	28
New Style Sashimi	
<i>Whitefish, Salmon or Scallop</i>	28
Tiradito	
<i>Whitefish or Scallop</i>	25

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



MATSUHISA SOUP AND SALAD

Sashimi Salad	32
Spinach Salad, Shrimp, Parmesan	25
Field Greens	11
Shiitake Salad	15
Lobster Shiitake Salad	52
Hearts of Palm Salad	19
Cucumber Sunomono	9
Organic Miso Soup	7
Mushroom Soup	7

MATSUHISA SPECIALTIES

Rock Shrimp Tempura	
<i>Creamy Spicy or Butter Ponzu</i>	28
Broiled Black Cod with Miso	38
Seabass with Black Bean, Dry Miso or Balsamic Teriyaki	34
Lobster, Wasabi Pepper, Spicy Garlic Sauce	46
Japanese Eggplant with Miso	14
Yellowtail Tataki with Yuzu Miso Sauce	19
Sautéed Mushrooms with Yuzu Dressing	20
King Crab Tempura with Amazu Ponzu	35

WAGYU BEEF

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

40/oz 2oz. minimum

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DINNERS

Tenderloin of Beef	
<i>Wasabi Pepper Sauce or Teriyaki Sauce</i>	42
Organic Chicken	
<i>Wasabi Pepper Sauce or Teriyaki Sauce</i>	29
Salmon Filet	
<i>Wasabi Pepper Sauce or Teriyaki Sauce</i>	34
Colorado Lamb Chops	
<i>Wasabi Pepper Sauce or Anticucho</i>	42

SUSHI & SASHIMI

2 pieces per order

Fresh Wasabi	8
Sake <i>salmon</i>	11
Saba <i>mackerel</i>	10
Smoked Salmon	10
Sweet Shrimp with Fried Head	12
Hotate <i>scallop</i>	11
Maguro <i>tuna</i>	11
Hamachi <i>yellowtail</i>	11
Kani <i>snow crab</i>	11
Shiromi <i>whitefish</i>	12
Tai <i>Japanese red snapper</i>	12
Tako <i>octopus</i>	11
Tamago <i>egg</i>	8
Toro <i>blue fin belly</i>	mp
Unagi <i>fresh water eel</i>	12
Uni <i>sea urchin</i>	mp
Ikura <i>salmon egg</i>	12

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SUSHI ROLLS

6 pieces per order

California	14
Eel and Cucumber	12
House Special	15
Kappa <i>cucumber</i>	8
Shrimp Tempura	14
Soft Shell Crab	15
Spicy Tuna	12
Tekka <i>tuna</i>	12
Tuna and Asparagus	12
Vegetable	12
Yellowtail and Okra	12
Negihama <i>yellowtail and scallion</i>	12
New Style Roll	22
Crispy Tuna Roll	18

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TO GO COCKTAILS

THE GARDENER FOR TWO 30 FOR FOUR 60

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

DON JULIO 1942 GARDENER FOR TWO 60 FOR FOUR 120

Don Julio 1942 Tequila, Serrano Pepper,
Cilantro, Ginger, Fresh Lime.

PERUVIAN MARGARITA FOR TWO 28 FOR FOUR 56

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

LYCHEE MARTINI FOR TWO 28 FOR FOUR 56

Hangar One Vodka, Nobu the Sake,
Dragon Fly Lychee Juice, Lychee Fruit

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