



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 S	Salmon			18
E T A	White Fish			19
W Y S	Tomato and Tofu			15
L H				
E I				
M				
I				
S	Matsuhisa Sashimi Salad			24
A	Baby Spinach Salad with Truffle			24
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
R B	Ribeye Steak with 3 sauces			39
O A	Free range Chicken with Teriyaki or Anticucho sauce			26
T	Salmon Fillet Teriyaki or Wasabi Pepper sauce			31
A				
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
& 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			
T				

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<b>Mediterranean Negroni</b>	22
Gin, Campari and a Blend Of Italian Vermouths Cooked with Sweet Green Peppers & Mediterranean Herbs	
<b>Passion Martini</b>	22
Vodka, Passion Fruit Puree, Passion Fruit Syrup	
<b>Cucumber Chill</b>	22
Gin, Elderflower Liqueur, Fresh Cucumber, Lime, Greek Honey	
<b>Picador</b>	22
Mezcal, Fresh Pineapple Puree, Lime, Homemade Jalapeno Syrup	
<b>Ginger Rush</b>	22
Reposado Tequila, Fresh Ginger & Lime, Agave Syrup	
<b>Passion Mango Mojito</b>	22
Gold Rum, Passion Fruit & Mango Puree, Lime, Syrup, Spearmint	
<b>Prickly Pear Martini</b>	22
Aromatic Sake, Fresh Prickly Pears, Honey	
<b>Figs &amp; Honey</b>	22
Fino Sherry, Fresh Figs, Honey	



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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.