



*SUSHI BAR STARTERS

| | |
|-------------------------------------|----|
| Salmon or Yellowtail Tartar, caviar | 28 |
| Toro Tartar, caviar | 35 |
| Oyster Shooter | 12 |
| Uni Shooter | 16 |
| Oysters, Nobu salsas | 20 |
| Shiromi Usuzukuri | 25 |
| Tuna Tataki, tosazu | 26 |
| Toro Rosa, spicy miso | 24 |
| Spicy Tuna, crispy rice | 24 |

KITCHEN STARTERS

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|---------------------------------|----|
| Edamame, sea salt | 8 |
| Shishito Peppers | 9 |
| *Tuna Chip, spicy miso | 7 |
| Nobu Taco: beef, *tuna | 9 |
| Nobu Taco: lobster, crab | 11 |
| Scallop, jalapeno salsa | 12 |
| Umami Chicken Wings | 15 |
| Black Cod, lettuce cup | 8 |
| Gyoza, lamb, chicken or beef | 15 |
| Scallop, foie gras, lettuce cup | 24 |
| *Yellowtail Tataki, yuzu-miso | 20 |

*MATSUHISA SIGNATURE STYLE SASHIMI

New Style Sashimi: beef, white fish, salmon or scallop 26

Tiradito: white fish, octopus or scallop 26

Yellowtail Jalapeno 28

Salmon Su Miso 27

Tai Dry Miso 28

SALADS

| | | | |
|--|----|------------------------------------|----|
| Mixed Green, Matsuhisa dressing | 14 | Cucumber Sunomono | 10 |
| Shiitake Mushroom, spicy lemon dressing | 16 | <i>add crab</i> | 25 |
| Hawaiian Hearts of Palm, jalapeno dressing | 19 | <i>add shrimp or octopus</i> | 21 |
| *Ceviche, mixed seafood | 22 | Ohitashi, spinach, tosazu | 10 |
| Baby Spinach, grilled shrimp, truffle yuzu | 25 | Salmon Skin, tosazu | 16 |
| *Sashimi Salad, Matsuhisa dressing | 29 | Eringi Mushroom, truffle yuzu | 18 |
| Lobster, shiitake, spicy lemon | 57 | <i>add crab</i> | 50 |
| *Ceviche, lobster, lettuce cup | 57 | <i>add scallop</i> | 35 |
| | | Warm Mushroom Salad, yuzu dressing | 20 |

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MATSUHISA SPECIALTIES

| | | | |
|--|----|---|----|
| Rock Shrimp Tempura, butter ponzu or creamy spicy | 25 | Japanese Eggplant, den miso, sesame | 14 |
| Soft Shell Crab Spring Roll, ponzu mayo | 20 | Black Cod, sweet miso | 35 |
| Soft Shell Crab, black bean or spicy garlic | 20 | Squid 'Pasta', light garlic sauce | 22 |
| Uni Tempura, shiso, curry, yuzu, soy salt | 17 | Abalone, light garlic sauce | 32 |
| Shojin, mixed vegetable tempura | 15 | Sea Bass, black truffle | 44 |
| King Crab Claw Tempura, butter ponzu | mp | Sea Bass, black bean, dry miso or balsamic teriyaki | 35 |
| King Crab Tempura, amazu | mp | Scallops, wasabi pepper or spicy garlic | 37 |
| *Lamb Chop, anticucho or wasabi pepper | 18 | Lobster, wasabi pepper or spicy garlic | 57 |
| Chicken Skewers, anticucho or teriyaki | 14 | *Salmon, wasabi pepper or teriyaki | 35 |
| *Beef Skewers, anticucho or teriyaki | 15 | *Filet Mignon, wasabi pepper or teriyaki | 42 |
| Shrimp Skewers, anticucho or teriyaki | 15 | Chicken, free range, wasabi pepper or teriyaki sauce | 31 |
| *Salmon Skewers, anticucho or teriyaki | 14 | Toban-Yaki, wild and domestic mushrooms | 21 |
| | | Toban-Yaki, mixed seafood | 29 |

*MIYAZAKI WAGYU BEEF

\$38/oz 2oz. minimum Sushi \$15/piece

Preparations:

Himalayan Salt Rock - Truffle Amazu - Tataki - Balsamic Teriyaki - New Style

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*STONE OVEN

| | | | |
|---------------------|----|---------------------------|----|
| Mushroom, new style | 10 | Sea Bass, umami cured | 35 |
| Yellowtail Collar | 18 | King Crab Claw, misocucho | mp |
| | | Vegetable, toban-yaki | 18 |

TEMPURA

| | | | |
|-------------------|----|----------------|---|
| Asparagus | 4 | Sea Eel | 8 |
| Avocado | 5 | Shrimp | 9 |
| Broccoli | 4 | Squid | 7 |
| Japanese Eggplant | 4 | White Fish | 8 |
| Scallop | 11 | Kabocha Squash | 5 |
| Bell Pepper | 4 | Shiitake | 6 |
| Onion | 4 | Tofu | 4 |

SOUPS

Udon Noodles: chicken 19, seafood 22, tempura 19

Soba Noodles: chicken 19, seafood 22, tempura 19

Miso, tofu, negi 8

Miso, clams, negi 9

Mushroom 7

Spicy Seafood 20

*OMAKASE

Experience the essence of Chef Nobu Matsuhisa's cuisine

Chef's Daily Creation 175

Served family style for parties of 7 or more

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*NIGIRI SUSHI AND SASHIMI

| | | | |
|-----------------------------|----|--------------------------------|----|
| Aji (spanish mackerel) | 12 | Masago (smelt egg) | 9 |
| Ama Ebi (raw shrimp) | 15 | Saba (japanese wild mackerel) | 13 |
| Anago (sea eel) | 14 | Shake (salmon) | 12 |
| Awabi (abalone) | 28 | Smoked Salmon | 11 |
| Alaskan King Crab | mp | Hirame (fluke) | 12 |
| Bincho (albacore) | 9 | Tai (japanese snapper) | 15 |
| Ebi (shrimp) | 12 | Tako (octopus) | 12 |
| Hamachi (yellowtail) | 13 | Tamago (egg) | 9 |
| Hotate (scallop) | 14 | Toro (tuna belly) | mp |
| Ika (squid) | 10 | Toro Aburi (seared tuna belly) | mp |
| Ikura (salmon roe) | 13 | Uni (sea urchin) | 29 |
| Kanpachi (amberjack) | 15 | Unagi (Japanese eel) | 15 |
| Kani (snow crab) | 15 | Sushi Combo | 35 |
| Kohada (shad) | 10 | Sashimi Combo | 35 |
| Maguro (tuna) | mp | | |
| Maguro Tataki (seared tuna) | 13 | Hon Wasabi (fresh wasabi) | 9 |

*SUSHI ROLLS

| | | | |
|-------------------|----|---------------------|----|
| California | 15 | Salmon Skin | 11 |
| Unakyu or avocado | 14 | Shrimp Tempura | 15 |
| Kappa (cucumber) | 7 | Tuna Asparagus | 11 |
| Lobster | 25 | Tekka (tuna) | 12 |
| Negihama | 12 | Vegetable | 12 |
| Negitoro | 19 | Yellowtail Okra | 10 |
| Spicy Tuna | 13 | Baked Crab Handroll | 15 |
| House Special* | 17 | Soft Shell Crab* | 15 |

**not available as hand roll*

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