



*SUSHI BAR STARTERS

Salmon or Yellowtail Tartar, caviar	28
Toro Tartar, caviar	39
Oyster Shooter	12
Uni Shooter	16
Oysters, Nobu salsas	20
Shiromi Usuzukuri	27
Tuna Tataki, tosazu	30
Toro Rosa, spicy miso	26
Spicy Tuna, crispy rice	27

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	14
Umami Chicken Wings	15
Black Cod, lettuce cup	9
Gyoza, lamb, chicken or beef	18
Scallop, foie gras, lettuce cup	29
*Yellowtail Tataki, yuzu-miso	20

*MATSUHISA SIGNATURE STYLE SASHIMI

New Style Sashimi: beef, white fish, salmon or scallop 28

Tiradito: white fish, octopus or scallop 30

Yellowtail Jalapeno 29

Salmon Su Miso 28

Tai Dry Miso 28

SALADS

Mixed Green, Matsuhisa dressing	14	Cucumber Sunomono	10
Shiitake Mushroom, spicy lemon dressing	16	<i>add snow crab</i>	27
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	31	Eringi Mushroom, truffle yuzu	18
Lobster, shiitake, spicy lemon	59	<i>add king crab</i>	58
*Ceviche, lobster, lettuce cup	59	<i>add scallop</i>	57
		Warm Mushroom Salad, yuzu dressing	22

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of food allergies.



MATSUHISA SPECIALTIES

Rock Shrimp Tempura, butter ponzu or creamy spicy	27	Japanese Eggplant, den miso, sesame	14
Soft Shell Crab Spring Roll, ponzu mayo	21	Black Cod, sweet miso	39
Soft Shell Crab, black bean or spicy garlic	21	Squid 'Pasta', light garlic sauce	25
Uni Tempura, shiso, curry, yuzu, soy salt	18	Abalone, light garlic sauce	32
Shojin, mixed vegetable tempura	16	Sea Bass, black truffle	47
King Crab Claw Tempura, butter ponzu	mp	Sea Bass, black bean, dry miso or balsamic teriyaki	39
King Crab Tempura, amazu	45	Scallops, wasabi pepper or spicy garlic	39
*Lamb Chop, anticucho or wasabi pepper	23	Lobster, wasabi pepper or spicy garlic	59
Chicken Skewers, anticucho or teriyaki	14	*Salmon, wasabi pepper or teriyaki	37
*Beef Skewers, anticucho or teriyaki	15	*Filet Mignon, wasabi pepper or teriyaki	45
Shrimp Skewers, anticucho or teriyaki	15	Chicken, free range, wasabi pepper or teriyaki sauce	33
*Salmon Skewers, anticucho or teriyaki	14	Toban-Yaki, wild and domestic mushrooms	21
		Toban-Yaki, mixed seafood	29

*MIYAZAKI WAGYU BEEF

\$40/oz 2oz. minimum Sushi \$15/piece

Preparations:

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

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of food allergies.

FOR CATERING & PRIVATE EVENTS CONTACT: INFO@MATSUHISADENVER.COM



*STONE OVEN

Mushroom, new style	11	Sea Bass, umami cured	36
Yellowtail Collar	20	King Crab Claw, misocucho	mp
		Vegetable, toban-yaki	18

TEMPURA

Asparagus	4	Sea Eel	9
Avocado	5	Shrimp	10
Broccoli	5	Squid	7
Japanese Eggplant	4	White Fish	10
Scallop	12	Kabocha Squash	5
Bell Pepper	4	Shiitake	6
Onion	4	Tofu	4

SOUPS

Udon Noodles: chicken 20, seafood 23, tempura 20

Soba Noodles: chicken 20, seafood 23, tempura 20

Miso, tofu, negi 8

Miso, clams, negi 9

Mushroom 7

Spicy Seafood 23

*OMAKASE

Experience the essence of Chef Nobu Matsuhisa's cuisine

Chef's Daily Creation 175

Served family style for parties of 7 or more

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of food allergies.

FOR CATERING & PRIVATE EVENTS CONTACT: INFO@MATSUHISADENVER.COM



*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)	12	Tai (japanese snapper)	15
Ebi (shrimp)	14	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)	18	Sushi Combo	36
Kohada (shad)	14	Sashimi Combo	36
Maguro (tuna)	mp		
Maguro Tataki (seared tuna)	14	Hon Wasabi (fresh wasabi)	9

*SUSHI ROLLS

California	15	Salmon Skin	13
Unakyu or avocado	14	Shrimp Tempura	15
Kappa (cucumber)	7	Tuna Asparagus	11
Lobster	24	Tekka (tuna)	12
Negihama	12	Vegetable	13
Negitoro	19	Yellowtail Okra	10
Spicy Tuna	13	Baked Crab Handroll	17
House Special*	18	Soft Shell Crab*	19

**not available as hand roll*

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of food allergies.

FOR CATERING & PRIVATE EVENTS CONTACT: INFO@MATSUHISADENVER.COM