Matsuhisa

AMARA | LIMASSOL

OMAKASE CHEF'S CHOICE

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

First Time Omakase per person	120
Special Omakase per person	165
Supplement with A5 Kagoshima wagyu beef per person (100gr)	80

MATSUHISA APPETIZERS

Spicy edamame [O, B1]	12
Edamame with sea salt [O]	10
Crispy rice with spicy salmon or spicy tuna (6pcs) [B, E, G, N, O]	29 | 32
Nobu-style sashimi tacos: salmon or tuna or lobster (4pcs) [B, E, C]	18 | 21 | 26
Tacos with chicken and anticucho (4pcs) [B, E, O]	24
Tacos with beef tenderloin and jalapeño slices (4pcs) [B, E, O]	36
Japanese wagyu tacos with onion soy sauce (8pc | 100gr) [B, E, O]	120
Shimeji tacos with spicy lemon dressing [B, O]	18
Black cod butter lettuce [B, E, O]	34

SPECIAL SASHIMI

Yellowtail sashimi jalapeño [B, E, O]	30
Tiradito: white fish or octopus or scallop [B, C, E, H]	23 | 24 | 27
Salmon tataki, paper-thin salad, jalapeño dressing [A, E, O]	28
Whitefish dry miso [B, E, G]	29
Tuna tataki with jalapeño dressing [A, E]	32
Beef tataki with tosazu and onion ponzu [B, E, G, O, P]	28
Seared salmon karashi su miso [B, E, O, K]	30

SALADS

Baby spinach salad dry miso	
With truffle oil or shrimps or scallops or lobster [C, H]	37 | 48 | 51 | 62
Tuna or salmon sashimi salad with Matsuhisa dressing [B, E, L, N, O]	29| 26
Spicy tuna salad [B, E, L, N, O]	32
Field green salad with choice of dressing	21
Lobster salad with spicy lemon dressing [B, C, N, O]	48
Shrimp and lobster salad with spicy lemon dressing [B, C, O]	46
Mushroom salad with yuzu dressing [B,O]	27

CEVICHE

Lobster ceviche with quinoa [B, C, O]	46
Tomato ceviche with quinoa [B, O]	18
Seafood ceviche [B, C, E, O]	28

TARTARE WITH CAVIAR

Salmon [B, E, O]	24
Tuna [B, E, O]	28
Yellowtail [B, E, O]	24
Toro [B ,E, O]	47

SUSHI & SASHIMI

price per piece

Fresh salmon [E]	12	Octopus [H]	9
Toro [E]	22	King crab [C]	24
Yellowtail [E]	16	Tamago [E, D]	8
Salmon egg [E]	13	Sea bass [E]	12
Tuna [E]	16	Smelt egg [E]	9
Squid [H]	11	Scallop [C]	17
Smoked salmon [E]	14	Fresh water eel [E]	13
Ama ebi [C]	12	Shrimp [C, B, O]	13
Mackerel [E]	11		

SUSHI ROLL

	HAND ROLL	CUT ROLL
California inside-out with king crab [C, N]	18	28
Spicy salmon or tuna [E, M]	12 | 13	14 | 16
Salmon & avocado inside-out [E, N]	12	16
Yellowtail and scallion [E]	11	15
Yellowtail jalapeño [B, N]	12	19
Fresh salmon [E]	10	13
Shrimp tempura [C, M]	14	18
Soft shell crab [C, N]	---	21
Tuna [E]	14	17
Negi toro [E]	16	20
Kappa cucumber [N]	6	8
House special [C, E]	---	25
Eel & cucumber [E, N]	11	18
Salmon skin roll [E,N]	---	16
Vegetarian [N]		20

NEW STYLE SASHIMI

Toro [B, E, N, O]	46
Salmon [B ,E, N, O]	28
Whitefish [B, E, N, O]	25
Sweet shrimp [B, E, N, O]	23
Scallop [B, C, N, O]	28
Beef [B, E, N, O]	39
A5 Kagoshima wagyu 100gr [B, E, N, O]	120

SOUP & RICE

Rice	9
Miso soup [B, E, O]	12
Clear soup with mushrooms [B, E, O]	12
Spicy seafood [B, C, E, O]	21

MATSUHISA SPECIAL HOT DISHES

Black cod den miso [E]	58
Chilean seabass with jalapeño dressing [B, E]	54
Shrimp spicy garlic or wasabi pepper sauce [B, C, O]	41
Scallop spicy garlic or wasabi pepper sauce [B, C, O]	42
Steamed seabass with dry miso, yuzu and olive oil [B, E, O]	38
King crab creamy spicy [C, D, G]	75
Wagyu Ishiyaki with three sauces [B, G, O]	120
Soft shell crab Amapeno [B, C]	35
Lobster sauté with sake, soy and truffle or wasabi pepper [B, C, O]	68 | 58
Nasu miso [B, N, G, V]	19
Chilean seabass umami [B, E]	54

TOBAN YAKI

A5 Kagoshima 100gr [B, O]	115
Beef [B, O]	46
White Fish [B, D, E, O]	42
Mushroom [B, O]	24
Seafood [B, C, D, E, H, O]	45

GRILLED AND WOOD OVEN-ROASTED DISHES

Grilled chicken fillet teriyaki or wasabi pepper [A, B, G, O]	31
Grilled beef fillet teriyaki or wasabi pepper [A, B, G, O]	62
Anticucho Peruvian style prime rib-eye steak [B, O]	58
A5 Kagoshima wagyu beef with three sauces (100gr) [A, B, G, O]	120
Chilean seabass yuzu truffle [B, E, O]	58
Vegetables with yuzu miso [B, O]	26
Grilled octopus with edamame purée and honey anticucho [H, B, O]	41
Salmon steak teriyaki [B, E, O]	38

KUSHIYAKI

two pieces per order, choice of teriyaki or anticucho

Chicken [B, G, O]	24
Beef or Japanese wagyu (100gr) [B, G, L, O]	48 | 120
Salmon [B, E, G, O]	32
Shrimp [B, C, G, O]	27
Shitake [B, O]	18

TEMPURA

Shoijin mixed vegetables [B, O]	18
Avocado [B, O]	7
Bell pepper [B, O]	7
Asparagus [B, O]	8
Zucchini [B, O]	5
Broccoli [B, O]	5
Sweet potato [B, O]	5
Onion [B, O]	5
Enoki mushroom [B, O]	7
Shiitake mushroom [B, O]	7
Aubergine [B, O]	5
Carrot [B, O]	5
Scallop [B, C, O]	15
Shrimp [B, C, O]	17
Whitefish [B, E, O]	12

TEMPURA DISHES

Rock shrimp with choice of:	
Butter ponzu, creamy spicy, jalapeño or three sauces [B, C, G, L, O]	33 | 38
Lobster tempura with yuzu truffle [B, C, O]	65
Shrimp kataifi with creamy wasabi (2pc) [B, C, K, G]	18
Tofu tempura with anticucho dressing [B, O, P]	18

** All our fish and seafood is sustainably certified and sourced.*

All prices are in euro (€) and includes all taxes.

SENSITIVITY GUIDE
If you suffer from any food sensitivities select your diet from the AMARA's Sensitivity Guide,
a simple approach to eating right and maintaining a balanced diet.
Look for dishes marked with the guide symbols
and please let your server know which meals you would enjoy so we can prepare them for you

A | Celery B | Cereals containing gluten C | Crustaceans D | Eggs E | Fish F | Lupin
G | Milk (including lactose) H | Molluscs K | Mustard L | Nuts M | Peanuts N | Sesame seeds
O | Soya P | Sulphur dioxide / sulphites V | Vegetarian VG | Vegan