*MATSUHISA COLD DISHES

Yellowtail Sashimi with Jalapeño	32
Tuna Miso Chips 2pc min	8ea
Oysters with Nobu Salsas	18
Tai (Japanese Snapper) with Dried Miso	30
Salmon or Whitefish Kelp Roll	24
Toro Rosa with Spicy Miso 2pc	mp
Monkfish Pate w/ Caviar	28
Limestone Lettuce with Black Cod 4pc	36
Shiromi Usuzukuri (Whitefish with Ponzu)	27
Karashi Su Miso Salmon	29
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	26

Nobu Tacos

Lobster 12 *King Crab* 12 *Tuna* 11

*TIRADITO

Peruvian Rocoto Chili Paste, Cilantro, Yuzu, Soy Salt

Whitefish 34 *Octopus* 34 *Scallop* 34

*NEW STYLE SASHIMI

Garlic, Ginger, Chives, Sesame Seeds, Yuzu Soy, Lightly Seared with Hot Sesame Oil and Olive Oil

Whitefish 29 *Salmon* 30 *Scallop* 29

Beef 30

*MATSUHISA SALAD

Field Greens	15	Lobster Shiitake Salad	mp
Shiitake Salad	18	Salmon Skin Salad	17
Cucumber Sunomono	12	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

*These items may be served raw or undercooked

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* 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	12
Rock Shrimp Tempura with Creamy Spicy or Butter Ponzu	29
Broiled Black Cod with Miso	39
Japanese Eggplant with Miso	19
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 Jalapeño Salsa	38
Lobster with Wasabi Pepper or Spicy Garlic Sauce	mp
Soft Shell Crab with Black Bean or Spicy Garlic Sauce	25
Seafood Toban Yaki	30
Mushroom Toban Yaki	22
Free Range Chicken with Spicy or Light Garlic Vegtables	33
Sauteed Mushrooms with Yuzu Dressing	22
Creamy Spicy Crab	mp

OMAKASE
Experience the Essence of Chef Nobu Matsuhisa's Cuisine
Multi-Course Tasting Menu
195 per person
Served Family Style For Parties Of 7 or More

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*MATSUHISA YAKIMONO

from the grill

Beef Tenderloin	52
Colorado Lamb Chops	62
Salmon Fillet	39
Organic Free Range Chicken	36

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	18	Shrimp	18
Chicken	18	Salmon	18

*SPECIALTY TEMPURA

Lobster	mp	Shrimp and Vegetables	38
King Crab with Amazu Ponzu	mp	Shojin Vegetables	17
Sea Urchin	mp	Scallop	14
Scallop Phyllo	18	Shrimp	15
Shrimp Phyllo	18		

*à la carte vegetables available upon request

SOUPS

Udon Or Soba Noodles			
Chicken	22	Organic Miso Soup	9
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)	15
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	42	Sashimi Dinner	42

*SUSHI ROLLS

wasabi on the side

California	18
Eel and Cucumber	16
House Special	18
Kappa (Cucumber)	11
Lobster	28
Salmon Skin	13
Shrimp Tempura	16
Soft Shell Crab	23
Spicy Tuna	16
Negitoro (Blue Fin Belly and Scallion)	24
Tekka (Tuna)	14
Tuna and Asparagus	15
Vegetable	15
Yellowtail and Okra	15
Negihama (Yellowtail and Scallion)	15
New Style Salmon Roll	28

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The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Wheat, Soy, and Sesame