



A M A R A | L I M A S S O L

OMAKASE CHEF'S CHOICE

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

First Time Omakase per person	120
Special Omakase per person	165
Supplement with A5 Kagoshima wagyu beef per person (100gr)	75

MATSUHIRA APPETIZERS

Spicy edamame ^{O, B}	11
Edamame with sea salt ^O	9
Crispy rice with spicy salmon or spicy tuna (6pcs) ^{B, E, G, N, O}	27 30
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}	21
Tacos with Beef Tenderloin and Jalapeno slices (4pcs) ^{B, E, O}	32
Japanese wagyu tacos with onion soy sauce (8pc 100gr) ^{B, E, O}	115
Shimeji tacos with spicy lemon dressing ^{B, O}	18
Black cod butter lettuce ^{B, E, O}	32

SPECIAL SASHIMI

Yellowtail sashimi jalapeño ^{B, E, O}	29
Tiradito: white fish or octopus or scallop ^{B, C, E, H}	22 23 26
Salmon tataki, paper-thin salad, jalapeño dressing ^{A, E, O}	26
Whitefish dry miso ^{B, E, G}	26
Tuna tataki with jalapeño dressing ^{A, E}	30
Beef tataki with tosazu and onion ponzu ^{B, E, G, O, P}	26
Seared salmon karashi su miso ^{B, E, O, K}	28

SALADS

Baby spinach salad dry miso	
Truffle oil or shrimps or scallops or lobster ^{C, H}	35 48 51 62
Tuna or salmon sashimi salad Matsuhisa dressing ^{B, E, L, N, O}	29 26
Spicy tuna salad ^{B, E, L, N, O}	28
Field green salad with choice of dressing	19
Lobster salad 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}	25

CEVICHE

Lobster ceviche with quinoa ^{B, C, O}	46
Tomato ceviche with quinoa ^{B, O}	18
Seafood ceviche ^{B, C, E, O}	28

TARTAR 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, N}	12 13	14 16
Salmon & avocado inside-out ^{E, N}	12	16
Yellow tail and scallion ^E	11	15
Yellow tail Jalapeno ^{B, N}	12	19
Fresh salmon ^E	10	13
Shrimp tempura ^{C, N, O}	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 Wasabi Salsa ^{B,E,N,O}	42
Salmon ^{B,E,N,O}	24
Whitefish ^{B,E,N,O}	22
Sweet shrimp ^{B,E,N,O}	21
Scallop ^{B,C,N,O}	26
Beef ^{B,E,N,O}	35
A5 Kagoshima wagyu 100gr ^{B,E,N,O}	115

SOUP & RICE

Rice	9
Miso soup ^{B,E,O}	11
Clear soup with mushrooms ^{B,E,O}	11
Spicy seafood ^{B,C,E,O}	19

MATSUHISA SPECIAL HOT DISHES

Black cod den miso ^E	52
Chilean seabass with jalapeño dressing ^{B,E}	49
Chilean seabass Umami ^{B,E,O}	49
Shrimp spicy garlic or wasabi pepper sauce ^{B,C,L,O}	39
Scallop spicy garlic or wasabi pepper sauce ^{B,C,L,O}	42
Steamed seabass with dry miso, yuzu and olive oil ^{B,E,O}	35
King crab creamy spicy ^{C,D,G}	75
Wagyu Ishiyaki with three sauces ^{B,G,O}	115
Soft shell crab Amapeno ^{B,C}	33
Lobster sauté with sake, soy and truffle or wasabi pepper ^{B,C,O}	68 58
Nasu miso ^{B,N,G,V}	18

TOBAN YAKI

A5 Kagoshima 100gr ^{B,O}	115
Beef ^{B,O}	42
White Fish ^{E,O}	42
Mushroom ^{B,O}	24

GRILLED AND WOOD OVEN-ROASTED DISHES

Grilled chicken fillet teriyaki or wasabi pepper ^{A, B, G, O}	28
Grilled beef fillet teriyaki or wasabi pepper ^{A, B, G, O}	58
Anticucho Peruvian style prime rib-eye steak ^{B, L, O}	56
A5 Kagoshima wagyu beef with three sauces (100gr) ^{A, B, G, O}	115
Chilean seabass yuzu truffle ^{B, E, O}	54
Vegetables yuzu miso ^{B, O}	23
Mushrooms, Grilled Haloumi, Yuzu Miso ^{G, V}	30
Grilled Octopus with Edamame Puree and Honey Anticucho ^{H, B, O}	38
Salmon steak teriyaki ^{B, E, O}	35

KUSHIYAKI

two pieces per order, choice of teriyaki or anticucho

Chicken ^{B, G, L, O}	22
Beef or Japanese wagyu (100gr) ^{B, G, L, O}	46 115
Salmon ^{B, E, G, L, O}	32
Shrimp ^{B, C, G, L, O}	24
Vegetable ^{B, O}	17

TEMPURA

Shojin 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 choice of: butter ponzu, creamy spicy, jalapeño or three sauces ^{B, C, G, L, O}	33 35
Lobster tempura with yuzu truffle ^{B, C, O}	65
Shrimp kataifi creamy wasabi (2pc) ^{B, C, K, G}	18
Tofu tempura anticucho dressing ^{B, O, P}	18

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