



## \*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

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	18
Scallop, foie gras, lettuce cup	24
*Yellowtail Tataki, yuzu-miso	20

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## \*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

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## 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	26	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

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### \*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

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## 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

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## 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

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## \*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

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## \*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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