* MATSUHISA COLD DISHES

Yellowtail Sashimi with Jalapeno	32
Tuna Miso Chips 2pc minimum	8ea
Oysters with Nobu Salsas	18
Tai with Dried Miso	30
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 and Olive Oil

Whitefish 29 Salmon 30 Scallop 29 Beef 30

* MATSUHISA SALAD

Field Greens	15
Cucumber Sunomono	12
Tuna Sashimi Salad	35
Hearts of Palm Salad	24
Spinach Salad with Grilled Shrimp	26
Lobster Shiitake Salad	mp
Salmon Skin Salad	17
Mixed Seafood Ceviche	24
Lobster Ceviche 4pc	mp

*These items may be served raw or undercooked

*Consuming raw or undercooked eggs, meat, poultry, seafood,or shellfish may increase your risk of foodbourne illness

* HOT DISHES

Organic Miso Soup	9
Edamame	9
Shishito Peppers	12
Limestone Broiled Black Cod 4 pc.	36
Yellowtail Tataki with Yuzu Miso Sauce	24
Seabass with Fresh Truffles	mp
Lobster with Wasabi Pepper or Spicy Garlic	mp
Shrimp with Wasabi Pepper or Spicy Garlic	30
Tempura Rock Shrimp with Creamy Spicy or Butter Ponzu Sauce	29
King Crab Tempura	mp
Sauteed Mushrooms with Yuzu Dressing	22
Nasu Den (Japanese Eggplant with Den Miso)	19
Broiled Black Cod with Miso	39

* KUSHIYAKI

choice of anti-cucho, teriyaki or wasabi pepper sauce

Shrimp	18	Salmon	18	Beef	18

* WAGYU BEEF

A5-JAPANESE Choice of Style: Tataki, New Style or Balsamic Teriyaki

48 per oz, 2 oz minimum

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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	Tai (Japanese Red Snapper)	15
Hotate (Scallop)	15	Tako (Octopus)	14
Ikura (Salmon Egg)	15	Tamago (Egg)	11
Kani (Snow Crab)	18	Toro (Blue Fin Belly)	mp
Kanpachi (Amberjack)	16	Unagi (Fresh Water Eel)	15
Maguro (Tuna)	mp	Uni (Sea Urchin)	mp
Maguro Tataki (Seared Tuna)	15	Uzura (Quail Egg)	3
Masago (Smelt Egg)	10		

* SUSHI ROLLS

6 pieces per order

California	18
Eel and Cucumber	16
House Special	18
Kappa (Cucumber)	12
Lobster	28
Salmon Skin	13
Shrimp Tempura	16
Soft Shell	23
Spicy Tuna	16
Negitoro (Blue Fin Belly and Scallion)	24
Tekka (Tuna)	14
Tuna and Asparagus	15
Vegetable	15
Negihama (Yellowtail and Scallion)	15
Salmon New Style	28

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