Matsuhisa
BEVERLY HILLS

A LA CARTE DISHES

SUSHI
(2 pieces per order)

Abalone	M.P.
Bonito	M.P.
Crab	$10.00
Fresh Water Eel	8.00
Jumbo Clam	M.P.
Kampachi	11.00
Kohada (GizzardShad)	9.50
Mackerel	9.50
Octopus	8.00
Oyster	7.00
Scallop	8.50
Sea Eel	11.00
Sea Urchin	M.P.
Shrimp	8.00
Salmon Roe	8.00
Smelt Eggs	7.00
Salmon	8.00
Smoked Salmon	8.00
Spanish Mackerel	9.00
Squid	M.P.
Sweet Shrimp	M.P.
Tamago (Egg)	6.00
Tai	10.00
Toro	M.P.
Tuna	M.P.
White Fish	8.00
Yellowtail	8.00
*add Quail Egg	1.00

SUSHI ROLL

	HAND	CUT
California	11.00	12.00
Kappa (Cucumber)	5.50	6.00
Salmon Skin	7.00	9.50
Shrimp Tempra	8.00	14.00
Spicy Tuna	8.00	8.50
Tekka (Tuna)	7.00	8.00
Toro with Scallion	M.P.	M.P.
Tuna Asparagus	8.00	8.50
Vegetable	7.00	10.00
Yellowtail with (Scallion or Okura)	8.00	8.50
Soft Shell Crab		13.00
House Special		13.00

M.P. / Market Price

Menu updated 11/7/2013

Matsuhisa
BEVERLY HILLS

TEMPURA
(2 pieces per order)

Asparagus	$4.00
Avocado	4.00
Bell Pepper	3.50
Broccoli	3.50
Carrot	3.50
Corn Kakiage	6.00
Crab Claw	M.P.
Enoki Mushroom	6.00
Green Beans	3.50
Japanese Eggplant	3.50
Kakiage (Small Shrimp & Vegetables) (1 pc)	16.00
Okra	3.50
Onion	3.50
Oyster	6.50
Pumpkin	3.50
Scallops	6.50
Sea Eel (1pc)	M.P.
Sea Urchin Shiso Roll (1 pc)	M.P.
Shiitake Mushroom	6.00
Shojin (Mixed Vegetable)	14.50
Shrimp	7.00
Snow Peas	3.50
Squid	M.P.
Sweet Potato	3.50
Tofu	4.50
White Fish (Halibut or Red Snapper)	M.P.
Zucchini	3.50

M.P. / Market Price

KUSHIYAKI
(Tare, Teriyaki, or Anticucho Sauce / 2 skewers per order)

Beef	12.50
Chicken	10.50
Scallops	15.00
Vegetables	8.00
Squid	11.00
Jumbo Clam	11.00
Shrimp	12.00

SALAD

Edamame	5.00
Shishito	7.00
Cucumber Salad	5.50
Green Salad	8.00
Kelp Salad	12.00
Oshitashi Spinach	7.50
Water Cress Salad	8.00
Water Cress with Rock Shrimp	18.00
Baby Artichoke Salad	15.50
Baby Artichoke with Inaniwa	18.50
Sashimi Salad	25.00 & Up
Bahamas Salad	18.00
Hearts of Palm Salad	12.50
Lobster Salad	M.P.
Fresh Wakame Salad	12.50
Combination Sunomono	22.00
Mushroom Salad	17.50
Spicy Tuna Salad	25.00
Paper Thin Salad w/ King Crab	25.00

M.P. / Market Price

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MATSUHISA SPECIAL DISHES

COLD DISH

Sashimi Tacos (Tuna, Lobster, King Crab or Rock Shrimp) (1pc)	$6
Tuna Sashimi Genmai Salsa with Limestone Lettuce (1pc)	8
Oyster Shooter	M.P.
Uni Shooter	M.P.
Ankimo (Monkfish Liver Pate) with Caviar	22
Salmon or Yellowtail Tartare with Caviar	28
Toro Tartare with Caviar	35
Kumamoto Oyster Half Shell (2 pc)	10 & up
Green Mussels with Salsa (5 pc)	15
Sashimi Chips with Spicy Miso Sauce (4 pc)	14
Lobster Ceviche with Limestone Lettuce (4 pc)	24
Assorted Mixed Seafood Ceviche	20
Tomato Ceviche with Rock Shrimp	20
King Crab Ceviche	25
Oyster Salmon Roll	18
Salmon or White Fish Kelp Roll	18
Inaniwa Pasta with Lobster	27
Inaniwa Pasta with King Crab	27
Octopus Carpaccio	20
Baby Spinach Salad with White Fish	25
Scallops and Mayonnaise in an Orange	18
Yellowtail Jalapeño	25
Tiradito (Peruvian Style Sashimi)	25
White Fish Sashimi with Dried Miso	25
Shiromi Usuzukuri (Thin Sliced White Fish Sashimi with Ponzu Sauce)	25
Kanpachi Agua de Chile	30
Tuna Tataki with Garlic & Tosazu	25
Tuna Tataki with Cilantro Dressing	25
Tuna Tataki with Genmai Salsa	25
Tuna Sashimi with Genmai Salsa	25
Scallop Sashimi with Black Garlic and Kiwi	M.P.
Uni and White Fish with Jalapeno Dressing	30

U.S. Kobe Beef (Filet Mignon or Sirloin) (Minimum Order 2 oz)	M.P.
Japanese Wagyu Beef (Minimum Order 2 oz)	M.P.

M.P. / Market Price

Menu updated 11/7/2013

MATSUHISA SPECIAL DISHES

HOT DISH

Kobe Beef Taco (1pc)	$7
Wagyu Dumpling (3pc)	15
Matsuhisa Shrimp with Caviar (2 pc)	22
Seafood Spring Roll with Caviar (1 pc)	18
Oyster Fillo	6
Black Cod with Limestone Lettuce (2 pc)	13
Eggplant Special	M.P.
Eggplant with Miso Sauce	M.P.
Fish and Chips Matsuhisa Style	15
Limestone Lettuce with Rock Shrimp & Scallop (4pc)	20
Mussels in Spicy Garlic Sauce (5 pc)	15
Steamed Clams with Ginger Garlic	18
Scallop with Jalapeño Onion Salsa	M.P.
Tuna Tempura Roll with Yuzu Miso Sauce	19
Dungeness Crab with Creamy Spicy Sauce	23
Asparagus with Hollandaise Sauce and Salmon Roe	17
Black Cod with Miso	32
New Style Sashimi	25
Soft Shell Crab	M.P.
Soft Shell Crab Spring Roll	20
King Crab Claw Tempura	M.P.
Rock Shrimp Tempura (Ponzu or Creamy Spicy Sauce)	23
Creamy Spicy Shrimp	23
Spicy Sour Shrimp	25
King Crab Tempura with Amazu Jalapeno	27
King Crab with Ginger Salsa	27
Buckwheat Soba Risotto	15
Scallop in Spicy Garlic Sauce	24
Scallop or Shrimp with Wasabi Pepper Sauce	24
Baby Squid with Wasabi Pepper Sauce	16
Squid Pasta with Light Garlic Sauce	19
Baby Abalone with Light Garlic Sauce	M.P.
Mixed Mushrooms Toban-yaki	20
Mixed Seafood Toban-yaki	25
Toro Toban-yaki	M.P.
Toro Wakame Miso	M.P.
Lamb Chops with Miso Anticucho Sauce (2pc)	32
Short Rib (U.S. Kobe Beef)	28

U.S. Kobe Beef (Filet Mignon or Sirloin) (Minimum Order 2 oz)	M.P.
Japanese Wagyu Beef (Minimum Order 2 oz)	M.P.

M.P. / Market Price

Menu updated 11/7/2013

Matsuhisa
BEVERLY HILLS

LUNCH
(Served 11:45am - 2:30pm)

COMBINATION LUNCH
(Served with Salad, Rice & Miso Soup)

(A)	Tempura and Beef with (Teriyaki or Wasabi Pepper Sauce)	$24.00
(B)	Tempura and Chicken with (Teriyaki or Wasabi Pepper Sauce)	22.00
(C)	Sashimi and Beef with (Teriyaki or Wasabi Pepper Sauce)	28.00
(D)	Sashimi and Chicken with (Teriyaki or Wasabi Pepper Sauce)	26.00
(E)	Sashimi and Tempura	30.00

SUSHI LUNCH
(Served with Miso Soup)

Combination Sushi (8 pieces and 1 Roll)	35.00
Chirashi Sushi (Rice Topped with Seafood)	31.00

LUNCH ENTREE

Salmon with (Teriyaki, Wasabi Pepper, or Anticucho Sauce)	24.00
Chicken with (Teriyaki, Wasabi Pepper, or Anticucho Sauce)	21.00
Beef with (Teriyaki, Wasabi Pepper, or Anticucho Sauce)	21.00
Beef Katsu (Fried Beef)	21.00

DONBURI
(Served with Miso Soup)

Tekka Donburi (Sushi rice with raw tuna)	M.P.
Toro Scallion Donburi	M.P.
Yellowtail Scallion Donburi	27.00
Salmon Egg Donburi	M.P.
Sea Urchin Donburi	M.P.
Unagi Donburi (Fresh Water Eel)	M.P.
Vegetable in Spicy Garlic Sauce Donburi	13.00
Mussels in Spicy Garlic Sauce Donburi	13.00
Squid Pasta Donburi	19.00
Oyako Donburi (Chicken with Egg & Onions)	15.00
Beef Katsu Donburi (Fried Beef)	16.00
Beef Teriyaki Donburi	15.00
Chicken Teriyaki Donburi	15.00
Combination Tempura Donburi	15.00
Kaki Age Donburi (Small Shrimp & Vegetable Tempura on Rice)	16.00
Seafood in Pepper Sauce Donburi (Shrimp, Mussels, Squid, Scallop & Halibut Cheek)	19.00

We take special Donburi orders on request.

NOODLE

Chicken Udon (Thick Noodle)	14.00
Seafood Udon	17.00
Tempura Udon	15.00
Cha Soba (Buckwheat Noodle)	13.00
Somen (Thin Noodle)	13.00
Inaniwa Udon	15.00

SOUP

Tofu Miso Soup	4.00(white)	5.00(red)
Nameko Miso Soup	5.00(white)	6.00(red)
Clam Miso Soup	5.00(white)	6.00(red)
Spicy Seafood Soup		13.00
Clear Soup		5.50
Mushroom Soup (with spice or no spice)		9.00

M.P. / Market Price

Menu updated 11/7/2013

PREMIUM SUSHI SELECTION

12 pc Sushi
(Served with Miso Soup and Ice Cream)

$70.00 (per person)

LUNCH OMAKASE—CHEF'S CHOICE

You can expect the best and most exotic of Nobu Matsuhisa's signature dishes

Special Course

$100.00 (per person)

$150.00 (per person)

$200.00 and up (per person)

* Please ask your server about today's "OMAKASE"

BENTO BOX LUNCH $50.00

Experience an assortment of traditional Japanese and Nobu-Style dishes.

M.P. / Market Price

Menu updated 11/7/2013

Matsuhisa
BEVERLY HILLS

DINNER
(Served 5:45pm - 10:30pm)

(Includes Appetizer of the Day, Miso Soup, Green Salad & Rice)

	DINNER	A LA CARTE
Filet Mignon with (Teriyaki, Wasabi Pepper, or Anticucho Sauce)	$38.00	28.00
Chicken with (Teriyaki, Wasabi Pepper, or Anticucho Sauce)	31.00	21.00
Salmon filet with (Teriyaki, Wasabi Pepper, or Anticucho Sauce)	34.00	24.00
Halibut Cheeks with (Teriyaki or Wasabi Pepper Sauce)	34.00	22.00
*Lobster with (Wasabi Pepper Sauce or Broiled in Butter)	M.P.	M.P.
Breaded Tiger Shrimp Dinner	36.00	26.00
Combination Tempura Dinner	36.00	26.00
Combination Sashimi Dinner	49.00	41.00
Combination Sushi Dinner (8 pieces of Sushi and 1 Roll)	44.00	36.00
Chirashi Sushi (Rice Topped with Seafood)	39.00	31.00

** Please ask your server as price of lobster depends on size and availability.*

NOODLE

Chicken Udon (Thick Noodle)	17.00
Seafood Udon	20.00
Tempura Udon	18.00
Cha Soba (Buckwheat Noodle)	16.00
Somen (Thin Noodle)	16.00
Inaniwa Udon	15.00

SOUP

Tofu Miso Soup	4.00(white)	5.00(red)
Nameko Miso Soup	5.00(white)	6.00(red)
Clam Miso Soup	5.00(white)	6.00(red)
Clear Soup		5.50
Mushroom Soup (with spice or no spice)		9.00
Spicy Seafood Soup		15.00

TRADITIONAL FINISHER

Ocha Zuke, ... 12.00 & Up
a mixture of rice, green tea broth, seaweed, seafood, and Japanese pickles

M.P. / Market Price

Menu updated 11/7/2013

PREMIUM SUSHI SELECTION

12 pc Sushi & 3 pc Cut Roll
(Served with Appetizer, Miso Soup and Ice Cream)

$90.00 (per person)

DINNER OMAKASE—CHEF'S CHOICE

You can expect the best and most exotic of Nobu Matsuhisa's signature dishes

Special Course

$100.00 (per person)

$150.00 (per person)

$200.00 and Up (per person)

* Please ask your server about today's "OMAKASE"

M.P. / Market Price

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BEVERAGES

MATSUHISA'S EXCLUSIVE SAKE COCKTAIL

" Express 40 "

Nobu's Premium Sake " YK40 "with a refreshing
touch of Japanese citrus " YUZU"

$18.00

" Matsuhisa Martini "

Hokusetsu " Junmai " Sake and Asian Vodka with
Japanese pickled ginger " Gari " garnish with a thinly sliced cucumber.

$17.00

" Plum Sour "

Plum sake and Asian Vodka with sparkling water.

$17.00

" Mimosa "

Louis Roederer Champagne with fresh squeezed orange juice.

$16.00

MATSUHISA FRUIT FLAVORED SAKE

" Ask your server about today's flavor "

$22.50 (Small) $38.00 (Large) $24.50 (3 Flavor Sampler) $41.00 (5 Flavor Sampler)

HOKUSETSU SAKE

"Available only at Matsuhisa and Nobu Restaurants"

	CHILLED		HOT	
	M (250ml)	L (360ml)	S (180ml)	L (360ml)
Junmai	$21.00	29.00	$ 15.50	29.00
Nobu the Sake	41.50	59.00	30.00	59.00
Onigoroshi	23.50	33.00	17.00	33.00
"Ko-Shu"(10 Years Reserve)	38.00	54.00	27.50	54.00
Dai-Ginjo	42.00	60.00	30.50	60.00
Nobu YK 40	48.00	68.00	35.00	68.00
Dai-Ginjo YK 35	38.00 (Glass)	57.00(Masu)		

BOTTLE SAKE

Nobu the Sake (300ml) by the Bottle	50.50
Nobu the Sake (500ml) by the Bottle	82.00
Nobu YK 40 (300ml) by the Bottle	57.00
Nobu YK 40 (500ml) by the Bottle	93.00
Dai-Ginjo, YK 35 (300 ml) by the Bottle	92.50
Dai-Ginjo, YK 35 (720 ml) by the Bottle	205.00
Nigori (500ml) by the Bottle	46.50
Plum Sake (500ml) by the Bottle	49.50

M.P. / Market Price

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Matsuhisa
BEVERLY HILLS

BEER

Kirin Light (S)	(355 ml)	$7.00
Kirin Ichiban (S)	(355 ml)	7.00
Kirin Ichiban (L)	(633 ml)	10.00
Sapporo Premium (S)	(355 ml)	7.00
Sapporo Premium (L)	(633 ml)	10.00
Asahi Super Dry (S)	(355 ml)	7.00
Asahi Super Dry (L)	(633 ml)	10.00
Asahi Draft		8.00
Kirin Free (Non-Alcohol Beer)		7.00

OTHER

Nobu the Soju (Shochu)	14.50(glass)	82.00(bottle)
Hire Sake (Broiled Blowfish Fin in hotJunmai sake)		22.00

**Please ask about our Fruits Sakes and Wine List*

DRINKS

Fiji Water (500 ml)	5.00
Fiji Water (1000 ml)	10.00
San Pellegrino (500 ml)	5.00
San Pellegrino (1000 ml)	10.00
Diet Coke	4.00
Coca Cola	4.00
Sprite	4.00
Ramune (Japanese Soda)	4.50
Iced Green Tea	3.50
Iced Tea	3.50
Coffee	3.50
Espresso	4.50
Cappuccino (Hot or Iced)	5.50
Café Latte (Hot or Iced)	5.50
Orange Juice	3.50
Cranberry Juice	3.50
Milk	3.50

American Express, Visa, Master, Diner's and Cash accepted. No Personal Checks.
The Management reserves the right to refuse service to anyone.
We are not responsible for any lost or stolen articles in our restaurant
Price and items subject to changes without notice.

M.P. / Market Price

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