Matsuhisa
CALA DI VOLPE

Menu

OMAKASE

Eight Course Degustation Menu

First Omakase Experience 270

Matsuhisa
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MATSUHISA BITES

Edamame* *with Sea Salt* | *Spicy* V	15 | 17
Tacos Wagyu | Chicken	95 | 52
Sashimi Tacos Tuna | Salmon | Lobster	70 | 65 | 73
Black cod New York Style	55
Grilled Asparagus Dry Miso V	45
Padron Peppers Karashi su miso V	25
Crispy Rice with Tuna | Salmon	80 | 63
Cauliflower Jalapeño V	35

MATSUHISA COLD DISHES

Toro Jalapeño	80
Tiradito Whitefish	57
Yellow Tail Jalapeño	57
Whitefish Dry Miso	57
Salmon Karashi Su Miso	54
Seafood Ceviche	52

NEW STYLE SASHIMI

Toro	100
Tuna	70
Salmon	54
Whitefish	56
Scallops	65
Red Shrimps	75
Amaebi	58
Wagyu	210
Tofu V	40

Please indicate any allergies or intolerances | Our team is on disposal for any food regards.

DESSERTS

Chocolate Bento Box with Matcha Green Tea Ice Cream *Soft heart chocolate cake served with Matcha tea Ice Cream*	40
Suntory Whisky Cappuccino *Milk ice cream, coffee crumble & Suntory whisky foam*	18
Nobu Cheesecake *New York style cheesecake, almond crumble and mandarin sorbet*	20
Fruit Platter *Seasonal and Exotic Fruits*	25

ICE CREAM

Fruttini	*minimum 2 persons*	35
Selection of Ice Creams and Sorbet	*by scoop*	8
Mochi Ice Cream	*per piece*	5

Prices are in Euros - Coperto € 10 PP.
Not included in the hotel arrangement

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TARTAR WITH CAVIAR

Toro	100
Tuna	86
Salmon	68
Yellow Tail	75
Avocado	40

SALADS

Matsuhisa Sashimi Salad	59
Baby Spinach Salad *with Dry Miso* V | *Shrimp* | *Lobster*	45 | 58 | 74
Field Green Salad *with* dressing of choice *Yuzu* | *Spicy Lemon* | *Matsuhisa* V	28
Lobster Salad with Spicy Lemon Dressing	74
Warm Mushroom Salad with Yuzu Dressing V	43

TEMPURA

Shojin Tempura V	39
King Crab Tempura Amazu Ponzu	100
Rock Shrimp Tempura *with Creamy Spicy* | *Three Sauces*	49 | 54

à la Carte Tempura

Asparagus V	13	Avocado V	20	Shitake V	15
Broccoli V	11	Eggplant V	10	Squash V	12
Sweet Potato V	12	Carrot V	10	Shrimps	34

MATSUHISA SPECIAL HOT DISHES

Black Cod	91
Lobster Truffle Hobayaki	120
Chilean Seabass Jalapeño	79
Matsuhisa Style Dumplings	125
Shrimps or Scallops with *Spicy Garlic* or *Wasabi Pepper Sauce*	60 | 65
Nasu miso V	40

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GRILLED DISHES

Rib Eye Steak Peruvian Style Anticucho	76
Beef Fillet with *Teriyaki* | *Wasabi Pepper* | *Anticucho*	82
Japanese Wagyu A5 with *Teriyaki* | *Wasabi Pepper* | *Anticucho*	210
Free Range Chicken with *Teriyaki* | *Wasabi Pepper* | *Anticucho*	65
Salmon Teriyaki	70

SIDES

Miso Soup	25
Mushroom Clear Soup V	25
Steam Rice V	15
Sushi Rice V	20

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SUSHI & SASHIMI

Price per piece | Minimum order 2 pieces

Tuna	20	Red Shrimps	24
Chu - Toro	24	Amaebi	24
O -Toro	30	Shrimp	20
Yellow Tail	18	King Crab	22
Fresh Salmon	17	Water Eel	24
Seabass	22	Salmon Egg	20
Sardine	14	Scallops	24
Mackarel	14	Sea Urchin (*on availability*)	24
Octopus	17	Wagyu (*only nigiri*)	40
Cuttlefish	17	Tamago	12

SUSHI ROLL	*Cut Roll*	*Hand Roll*
Tuna	29	24
Spicy Tuna	35	30
Negi Toro	40	35
Fresh Salmon	25	20
Salmon & Avocado Inside/Out	35	30
California Inside/Out	46	
Soft Shell Crab*	40	
Shrimp Tempura	40	36
Salmon Skin	35	
Vegetarian V	30	
House Special	46	
Kappa (cucumber) V	20	15
Avocado V	20	15
Eel & Cucumber	40	35

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