



DINNER MENU

COLD DISHES

Yellowtail Sashimi with Jalapeño	29
Tuna Miso Chips <i>2pc minimum</i>	6 ea.
Tai (Japanese Snapper) with Dried Miso	28
Tuna Sashimi Salad	32
Hearts of Palm Salad	19
Salmon or Whitefish Kelp Roll	18
Toro Rosa with Spicy Miso <i>2pc minimum</i>	mp
Limestone Lettuce with Black Cod <i>4pc minimum</i>	32
Shiromi Usuzukuri	23
Karashi Su Miso Salmon	28
Tuna Tataki with Garlic and Tozasu	28
Uni Shooter	12
Salmon or Yellowtail Tartare with Caviar	28
Bluefin Toro Tartare with Caviar	mp
Nobu Crispy Rice with Tuna	24
Nobu Tacos	
<i>Lobster 10 King Crab 10 Tuna 9</i>	

TIRADITO

Peruvian Rocoto Chili Paste, Cilantro, Yuzu, Soy Salt
Whitefish 28 Octopus 28 Scallop 28

NEW STYLE SASHIMI

Garlic, Ginger, Chives, Sesame Seeds, Yuzu Soy, Lightly Seared
with Hot Sesame and Olive Oil
Whitefish 28 Salmon 28 Scallop 28 Beef 28

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



MATSUHISA SALAD

Field Greens	11
Shiitake Salad	15
Cucumber Sunomono	9
Sashimi Salad	32
Lobster Shiitake Salad	52
Salmon Skin Salad	16
Spinach Salad with Grilled Shrimp	25
Mixed Seafood Ceviche	22
Lobster Ceviche <i>4pc minimum</i>	42

HOT DISHES

Edamame	8
Shishito Peppers	10
Tempura Rock Shrimp with Creamy Spicy or Butter Ponzu Sauce	28
Broiled Black Cod with Miso	38
Japanese Eggplant with Den Miso	14
Yellowtail Tataki with Yuzu Miso Sauce	19
Seabass with Black Bean, Dry Miso or Balsamic Teriyaki	34
Shrimp with Wasabi Pepper or Spicy Garlic Sauce	22
Scallop, Wasabi Pepper, Spicy Garlic Sauce or Jalapeño	36
Lobster, Wasabi Pepper, Spicy Garlic Sauce	46
Soft Shell Crab with Black Bean or Spicy Garlic Sauce	18
Seafood Toban Yaki	29
Mushroom Toban Yaki	20
Free Range Chicken with Spicy or Light Garlic Vegetables	26
Sauteed Mushrooms with Yuzu Dressing	20
Creamy Spicy Crab	22

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DINNERS

Filet Dinner	42
Lamb Chop Dinner	42
Salmon Dinner	34

*all dinners served with grilled vegetables
and a choice of teriyaki, anticucho or wasabi pepper sauce*

KUSHIYAKI

Choice of Anticucho, Teriyaki or Wasabi Pepper Sauce

Shrimp 14 Salmon 14 Beef 15 Chicken 14

WAGYU BEEF

A-5 Japanese. Choice of Style: Tataki, New Style, Balsamic Teriyaki or
Grilled Steak *40/oz 2oz. minimum*

SPECIALTY TEMPURA

King Crab with Amazu Ponzu	42
Sea Urchin	12
Scallop Phyllo	12
Shrimp Phyllo	12
Shrimp and Vegetables	34
Shojin Vegetables	12
Scallop	8
Shrimp	8

SOUPS

Choice of Udon or Soba Noodles

Chicken 17 Seafood 20 Tempura 18

Organic Miso Soup	6
Organic Miso Soup with Clams	7
Clear Mushroom Soup	7

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SUSHI & SASHIMI

2 pieces per order

Fresh Wasabi	8
Alaskan King Crab	14
Ebi <i>shrimp</i>	11
Hamachi <i>yellowtail</i>	11
Hotate <i>scallop</i>	11
Ikura <i>salmon egg</i>	12
Kani <i>snow crab</i>	11
Maguro <i>tuna</i>	mp
Maguro Tataki <i>seared tuna</i>	11
Masago <i>smelt egg</i>	10
Saba <i>mackerel</i>	10
Sake <i>salmon</i>	11
Shiromi <i>whitefish</i>	11
Smoked Salmon	10
Sweet Shrimp with Fried Head	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
Uzura <i>quail egg</i>	3
Sushi Dinner	34
Sashimi Dinner	34

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SUSHI ROLLS

6 pieces per order

California	14
Eel and Cucumber	12
House Special	15
Kappa <i>cucumber</i>	8
Lobster	20
Salmon Skin	12
Shrimp Tempura	14
Soft Shell Crab	15
Spicy Tuna	12
Negitoro <i>bluefin belly and scallion</i>	20
Tekka <i>tuna</i>	12
Tuna and Asparagus	12
Vegetable	12
Yellowtail and Okra	12
Negihama <i>yellowtail and scallion</i>	12

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
House made Ice Cream or Sorbet <i>3 scoops</i>	12
Coconut Mochi Cake	14
<i>Miso Caramel, Blackberry Lavender Ice Cream</i>	

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WINES BY THE GLASS

CHAMPAGNE & SPARKLING

BRUT

Pierre Sparr, Cremant d'Alsace, France

GLASS	BOTTLE
22	88

WHITE WINES

PINOT GRIGIO

Fossi - Friuli, Italy

GLASS	BOTTLE
15	60

CHARDONNAY

Newton *Skyside* - Sonoma County, California

17	68
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Matsuhisa Martin Ray - Sonoma, California

20	80
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Domaine Genot Boulanger *Les Vergers 1er Cru* -
Chassagne Montrachet

35	140
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SAUVIGNON BLANC

Cloudy Bay, Marlborough, New Zealand

GLASS	BOTTLE
22	88

Lucien Crochet 'la croix du roy', Sancerre, France

22	88
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GRUNER VELTLINER

Bründlmayer *Terrassen Cuvée Colorado*, Austria

GLASS	BOTTLE
17	68

RIESLING

Empire Estate - Finger Lakes, New York

GLASS	BOTTLE
14	56

ROSE

Entourage, Cotes de Provence, France

GLASS	BOTTLE
16	64

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RED WINES

PINOT NOIR

	GLASS	BOTTLE
The Pali Wine Co. <i>Bluffs</i> - Russian River, California	17	68
Bergstrom <i>Cumberland Reserve</i> - Willamette Valley, Oregon	27	108
Camille Giroud <i>Les Crais</i> - Gevrey Chambertin, France	35	140

CABERNET SAUVIGNON

	GLASS	BOTTLE
Ferrari-Carano - Sonoma, California	18	72
<i>Matsuhisa</i> Martin Ray - Sonoma, California	24	96
Opus One <i>Overture</i> - Napa Valley, California	60	256

SYRAH

	GLASS	BOTTLE
Cartello, Alexander Valley, Sonoma County	14	56
Bergstrom <i>Cumberland Reserve</i> -		

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COCKTAILS

MATSUTINI	18
Hangar 1 Vodka, Sudachi Shochu, Passion Fruit, Japanese Yuzu, Champagne Topper	
Substitute Grey Goose	20
THE GARDENER	17
Sip Smith Gin -or- Corazón Tequila, Serrano Pepper Cilantro, Ginger, Fresh Lime. Served Up	
*Nobu's Favorite Don Julio 1942 Añejo	42
BARREL AGED OLD FASHION	20
Woody Creek Bourbon, Luxardo Cherry Syrup & Organic Simple, Orange Bitters & Angostura Bitters Aged in Charred American Oak. Served on the Rocks	
PERUVIAN MARGARITA	17
Corazón Reposado Tequila, Fresh Lime Juice, House Infused Peruvian Pepper Agave. Served on the Rocks	
*Nobu's Favorite Don Julio 1942 Añejo	42
LYCHEE MARTINI	18
Hangar 1 Vodka, DragonFly Lychee Juice & Fruit, Nobu Junmai Daiginjo Sake. Served up	
GOLDEN SAKETINI	50
Beluga Gold Vodka and YK35 Sake	
PAPPY VAN WINKLE 10 YRS	60
PAPPY VAN WINKLE 12 YRS	90
PAPPY VAN WINKLE 20 YRS	175
PAPPY VAN WINKLE 23 YRS	275

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MATSUHISA ASPEN PREMIUM SAKE SELECTION

Sake contains no sulfites and is gluten-free
"All Matsuhisa Sakes are Dry & Vegan"

COLD SAKE

HIKARI-JUNMAI DAI-GINJO CENTRIFUGED

Elegant Floral Flavors of Orange Blossom and Elderflower

Glass 70 Sm Bamboo 140 Lg Bamboo 280 720ml Bottle 670

NOBU YK35 DAI-GINJO ENSHIBUNRI

The Best Expression of YK35, Fragrance of Melons and White Flowers

Glass 50 Sm Bamboo 100 Lg Bamboo 200 720ml Bottle 495

NOBU YK35 DAI-GINJO

Delicate Aromas and a Sophisticated Finish

Glass 30 Sm Bamboo 60 Lg Bamboo 120

720ml Bottle 225 1.8 Lit. Bottle 595

NOBU TK40 DAI-GINJO **Nobu's Favorite*

Dry with Soft Texture and a Crisp After Taste

Glass 20 Sm Bamboo 40 Lg Bamboo 80

500ml Bottle 125 1.5 Lit. Bottle 350

NOBU JUNMAI DAI-GINJO

Medium Bodied, Clean, and Complex with Floral Notes

Glass 15 Sm Bamboo 30 Lg Bamboo 60

500ml Bottle 100 1.5 Lit. Bottle 285

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HOKUSETSU DAI-GINJO

Subtle, Earthy Notes and Rustic Character

Glass 13 *Sm Bamboo* 25 *Lg Bamboo* 50 *1.8 Lit. Bottle* 250

JUNMAI GINJO '71'

Medium Bodied, Complex & Fruit Forward with a Bright Finish

Glass 11 *Sm Bamboo* 22 *Lg Bamboo* 44 *720ml Bottle* 105

MUSIC-AGED ONIGOROSHI

Full Bodied, Rich, and Earthy; Aged to Classical Music

Glass 10 *Sm Bamboo* 20 *Lg Bamboo* 40 *1.8 Lit. Bottle* 225

DEMON SLAYER-ONIGOROSHI

Full Bodied, Rich and Crisp

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

Earthy Notes with Rustic Characteristics

Sm Carafe 25 *Lg Carafe* 50

JUNMAI

Semi-Dry and Mellow

Sm Carafe 15 *Lg Carafe* 30



BEER

DRAFTS

STELLA ARTOIS *Pale Lager, Belgium* 8

Crisp Palate with Pale Malt Aromas and Sweet Herbal Note with a Refreshing Finish

AVERY WHITE RASCAL *Wheat Ale, Colorado* 8

Light to Medium Bodied, Creamy, and Smooth. Mild Sweetness and Wheat Character with a Dry Finish

KIRIN ICHIBAN *Golden Ale, Japan* 8

The Exclusive First Press Brewing Process Give As a Result Crisp, Smooth and Full-Bodied Beer

JAPANESE BOTTLED

SAPPORO *Lager, Japan/B-C* 9/17

Aromas of Hops, Crisp and Refined Bitterness That Drive You to a Clean Finish

KIRIN LIGHT *Lager, Japan/B-USA* 8

Hop Aromas, Surprisingly Smooth and Full-Bodied; With Just 95 Calories is The Way to Go

KIRIN ICHIBAN *Lager, Japan/B-USA* 15

The Exclusive First Press Brewing Process Give As a Result Crisp, Smooth and a Full-Bodied Beer



HITACHINO NEST *White Ale, Ibaraki, Japan* 18

Refreshing, Mildly Hopped Belgian Styled Beer With a Complex Flavor of Coriander, Orange Peel, Nutmeg

HITACHINO NEST *Stout, Ibaraki, Japan* 22

Flavor of Caramel, Roasted Coffee Beans and Chocolate Malt Provide Notes of Vanilla, Dark Fruit, Cocoa

OTHER BOTTLES

BUDWEISER *Lager, Missouri* 6

"The Great American Lager" Light, Crisp and Refreshing Finish

BUD LIGHT *Lager, Missouri* 6

Distinctively Crisp Taste and Light-Bodied With Fewer Calories

NON-ALCOHOL BOTTLES

ERDINGER *Lager, Germany* 7

Citrus and Faint Fruit, With a Surprisingly (and Pleasantly) Solid Malt Backbone