



DINNER MENU

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 9 King Crab 8 Tuna 8</i>	

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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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>	20
<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>	mp
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

DESSERTS

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

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

WHITE WINES

CHARDONNAY

GLASS BOTTLE

F. Carillon, Puligny Montrachet, Burgundy, France 2018

30 120

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

20 80

Au Bon Climat, Santa Barbara, California 2018

15 60

SAUVIGNON BLANC

GLASS BOTTLE

Sabathi, Styria, Austria 2018

17 68

PINOT GRIS

GLASS BOTTLE

Becker, Pfalz, Germany 2018

14 56

GRÜNER VELTLINER

GLASS BOTTLE

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

16 64

RIESLING

GLASS BOTTLE

Willems-Willems, 'kabinett', Saar, Germany 2018

15 60

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ROSE WINES

SANGIOVESE

Whispering Angel, Provence, France

GLASS BOTTLE

15 60

RED WINES

PINOT NOIR

Comte Armand, Auxey Duresses, Burgundy 2015

Loring, 'peterson vineyard', Santa Lucia Highlands

Holloran 'la colina' Willamette Valley 2013

GLASS BOTTLE

30 120

20 80

15 60

CABERNET

Hall, Napa Valley 2017

GLASS BOTTLE

25 100

TEMPRANILLO

El Coto de Imaz 'reserva' Rioja, Spain 2015

GLASS BOTTLE

16 64

SUPER TUSCAN

Lucente, Tuscany, Italy 2017

GLASS BOTTLE

15 60

SOMMELIER PICKS

Riesling, Loimer 'seeberg' Kamptal, Austria 2015

Sauvignon Blanc, Ch. D'Yquem 'Y', Bordeaux, France 201

GLASS BOTTLE

20 80

75 300

Perricone, Njuro, Sicily, Italy 2015

GSM, Le Caillou, Chateauneuf du Pape, France 2016

Sangiovese, Il Colle, Brunello di Montalcino, Italy 2014

22 88

30 120

30 120



COCKTAILS

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

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MATSUHISA VAIL PREMIUM SAKE SELECTION

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



BEER

DRAFTS

SAPPORO <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

JAPANESE BOTTLED BEER

KIRIN <i>Lager, Japan, large</i>	14
ASAHI <i>Super Dry, Lager, Japan</i>	6
HITACHINO <i>Yuzu Lager, Japan</i>	15
KIRING LIGHT <i>Lager, Japan</i>	7

DOMESTIC BOTTLED BEER

BUDWEISER	5
BUD LIGHT	5

NON-ALCOHOL BOTTLES

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