



TODAY'S SPECIALS

SIGNATURE SASHIMI STYLE

Toro	<i>Tuna Belly Jalapeno Style</i>	42
Ora King	<i>Wasabi Salsa</i>	36

SUSHI

Ora King	<i>Salmon</i>	15
Live Hotate	<i>Scallop</i>	15
Suzuki	<i>Wild Seabass</i>	12
Japanese Aji	<i>Horse Mackerel</i>	14
Japanese Saba	<i>Mackerel</i>	14
Akamutsu	<i>Rosy Sea Perch</i>	18
Kinmedai	<i>Golden Eye Snapper</i>	18
Shima Aji	<i>Striped Jack</i>	14
Kamasu	<i>Red Barracuda</i>	12

SUSHI BAR STARTERS

Caviar Taco	30
Toro Caviar Taco	30

KITCHEN

Roasted Cauliflower, <i>Jalapeno vinaigrette</i>	14
Braised Pork Belly Lettuce Cup with Goju Chang	8
Squid Pasta, <i>Spicy Garlic Sauce</i>	22
Beef Taco, <i>Charred Tomato Salsa</i>	8
Soft Shell Crab Spring Roll, <i>Ponzu Mayo</i>	20
Silken Tofu, <i>Ume Tosazu</i>	18
Yellowtail Collar, <i>Ponzu</i>	22
Yuzu Ruby Chocolate Cheesecake	14

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



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 10 King Crab 10 Tuna 9</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
----------------	-----

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



SALADS

Lobster, <i>Shiitake, Spicy Lemon</i>	52
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>	52
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 24 Shrimp or Octopus 20</i>	

MATSUHISA SIGNATURE SASHIMI

Yellowtail Jalapeno	27
New Style	
<i>Beef, Tai, Salmon or Scallop</i>	26
Tiradito	
<i>Tai, Scallop or Octopus</i>	25
Dry Miso	
<i>Tai or Salmon</i>	27
Mustard Miso	
<i>Salmon 27 Toro 48 add Caviar 15</i>	

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



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>	52
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>	39
Rock Shrimp, <i>Butter Ponzu Or Creamy Spicy</i>	25

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



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

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



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

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



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 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>	

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



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

Krug 'grand cuvee' – Champagne, France 45 225

WHITE WINES

CHARDONNAY

GLASS BOTTLE

F. Carillon, Puligny Montrachet, Burgundy, France 2018 30 120

Savary 'vielle vignes', Chablis, France 2019 20 80

Tyler, 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 2019 16 64

RIESLING

GLASS BOTTLE

Willems-Willems, 'kabinett', Saar, Germany 2018 15 60

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



ROSE WINE

PINOT NOIR

Pierre Yves Colin Morey, Burgundy, France 2018

GLASS BOTTLE
18 72

RED WINES

PINOT NOIR

D. Duband, Nuits St. Georges, Burgundy 2015

GLASS BOTTLE
38 152

Loring, 'peterson vineyard', Santa Lucia Highlands 2018

20 80

Holloran 'la colina' Willamette Valley 2013

15 60

CABERNET

Kith & Kin 2018, Napa Valley

GLASS BOTTLE
24 96

TEMPRANILLO

Ramirez de la Piscina 'reserva' Rioja, Spain 2015

GLASS BOTTLE
16 64

SUPER TUSCAN

Lucente, Tuscany, Italy 2017

GLASS BOTTLE
15 60

SOMMELIER PICKS

Riesling, Clemensbusch 'marienburg GG', Mosel,

GLASS BOTTLE
20 80

Sauvignon Blanc, Ch. D'Yquem 'Y', Bordeaux, France 2017

75 300

Perricone, Njuro, Sicily, Italy 2015

22 88

GSM, Le Caillou, Chateauneuf du Pape, France 2018

30 120

Sangiovese, Il Colle, Brunello di Montalcino, Italy 2014

30 120

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



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	

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



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

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



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
TIVOLI <i>Wheat Ale, Denver</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
-----------------------------------	---

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