



MATSUHISA COLD DISHES

Yellowtail Sashimi with Jalapeño				30
Tuna Miso Chips 2pc min				7ea
Oysters with Nobu Salsas				18
Tai (Japanese Snapper) with Dried Miso				29
Salmon or Whitefish Kelp Roll				22
Toro Rosa with Spicy Miso 2pc				mp
Monkfish Pate w/ Caviar				28
Limestone Lettuce with Black Cod 4pc				34
Shiromi Usuzukuri (Whitefish with Ponzu)				27
Karashi Su Miso Salmon				28
Tuna Tataki with Garlic and Tozasu				28
Uni or Oyster Shooter				mp
Salmon or Yellowtail Tartare with Caviar				29
Bluefin Toro Tartare with Caviar				mp
Nobu Crispy Rice with Tuna				25
Nobu Tacos				
<i>Lobster</i> 11	<i>King Crab</i> 11		<i>Tuna</i> 10	

TIRADITO

		Peruvian Rocoto Chili Paste, Cilantro, Yuzu, Soy Salt		
<i>Whitefish</i>	28	<i>Octopus</i>	28	<i>Scallop</i> 28

NEW STYLE SASHIMI

Garlic, ginger, chives, sesame seeds, yuzu soy, lightly seared with hot sesame oil and olive oil

<i>Whitefish</i>	28	<i>Salmon</i>	28	<i>Scallop</i>	28
		<i>Beef</i>	28		

MATSUHISA SALAD

Field Greens	14	Lobster Shiitake Salad	mp
Shiitake Salad	18	Salmon Skin Salad	17
Cucumber Sunomono	10	Spinach Salad with Grilled Shrimp	26
Tuna Sashimi Salad	35	Mixed Seafood Ceviche	24
Hearts of Palm Salad	24	Lobster Ceviche 4pc	mp

DISHES ARE SERVED FAMILY STYLE
Gluten Free Menu Available Upon Request

consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness



MATSUHISA HOT DISHES

WAGYU BEEF

A5 - JAPANESE 48 per oz, 2 oz minimum

Choice of Style: Tataki, New Style, Balsamic Teriyaki or Grilled Sliced Steak

Edamame	9
Shishito Peppers	11
Rock Shrimp Tempura with Creamy Spicy or Butter Ponzu	29
Broiled Black Cod with Miso	39
Japanese Eggplant with Miso	15
Yellowtail Tataki with Yuzu Miso Sauce	24
Seabass with Fresh Truffles	mp
Seabass with Black Bean, Dry Miso or Balsamic Teriyaki	43
Shrimp with Wasabi Pepper or Spicy Garlic Sauce	30
Scallops with Wasabi Pepper, Spicy Garlic Sauce or Jalapeno Salsa	38
Lobster with Wasabi Pepper or Spicy Garlic Sauce	mp
Soft Shell Crab with Black Bean or Spicy Garlic Sauce	23
Seafood Toban Yaki	30
Mushroom Toban Yaki	22
Free Range Chicken with Spicy or Light Garlic Vegetables	33
Sauteed Mushrooms with Yuzu Dressing	20
Creamy Spicy Crab	mp

OMAKASE

Experience the Essence of Chef Nobu Matsuhisa's Cuisine

Multi-Course Tasting Menu

175 per person

Served Family Style For Parties Of 7 or More

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MATSUHISA YAKIMONO

from the grill

Beef Tenderloin	46
Colorado Lamb Chops	59
Salmon Fillet	39
Organic Free Range Chicken	33

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

KUSHIYAKI

2 skewers per order

choice of teriyaki, anticucho, or wasabi pepper sauce

Beef	15	Shrimp	15
Chicken	15	Salmon	15

SPECIALTY TEMPURA

Lobster	mp	Shrimp and Vegetables	38
King Crab with Amazu Ponzu	mp	Shojin Vegetables	17
Sea Urchin	mp	Scallop	14
Scallop Phyllo	15	Shrimp	15
Shrimp Phyllo	15		

à la carte vegetables available upon request

SOUPS

Udon Or Soba Noodles

Chicken	22	Organic Miso Soup	8
Seafood	25	Organic Miso Soup with Clams	10
Tempura	22	Clear Mushroom Soup	9

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SUSHI & SASHIMI

2 pieces per order

Alaskan King Crab	mp	Saba (Mackerel)	14
Anago (Sea Eel)	16	Sake (Salmon)	14
Ebi (Shrimp)	12	Shiromi (Whitefish)	13
Fresh Wasabi	10	Smoked Salmon	14
Hamachi (Yellowtail)	13	Sweet Shrimp with Fried Head	15
Hotate (Scallop)	15	Tai (Japanese Red Snapper)	15
Ikura (Salmon Egg)	15	Tako (Octopus)	14
Kani (Snow Crab)	18	Tamago (Egg)	11
Kanpachi (Amberjack)	16	Toro (Blue Fin Belly)	mp
Maguro (Tuna)	mp	Unagi (Fresh Water Eel)	15
Maguro Tataki (Seared Tuna)	15	Uni (Sea Urchin)	mp
Masago (Smelt Egg)	10	Uzura (Quail Egg)	3
Sushi Dinner	36	Sashimi Dinner	36

SUSHI ROLLS

wasabi on the side

California	15
Eel and Cucumber	15
House Special	17
Kappa (Cucumber)	10
Lobster	27
Salmon Skin	12
Shrimp Tempura	15
Soft Shell Crab	22
Spicy Tuna	14
Negitoro (Blue Fin Belly and Scallion)	23
Tekka (Tuna)	13
Tuna and Asparagus	13
Vegetable	13
Yellowtail and Okra	13
Negihama (Yellowtail and Scallion)	14
New Style Salmon Roll	27

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