

SUSHI & SASHIMI

(PRICE PER PIECE / MINIMUM ORDER 2 PIECES)

Tuna	14	Ama Ebi	12
Toro	18	Octopus	10
Yellowtail	13	King Crab	13
Fresh Salmon	10	Fresh Water Eel	13
Snow Crab	13	Tamago	9
Smoked Salmon	11	Salmon Egg	10
Sea Bass	13	Smelt Egg	9
Scallop	14	Squid	9
Mackerel	10	Caviar (25gr)	150
Shrimp	10		

SUSHI ROLLS

	HAND ROLL	CUT ROLL
Tuna	28	34
Spicy Tuna or Salmon	28	34
Negi Toro	30	36
Yellow Tail and Scallion	24	29
Fresh Salmon	20	25
Salmon & Avocado Inside / Out	26	32
Soft Shell Crab		47
California Inside / Out	35	40
Shrimp Tempura	35	40
Yellow Tail Jalapeño	24	29
Oshinko	16	21
Kappa (Cucumber)	16	21
Eel & Cucumber	32	37
House Special		47

Origin OF PRODUCTS

Fish: UK; France; Alaska; Chile; Australia; Japan Seafood: US; Alaska; Canada; Vietnam Caviar: China; France

Veal: CH; Beef: US, Ireland; Poultry: CH, France, Game: CH, Austria. Lamb: Australia, Wagyu: Japan

All meat products are hormone free.

If you have any dietary requirements or food allergies please inform your waiter. A menu with indications about allergens is available on request.

All Prices are quoted in Swiss Francs and include 7.7% VAT



OMAKASE CHEF'S CHOICE

Experience the essence of Chef Nobu Matsuhisa's cuisine with the seven course menu

First Time Omakase per person	195
Special Omakase per person	230
Japanese A5 Wagyu Add on per person (50 gr)	120

MATSUHISA APPETIZERS

Edamame with Maldon Sea Salt	16
Sesame Chili Edamame	20
Crispy Rice with Spicy Salmon or Spicy Tuna (6 pc)	36 / 39
Lobster Ceviche with Quinoa	55
Seafood Ceviche	40

TACOS

Nobu Style Sashimi Tacos with Salmon (4 pc)	26
Nobu Style Sashimi Tacos with Tuna (4 pc)	30
Nobu Style Sashimi Tacos with Lobster (4 pc)	37
Chicken Tacos with Anticucho Sauce (4 pc)	25
Kagoshima Wagyu Tacos with Onion Soy Sauce (8 pc) 100gr.	250

SPECIAL SASHIMI

Yellowtail Sashimi Jalapeño	47
Tiradito: Choice of White Fish / Octopus and Scallop	45 / 32 / 48
Salmon Tataki with Paper Thin Salad and Jalapeño Dressing	45
White Fish with Yuzu, Olive Oil and Dry Miso	47
Tuna Tataki with Jalapeño Dressing	58
Beef Tataki with Tosazu and Onion Ponzu / Japanese A5 Wagyu	55 / 250
Seared Salmon Sashimi Karashi Su Miso	45

TARTAR WITH CAVIAR

Salmon	75
Yellowtail	85
Tuna	95
Toro	110

NEW STYLE SASHIMI / or NEW STYLE SASHIMI WITH DRY MISO

Salmon	42
Whitefish	45
Sweet Shrimp	50
Scallop	46
Beef / Japanese A5 Wagyu	55 / 120

SALADS

Baby Spinach Salad Dry Miso/ Lobster, Shrimp	40 / 65/ 47
Artichoke Salad/ Lobster, Shrimp	40 / 65 / 54
Spicy Tuna Salad	52
Wakame Salad with Sesame Ponzu Sauce	33
Tuna or Salmon Sashimi Salad Matsuhisa Dressing	58 / 52
Field Green Salad with Choice of Dressing	28
Spicy Lobster Salad	70
Warm Mushroom Salad with Yuzu Dressing	40
Warm Shrimp and Lobster Salad with Spicy Lemon Dressing	65

MATSUHISA SPECIAL HOT DISHES

Black Cod Miso	87
Black Cod New York Style	62
Nasu Miso	30
Chilean Seabass Umami or Jalapeño Miso	87
Shrimp Spicy Garlic or Wasabi Pepper Sauce	68
Scallop Spicy Garlic or Wasabi Pepper Sauce	74
Lobster Wasabi Pepper	95
Lobster Truffle Hobayaki	100
Chilean Seabass with Yuzu Soy Truffle	100
Dover Sole Chilli Shiso Salsa	80

TRUFFLE SUPPLEMENT (per gram)

Black Truffle	9
White Truffle	20

SOUP & RICE

Rice	15
Miso Soup	20
Clear Soup with Mushrooms	22
Spicy Seafood Soup	27

TOBAN YAKI

Beef / A5 Japanese Wagyu	70 / 250
Seafood	72
Mushroom	40

GRILL DISHES

Japanese A5 Wagyu with three Sauces	250
Anticucho Peruvian Style Rib Eye Steak	80
Grilled Beef Fillet Teriyaki or Wasabi Pepper or Anticucho	85
Chicken Fillet Teriyaki or Wasabi Pepper or Anticucho	72
Salmon Fillet Teriyaki or Wasabi Pepper or Anticucho	63

TEMPURA (2 PIECES PER ORDER)

Avocado	8
Asparagus	12
Zucchini	7
Broccoli	6
Sweet Potato	7
Onion	6
Shiitake Mushroom	11
Aubergine	8
Carrot	6
Scallop	24
Shrimp	20
Whitefish	14
Tofu	10
Shojin (Mixed Vegetables)	28

TEMPURA DISHES

Rock Shrimp with Choice of Ponzu / Creamy Spicy / Jalapeño / all Three Sauces	53 / 60
Lobster Tempura with Creamy Yuzu Truffle	100
Shrimp Kataifi Creamy Wasabi (2 pc)	40

