

SUSHI & SASHIMI

(PRICE PER PIECE / MINIMUM ORDER 2 PIECES)

Tuna	14	Ama Ebi	12
Toro	18	Octopus	10
Yellowtail	13	King Crab	15
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)	160
Shrimp	10		

SUSHI ROLLS

	HAND ROLL	CUT ROLL
Tuna	30	36
Spicy Tuna or Salmon	30	36
Negi Toro	32	38
Yellow Tail and Scallion	26	31
Fresh Salmon	21	27
Salmon & Avocado Inside / Out	28	34
Soft Shell Crab		50
California Inside / Out	38	42
Shrimp Tempura	37	42
Yellow Tail Jalapeño	26	31
Oshinko	17	22
Kappa (Cucumber)	17	22
Eel & Cucumber	34	39
House Special		50

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

*May have been produced with non-hormonal enhancers such as antibiotics

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

Special Omakase per person	230
Japanese A5 Wagyu Add on per person (50 gr)	125

MATSUHISA APPETIZERS

Edamame with Maldon Sea Salt	17
Sesame Chili Edamame	21
Crispy Rice with Spicy Salmon or Spicy Tuna (6 pc)	38 / 41
Lobster Ceviche with Quinoa	58
Seafood Ceviche	42

TACOS

Nobu Style Sashimi Tacos with Salmon (4 pc)	28
Nobu Style Sashimi Tacos with Tuna (4 pc)	32
Nobu Style Sashimi Tacos with Lobster (4 pc)	39
Kagoshima Wagyu Tacos with Onion Soy Sauce (4 or 8 pcs) 50gr / 100gr	95 / 170

SPECIAL SASHIMI

Yellowtail Sashimi Jalapeño	50
Tiradito: Choice of White Fish / Octopus and Scallop	49 / 34 / 51
Salmon Tataki with Paper Thin Salad and Jalapeño Dressing	48
White Fish with Yuzu, Olive Oil and Dry Miso	50
Tuna Tataki with Jalapeño Dressing	61
Beef Tataki with Tosazu and Onion Ponzu / Japanese A5 Wagyu	59 / 250
Seared Salmon Sashimi Karashi Su Miso	48

TARTAR WITH CAVIAR

Salmon	75
Yellowtail	85
Tuna	95
Toro	110

NEW STYLE SASHIMI / or NEW STYLE SASHIMI WITH DRY MISO

Salmon	44
Whitefish	48
Sweet Shrimp	53
Scallop	48
Beef / Japanese A5 Wagyu	59 / 125

SALADS

Baby Spinach Salad Dry Miso/ Lobster, Shrimp	42 / 71 / 59
Artichoke Salad/ Lobster, Shrimp	49 / 75 / 64
Spicy Tuna Salad	55
Wakame Salad with Sesame Ponzu Sauce	35
Tuna or Salmon Sashimi Salad Matsuhisa Dressing	61 / 55
Field Green Salad with Choice of Dressing	29
Spicy Lobster Salad	74
Warm Mushroom Salad with Yuzu Dressing	42
Warm Shrimp and Lobster Salad with Spicy Lemon Dressing	70

MATSUHISA SPECIAL HOT DISHES

Black Cod Miso	90
Black Cod New York Style	63
Nasu Miso	32
Chilean Seabass Umami or Jalapeño Miso	94
Shrimp Spicy Garlic or Wasabi Pepper Sauce	71
Scallop Spicy Garlic or Wasabi Pepper Sauce	77
Lobster Wasabi Pepper	98
Lobster Truffle Hobayaki	102
Chilean Seabass with Yuzu Soy Truffle	105
Dover Sole Chilli Shiso Salsa	84

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	74 / 250
Seafood	76
Mushroom	42

GRILL DISHES

Japanese A5 Wagyu with three Sauces	250
Anticucho Peruvian Style Rib Eye Steak	84
Grilled Beef Fillet Teriyaki or Wasabi Pepper or Anticucho	90
Chicken Fillet Teriyaki or Wasabi Pepper or Anticucho	75
Salmon Fillet Teriyaki or Wasabi Pepper or Anticucho	66

TEMPURA (2 PIECES PER ORDER)

Avocado	9
Asparagus	13
Zucchini	8
Broccoli	7
Sweet Potato	8
Onion	7
Shiitake Mushroom	12
Eggplant	9
Carrot	7
Scallop	26
Shrimp	21
Whitefish	15
Tofu	11
Shojin (Mixed Vegetables)	30

TEMPURA DISHES

Rock Shrimps with Choice of Ponzu / Creamy Spicy / Jalapeño / all three Sauces	62 / 67
Lobster Tempura with Tamari Honey Truffle Sauce	105
King Crab Tempura Amazu Ponzu	76