

C	D	Edamame with Sea Salt	6
O	I	Roasted Cauliflower Jalapeno	14
L	S	Octopus Carpaccio with Dry Miso	20
D	H	Seared Salmon Karashi su Miso	20
	E	White Fish Dry Miso	22
	S	Yellowtail Jalapeno	22
		Beef Tataki with Onion Ponzu	21
N	S	Salmon	18
E	T	White Fish	19
W	Y	Tomato and Tofu	15
	L		
	E		
	I		
	M		
	I		
	S	Matsuhisa Sashimi Salad	24
	A	Baby Spinach Salad with Truffle	
	L	and Dry Miso	24
	A	Wakame Salad	14
	D	Field Green with Matsuhisa dressing	12
	S		
H	D	Black Cod	36
O	I	Chilean Seabass Jalapeno	34
T	S	Chilean Seabass Umami	34
	H	Nasu Miso	15
	E	Vegetables Spicy Garlic or	
	S	Wasabi Pepper sauce	18



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R B	Ribeye Steak with 3 sauces			39
O A	Free range Chicken with Teriyaki or Anticucho sauce			26
T A	Salmon Fillet Teriyaki or Wasabi Pepper sauce			31
S & R	Miso Soup			9
O I	Mushroom Clear Soup			7
U C	Rice			6
P E				
S				
S S	Tuna	8	Seabass	7
U A	Chu-Toro	11	Shrimp	7
S S	O-Toro	14	Fresh water Eel	
H H	Yellowtail	10	(from Arta)	11
I I	Fresh Salmon	7	Tamago	6
M				
& I				
S R	Tuna	16	California	21
U O	Spicy Tuna	16	(inside/out)	
S L	Negi Toro	22	Shrimp Tempura	20
H L	Fresh Salmon	14	(inside/out)	
I S	Salmon & Avocado	17	Kappa (cucumber)	
	(inside/out)		Avocado	9
	Soft Shell Crab	22	Eel & Cucumber	21
	Vegetable	13	(inside/out)	
D S	Mochi Ice Cream			3,5
E E	Vanilla, Strawberry Cheesecake, Chocolate,			
S R	Green tea, Mango, Coconut, Hazelnut, Yuzu			
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Mediterranean Negroni	22
Gin, Campari and a Blend Of Italian Vermouths Cooked with Sweet Green Peppers & Mediterranean Herbs	
Passion Martini	22
Vodka, Passion Fruit Puree, Passion Fruit Syrup	
Cucumber Chill	22
Gin, Elderflower Liqueur, Fresh Cucumber, Lime, Greek Honey	
Picador	22
Mezcal, Fresh Pineapple Puree, Lime, Homemade Jalapeno Syrup	
Ginger Rush	22
Reposado Tequila, Fresh Ginger & Lime, Agave Syrup	
Passion Mango Mojito	22
Gold Rum, Passion Fruit & Mango Puree, Lime, Syrup, Spearmint	



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Prickly Pear Martini	22
Aromatic Sake, Fresh Prickly Pears, Honey	
Figs & Honey	22
Fino Sherry, Fresh Figs, Honey	

Our cocktails are delivered in vacuum bags. Each bag contains two serving portions, garnish and ice from sterilized and equipped with special filters Hoshizaki ice machines. No glass or straw provided.

500ml portion of each cocktail (pitcher size) is also available at the price of 55.



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