



DINNER MENU

*SUSHI BAR STARTERS

Shiromi Usuzukuri	24
Tuna Tataki, tosazu	26
Toro Rosa, spicy miso	24
Spicy Tuna with Crispy Rice	20

KITCHEN STARTERS

Edamame, sea salt	8
Shishito Peppers	8
*Tuna Chip, spicy miso	6
Nobu Taco: beef, *tuna or crab	8
Lobster Taco	9
Scallop, jalapeno salsa	12
Umami Chicken Wings	15
Black Cod, lettuce cup	8
Gyoza - chicken, beef, or lamb	15
Scallop, foie gras, lettuce cup	24
*Yellowtail Tataki, yuzu-miso	19

MATSUHISA SIGNATURE STYLE SASHIMI

New Style Sashimi – beef, whitefish, salmon or scallop	24
Tiradito – whitefish, octopus or scallop	23
Yellowtail with Jalapeno	26
Salmon Su Miso	26
Tai Dry Miso	27

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SALADS

Mixed Green, Matsuhisa dressing	11
Shiitake Mushroom, spicy lemon dressing	16
Hawaiian Hearts of Palm, jalapeno dressing	16
*Ceviche, mixed seafood	20
Baby Spinach, grilled shrimp, truffle yuzu	23
Sashimi Salad, Matsuhisa dressing	26
Lobster Salad, shiitake, spicy lemon dressing	45
Lobster Ceviche, lettuce cup	42
Cucumber Sunomono	10
<i>add crab 24 add shrimp or octopus 20</i>	
Ohitashi, spinach, tosazu	10
Salmon Skin, tosazu	15
Eringi Mushroom, truffle-yuzu	18
<i>add scallop or crab 35</i>	
Warm Mushroom Salad, yuzu dressing	20

SOUPS

Udon Noodles	
chicken 17 tempura 18 seafood 20	
Soba Noodles	
chicken 17 tempura 18 seafood 20	
Miso Soup	7
Miso Soup with Clam	7.5
Mushroom	5
Spicy Seafood	20

STONE OVEN

Mushroom, new style	10
Yellowtail Collar	18
Umami Sea Bass	29
King Crab Claw, misocucho	MP
Vegetable Tobanyaki	18

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MATSUHISA SPECIALTIES

Rock Shrimp Tempura, butter ponzu or creamy spicy	21
Soft Shell Crab Spring Roll, ponzu mayo	20
Soft Shell Crab, black bean or spicy garlic	19
Uni Tempura, shiso, curry, yuzu, soy salt	12
Shoji, mixed vegetable tempura	14
King Crab Claw Tempura, butter ponzu	22
King Crab Tempura, amazu	33
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	12
Black Cod, sweet miso	32
Squid "Pasta," light garlic sauce	22
Abalone, light garlic sauce	32
Sea Bass, black truffle	43
Sea Bass - black bean, dry miso, or balsamic teriyaki	34
Scallops, wasabi pepper or spicy garlic sauce	36
Lobster, wasabi pepper or spicy garlic sauce	47
Salmon, wasabi pepper or teriyaki sauce	32
Filet Mignon, wasabi pepper or teriyaki sauce	38
Free Range Chicken, wasabi pepper or teriyaki sauce	29
Mushroom Tobanyaki	21
Seafood Tobanyaki	29

WAGYU BEEF

A-5 Japanese. Choice of Style: Tataki, New Style, or Himalayan Salt Rock

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
Lobster	20
Negihama <i>yellowtail and scallion</i>	11
Negitoro <i>blue fin belly and scallion</i>	17
Spicy Tuna	12
House Special Cut Roll	14
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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DESSERTS

Mochi Ice Cream	4
Housemade Ice Cream or Sorbet	4
Bento Box	15
<i>Chocolate Lava Cake, Green Tea Ice Cream, Berries</i>	
Fruit Plate	14
Rice Tobanyaki	10

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COCKTAILS

THE GARDENER – 8oz (serves two)	32
SipSmith Gin -or- Corazón Tequila, Serrano Pepper, Cilantro, Ginger, Fresh Lime. Served Up	
THE GARDENER – 16oz (serves four)	64
THE GARDENER with Don Julio 1942 – 8oz	58
THE GARDENER with Don Julio 1942 – 16oz	116
ELDERFLOWER GIMLET – 8oz	30
Cucumber-infused Hangar One Vodka, St Germain, Fresh Lime, Cane Syrup. Served Up.	
ELDERFLOWER GIMLET – 16oz	60
THE MATSUTINI – 8oz	32
Wheatley's Vodka, Sudachi Sochu, Passion Fruit, Japanese Yuzu, Champagne	
THE MATSUTINI – 16oz	64
CZECH-MATE – 8oz	30
Knob Creek Rye, Amaro Nonino, Becherovka, Angostura Bitters	
CZECH-MATE – 16oz	60

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