



DINNER MENU

*SUSHI BAR STARTERS

Salmon or Yellowtail Tartar, caviar	28
Toro Tartar, caviar	34
Uni or Oyster Shooter	11
Oysters, Nobu salsas	18
Shiromi Usuzukuri	24
Tuna Tataki, tosazu	26
Toro Rosa, spicy miso	24
Spicy Tuna with Crispy Rice	22

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	25
Tiradito – whitefish, octopus or scallop	25
Yellowtail with Jalapeno	27
Salmon Su Miso	26
Tai Dry Miso	28

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SALADS

Mixed Green, Matsuhisa dressing	12
Shiitake Mushroom, spicy lemon dressing	16
Hawaiian Hearts of Palm, jalapeno dressing	17
*Ceviche, mixed seafood	20
Baby Spinach, grilled shrimp, truffle yuzu	25
Sashimi Salad, Matsuhisa dressing	28
Lobster Salad, shiitake, spicy lemon dressing	55
Lobster Ceviche, lettuce cup	55
Cucumber Sunomono	10
<i>add crab</i> 24 <i>add shrimp or octopus</i> 20	
Ohitashi, spinach, tosazu	10
Salmon Skin, tosazu	15
Eringi Mushroom, truffle-yuzu	18
<i>add scallop or crab</i> 35	
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	6
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	23
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
Shojin, mixed vegetable tempura	15
King Crab Claw Tempura, butter ponzu	22
King Crab Tempura, amazu	MP
Lamb Chop, anticucho or wasabi pepper sauce	16
Chicken Skewers, anticucho or teriyaki sauce	13
Beef Skewers, anticucho or teriyaki sauce	14
Shrimp Skewers, anticucho or teriyaki sauce	14
Salmon Skewers, anticucho or teriyaki sauce	13
Japanese Eggplant	13
Black Cod, sweet miso	33
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	55
Salmon, wasabi pepper or teriyaki sauce	33
Filet Mignon, wasabi pepper or teriyaki sauce	39
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	14
Eel and Cucumber or Avocado	10
Kappa <i>cucumber</i>	6
Lobster	23
Negihama <i>yellowtail and scallion</i>	11
Negitoro <i>blue fin belly and scallion</i>	17
Spicy Tuna	12
House Special Cut Roll	16
Salmon Skin	11
Shrimp Tempura	15
Soft Shell Crab Cut Roll	14
Tekka <i>tuna</i>	10
Tuna and Asparagus	10
Vegetable	11
Yellowtail and Okra	9
Baked Crab Handroll	15

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SUSHI & SASHIMI (2pc/order)

Aji <i>Spanish mackerel</i>	12
Ama Ebi <i>sweet shrimp</i>	14
Anago <i>sea eel</i>	10
Awabi <i>abalone</i>	28
Alaskan King Crab	MP
Bincho <i>albacore</i>	9
Ebi <i>shrimp</i>	12
Hamachi <i>yellowtail</i>	12
Hirame <i>fluke</i>	10
Hotate <i>scallop</i>	12
Ika <i>squid</i>	10
Ikura <i>salmon roe</i>	12
Kanpachi <i>amberjack</i>	14
Kani <i>snow crab</i>	14
Kohada <i>shad</i>	10
Maguro <i>tuna</i>	MP
Maguro Tataki	11
Saba <i>japanese wild mackerel</i>	12
Shake <i>salmon</i>	11
Smoked Salmon	10
Tai <i>japanese snapper</i>	14
Tako <i>octopus</i>	11
Tamago <i>egg</i>	8
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>	14
Sushi Combo	34
Sashimi Combo	34
Hon Wasabi <i>fresh wasabi</i>	8

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OMAKASE

Experience the essence of Chef Nobu Matsuhisa's cuisine.

Omakase \$175/person

Served family-style for parties of 7 or more.

DESSERTS

Mochi Ice Cream	4
Housemade Ice Cream or Sorbet	4
Nobu Style Shaved Ice	13
Bento Box	15
<i>Chocolate Lava Cake, Green Tea Ice Cream, Berries</i>	
Fruit Plate	14
Rice Tobanyaki	13

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WINES BY THE GLASS

CHAMPAGNE & SPARKLING

BRUT

	GLASS	BOTTLE
NV Mionetto Prosecco - Treviso, Italy		12
44		

NV Delamotte Brut - Le Mesnil sur Oger, France	19	72
2009 Louis Roederer 'Cristal' - Reims, France	65	256

ROSÉ

NV Laurent-Perrier Brut - Tours-Sur-Marne, France	28	114
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WHITE WINES

PINOT GRIGIO

	GLASS	BOTTLE
Jules Taylor - Marlborough, New Zealand	12	44

MOSCOFILERO

Skouras - Arcadia, Greece	12	44
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CHARDONNAY

	GLASS	BOTTLE
Matsuhisa by Martin Ray - Sonoma, California	16	60
Far Niente - Napa Valley, California	24	92
Comtesse de Cherisy <i>Hameau de Blagny 1er Cru</i> - Puligny-Montrachet, France	34	132

SAUVIGNON BLANC

Domaine Girard <i>La Garenne</i> - Sancerre, France	17	64
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GRÜNER VELTLINER

Brundlmayer ' <i>Cuvée Colorado</i> ' Terrassen, Austria	15	56
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VIOGNIER

Triennes <i>Sainte Fleur</i> - Méditerranée, France	14	52
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CHENIN BLANC

Domaine Le Capitaine <i>Demi-Sec</i> - Vouvray, France	13	48
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ROSE

Puech-Haut <i>Argali</i> - Pays d'Oc, France	15	56
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WINES BY THE GLASS

RED WINES

PINOT NOIR

	GLASS	BOTTLE
Hitching Post <i>Hometown</i> - Central Coast, California	15	56
Vincent - Willamette Valley, Oregon	18	68
Geantet-Pansiot - Gevrey-Chambertin, France	30	120

NEBBIOLO

	GLASS	BOTTLE
Azelia - Barolo, Italy	19	72

TEMPRANILLO

	GLASS	BOTTLE
Marqués de Murietta <i>Reserva</i> - Rioja, Spain	15	56

GRENACHE

	GLASS	BOTTLE
Piaugier - Sablet, Côtes du Rhône, France	14	52

CABERNET SAUVIGNON

	GLASS	BOTTLE
Canard - Napa Valley, California	27	110

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COCKTAILS

MATSUTINI	16
Wheatley's Vodka, Sudachi Shochu, Passion Fruit, Japanese Yuzu, Champagne Topper. Served Up.	
ELDERFLOWER GIMLET	15
Cucumber-infused Hangar One Vodka, St Germain, Fresh Lime, Cane Syrup. Served Up.	
THE GARDENER	16
Roku Gin -or- Corazón Tequila, Serrano Pepper, Cilantro, Ginger, Fresh Lime. Served Up	
*Nobu's Favorite Don Julio 1942 Añejo	29
PERUVIAN MARGARITA	15
Espolon Reposado Tequila, Fresh Lime Juice, House Infused Peruvian Pepper Agave. Served on the Rocks	
FULL BARREL ALCHEMIST	15
'H' by Hine VSOP Cognac, Lillet Blanc, Kiuchi No Shizuku Wakamomo Syrup. Served on a Rock.	
CZECH-MATE	15
Knob Creek Rye, Amaro Nonino, Becherovka, Angostura Bitters Served on the Rock	
*Substitute Basil Hayden's Bourbon	18
ORIGAMI BUFFALO	15
Earl Grey infused Buffalo Trace, Apple Cider, Lemon, Honey, Angostura Bitters. Served on the Rock	
KYOTO PROTOCOL	17
Suntory Toki Whiskey, Fresh Strawberry, Lime, Honey, Laurent Perrier Rosé Champagne. Served on the Rocks	

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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 71 Sm Bamboo 142 Lg Bamboo 284 720ml Bottle 670

NOBU YK35 DAI-GINJO ENSHIBUNRI

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

Glass 46 Sm Bamboo 92 Lg Bamboo 184 720ml Bottle 395

NOBU YK35 DAI-GINJO

Delicate Aromas and a Sophisticated Finish

Glass 31 Sm Bamboo 62 Lg Bamboo 124

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 21 Sm Bamboo 42 Lg Bamboo 84

500ml Bottle 125 1.5 Lit. Bottle 350

NOBU JUNMAI DAI-GINJO

Medium Bodied, Clean, and Complex with Floral Notes

Glass 16 Sm Bamboo 32 Lg Bamboo 64

500ml Bottle 100 1.5 Lit. Bottle 285

HOKUSETSU DAI-GINJO

Subtle, Earthy Notes and Rustic Character

Glass 14 Sm Bamboo 28 Lg Bamboo 56 1.8 Lit. Bottle 250

JUNMAI GINJO '71'

Medium Bodied, Complex & Fruit Forward with a Bright Finish

Glass 12 Sm Bamboo 24 Lg Bamboo 48 720ml Bottle 105

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PREMIUM SAKE SELECTION

MUSIC-AGED ONIGOROSHI

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

Glass 11 *Sm Bamboo* 22 *Lg Bamboo* 44 *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

ASAHI SUPER DRY Lager, Japan	11
<i>Elegant, pure, and crisp, from the original brewery.</i>	
GREAT DIVIDE SAMURAI Rice Ale, Colorado	7
<i>Light citrus and tropical notes, leading to a yeasty, yet crisp finish.</i>	
SAPPORO Lager, Japan/USA	7
<i>Floral aromas of hops, crisp and refined bitterness preceding a clean finish.</i>	

JAPANESE BRAND BOTTLED

KIRIN ICHIBAN Lager, California	22oz.	11
<i>Crisp, smooth and full-bodied.</i>		
YOHO TOKYO BLACK Porter, Japan	350mL	13
<i>Caramel, mocha, dark chocolate, and dried fruit with a hint of bitterness.</i>		
SAPPORO Lager, Wisconsin	20.3oz.	13
<i>Floral aromas of hops, crisp and refined bitterness preceding a clean finish.</i>		
ECHIGO KOSHIIKARI Rice Lager, Japan	330mL	14
<i>Light, sweet maltiness, giving way to hints of honey, green tea, and earth.</i>		
ORION Lager, Japan	833mL	15
<i>Light and mild with faint notes of straw, hinting at malt on the finish.</i>		
YOHO AOOONI... IPA, Japan	350mL	15
<i>Citrus attack, piney hops, caramel and toast .</i>		
ECHIGO PREMIUM RED Ale, Japan	330mL	16
<i>Chestnut, coffee, molasses attack. Malted dark chocolate and velvety.</i>		

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BEER

OTHER BOTTLES

CLAUSTHAULER (N/A) <i>Lager, Germany</i>	12oz.	5
BUDWEISER <i>Lager, Colorado</i>	12oz.	5
BUD LIGHT <i>Lager, Colorado</i>	12oz.	5
PACIFICO <i>Lager, Mexico</i>	12oz.	5

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