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## DINNER MENU

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### \*SUSHI BAR STARTERS

Salmon or Yellowtail Tartar, caviar	28
Toro Tartar, caviar	34
Oyster Shooter	11
Uni Shooter	16
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	8
Nobu Taco: lobster, crab	10
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	17
Shojin, mixed vegetable tempura	15
King Crab Claw Tempura, butter ponzu	MP
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	14
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	35
Filet Mignon, wasabi pepper or teriyaki sauce	39
Free Range Chicken, wasabi pepper or teriyaki sauce	29
Mushroom Tobanyaki	21
Seafood Tobanyaki	29

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## 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>	29
Unagi <i>Japanese freshwater eel</i>	15
Sushi Combo	35
Sashimi Combo	35
Hon Wasabi <i>fresh wasabi</i>	8

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## OMAKASE

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Experience the essence of Chef Nobu Matsuhisa's cuisine.

Omakase \$175/person

Served family-style for parties of 7 or more.

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## DESSERTS

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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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