



DINNER MENU

SUSHI BAR STARTERS

| | |
|---|----|
| Shiromi Usuzukuri | 24 |
| Tuna Tataki, <i>Tosazu</i> | 26 |
| Salmon or Yellowtail Tartar, <i>Caviar</i> | 29 |
| Toro Tartar, <i>Caviar</i> | 34 |
| Oyster Shooter | 12 |
| Uni Shooter | mp |
| Oysters, Nobu Salsas | 18 |
| Salmon or Whitefish Kelp Roll | 22 |
| Spicy Tuna, <i>Crispy Rice</i> | 24 |
| Tuna Poke, <i>Hearts of Palm</i> | 25 |
| Nobu Tacos | |
| <i>Lobster</i> 10 <i>King Crab</i> 10 <i>Tuna</i> 9 | |

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 |
| Alaskan Black Cod Lettuce Cup | 8 |
| Scallop Foie Gras Lettuce Cup | 24 |

OMAKASE

Experience the essence of Chef Nobu Matsuhisa's cuisine

Chefs Daily 175

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

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

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MATSUHISA SPECIALTIES

| | |
|--|----|
| Japanese Eggplant, <i>Sweet Miso, Sesame</i> | 13 |
| Soft Shell Crab Spring Roll, <i>Ponzu Mayo</i> | 20 |
| Yellowtail Tataki, <i>Yuzu-Miso</i> | 20 |
| Lamb Chop | 16 |
| Black Cod, <i>Sweet Miso</i> | 36 |
| Sea Bass | |
| <i>Black Truffle</i> | 47 |
| <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 |
| Squid Pasta | 22 |
| Toban-Yaki | |
| <i>Wild and Domestic Mushrooms</i> | 20 |
| <i>Toro (Tuna Belly)</i> | mp |

KUSHIYAKI

Choice of Anticucho, Teriyaki or Wasabi Pepper Sauce

Salmon 13 Beef 14 Chicken 13 Shrimp 14

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 |

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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 |
| Sea Eel | 10 |
| Shrimp | 9 |
| Shojin | 12 |
| Shiitake Mushroom | 5 |
| Squid | 7 |
| Sweet Potato | 4 |
| Tofu | 4 |
| White Fish | 12 |
| Zucchini | 5 |

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> | 54 |

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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

Alaskan King Crab 15

Ama Ebi *raw spot prawn* 12

Anago *sea eel* 10

Ebi *shrimp* 10

Hamachi *yellowtail* 10

Hotate *scallop* 10

Ikura *salmon roe* 10

Kani *snow crab* 13

Kanpachi, *amberjack* 13

Maguro *tuna* mp

Maguro Tataki *seared tuna* 11

Ora King *salmon* 15

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

Saba *Japanese wild mackerel* 13

Hon Wasabi *fresh wasabi* 8

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SUSHI ROLLS

6 pieces per order

| | |
|-----------------------|----|
| California | 13 |
| Eel | 10 |
| Hamapeno | 11 |
| 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 |
| Spicy Scallop | 12 |
| 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> | |
| Rice Pudding | 14 |

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