



*SUSHI BAR STARTERS

Tuna Tataki, tosazu	28
Salmon or Yellowtail Tartar, caviar	29
Toro Tartar, caviar	35
Oyster Shooter	14
Uni Shooter	mp
Oysters, Nobu salsas	20
Spicy Tuna, crispy rice	25

KITCHEN STARTERS

Edamame, sea salt	8
Shishito Peppers	11
*Tuna, Yellowtail or Salmon Chip	7
Nobu Taco: tuna	10
Nobu Taco: crab or lobster	11
Black Cod, lettuce cup	8
Soft Shell Crab Spring Roll, Ponzu Mayo	20
Scallop Foie Gras Lettuce Cup	26

SALADS

Mixed Greens	
<i>*Tuna Tataki, Matsuhisa dressing</i>	29
<i>Shiitake Mushrooms, spicy lemon</i>	16
<i>Lobster, shiitake, spicy lemon</i>	63
<i>Matsuhisa dressing</i>	14
*Ceviche, mixed seafood	23
Ceviche, lobster, lettuce cup	65
Spinach, grilled shrimp, dry miso, parmesan	25
Mushrooms, yuzu dressing	20
Salmon Skin, tosazu	17
Hawaiian Hearts of Palm, jalapeno dressing	22
Cucumber Sunomono	10
<i>add crab</i>	24
<i>add shrimp or octopus</i>	20

*MATSUHISA SIGNATURE STYLE SASHIMI

New Style: beef, salmon, whitefish or scallop 28

Tiradito: whitefish, octopus, or scallop 28

Yellowtail Jalapeno 28

Dry Miso: whitefish, salmon, scallop 28

Usuzukuri: whitefish 29

*OMAKASE

Experience the essence of Chef Nobu Matsuhisa's cuisine

175

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Please inform your server of any allergies before ordering



MATSUHISA SPECIALTIES

Japanese Eggplant, sweet miso, sesame	14	Black Cod, sweet miso	37
Yellowtail Tataki, yuzu-miso*	21	Sea Bass, black truffle	49
Squid Pasta, garlic sauce	22	Sea Bass, <i>black bean, dry miso or balsamic teriyaki</i>	39
Lamb Chop*	20	Scallops, <i>jalapeno salsa, wasabi pepper or spicy garlic</i>	37
Chicken Skewers	14	Shrimp, <i>wasabi pepper or spicy garlic</i>	30
Salmon Skewers*	14	Lobster, <i>wasabi pepper or spicy garlic</i>	63
Beef Skewers*	15	Toban-Yaki, wild and domestic mushrooms	21
Shrimp Skewers	15	Toban-Yaki, toro	mp
<i>All Skewers come with choice of anticucho or teriyaki sauce</i>			

*MIYAZAKI WAGYU BEEF

Himalayan Salt Rock 3oz minimum \$40/oz Sushi \$20/piece

Tataki, Balsamic teriyaki, Toban-yaki or New style 2oz minimum \$40/oz

SIGNATURE TEMPURA

Uni, shiso, curry, yuzu, soy salt	mp
Rock Shrimp, butter ponzu or creamy spicy	28
King Crab, sweet ponzu	mp

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TRADITIONAL TEMPURA

Asparagus	4	Scallop	11
Avocado	5	Shrimp	9
Bell Pepper	4	Shojin	15
Broccoli	4	Shiitake Mushroom	5
Carrot	3	Squid	7
Enoki	5	Sweet Potato	4
Japanese Eggplant	4	Tofu	4
Kabocha Squash	3	White Fish	12
Onion	4		

all traditional tempura 2 piece per order

DINNERS

* Salmon, wasabi pepper or teriyaki 35

* Filet Mignon, wasabi pepper or teriyaki 42

Combination Sushi or Sashimi 37

Chicken, free range, wasabi pepper or teriyaki sauce 32

* Lamb Chops, anticucho or wasabi pepper sauce 60

SOUPS

Udon Noodles: chicken 22, seafood 23, tempura 19

Soba Noodles: chicken 22, seafood 23, tempura 19

Miso, tofu, negi 8

Miso, clams, tofu, negi 9

Mushroom 8

Spicy Seafood 20

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*NIGIRI SUSHI AND SASHIMI

Alaskan King Crab	20	Shake (salmon)	12
Ama Ebi (raw shrimp)	15	Smoked Salmon	12
Ebi (shrimp)	12	Tai (Japanese snapper)	15
Hamachi (yellowtail)	13	Tako (octopus)	12
Hirame (fluke)	11	Tamago (omelette)	9
Hon Maguro (tuna)	mp	Toro (tuna belly)	mp
Hotate (scallop)	14	Uni (sea urchin)	mp
Ikura (salmon roe)	13	Unagi (fresh water eel)	15
Kani (snow crab)	15	Uzura (quail egg)	2
Maguro Tataki (seared tuna)	15	Hon Wasabi (fresh wasabi)	9
Ora King Salmon	15		

all sushi and sashimi served 2 piece per order

SUSHI ROLLS

California	15	Shrimp Tempura	15
Eel and Cucumber or Avocado	15	*Soft Shell Crab	16
*Hamapeno	11	*Spicy Scallop	13
*House Special	17	*Spicy Tuna	13
Kappa (cucumber)	7	*Tuna Asparagus	12
Lobster Roll	30	*Tekka (Tuna)	12
*Negihama	12	Vegetable	12
*Negitoro	20	*Yellowtail Okra	12
Salmon Skin	11		

Soy Paper \$3 additional charge

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