



## Matsuhisa

Experience the fabulous creations of world-renowned Chef Nobu Matsuhisa—truly world-class dining.

SINCE ITS CELEBRATED opening in 1998, Matsuhisa continues to wow Aspen locals and visitors alike.

Chef Nobu Matsuhisa is a phenomenon in the food world, not as a “Japanese chef,” but as a culinary genius who has taken the art of food to a new level. He bases his creations on classic Japanese cuisine rather than, as is more typical for chefs of his caliber, on French. His acclaimed restaurants throughout the world—including those in New York, Los Angeles, Las Vegas, Malibu,

**303 E. MAIN ST. | 970.544.6628**

Dinner from 6 p.m. to close.

On the corner of Main and Monarch streets, entrance on Monarch. Call for reservations. [matsuhisaaspen.com](http://matsuhisaaspen.com)

Miami, London, Milan and Tokyo—are always packed.

Chef Matsuhisa takes the best of Japanese cuisine, utilizing the absolute freshest vegetables and fish, presented as art, and adds influences from his years of experience in Peru and his other world travels. His Tiradito, for example, offers red snapper topped with cilantro and a touch of *ajipanca* (a Peruvian chile paste), and he makes an “Asian” version of the popular

Peruvian dish ceviche, with clams, octopus, shrimp and white fish.

Other popular dishes include the Black Cod, marinated in sweet miso for 48 hours and broiled to perfection, and a signature dish called New-Style Sashimi, fish flash-seared with a splash of fire-hot oil and sprinkled with ginger, scallions and sesame seeds.

With uncompromising standards for quality, Matsuhisa’s chefs select fish for the Aspen restaurant from the L.A. fish market. Nobu personally trains the chef for Matsuhisa Aspen and visits often to make sure his high standards are upheld.

Matsuhisa Upstairs Lounge and Sushi Bar is located on the restaurant’s upper level. The lively setting is an ideal place for a more casual dining experience or to relax with friends before or after dinner. The full bar offers classic cocktails, a large collection of Japanese beer, sake and Soju as well as an extensive, award-winning wine list.

Dining room opens at 6 p.m.; lounge stays open late. Matsuhisa Restaurant and Upstairs Lounge and Sushi Bar are available for private parties. There is also a private dining room for groups up to 50 people. Off-site catering is available.

### MENU SAMPLING

#### Matsuhisa-style sashimi

Yellowtail Jalapeño  
White Fish Tiradito  
New Style Salmon, White Fish or Kobe Beef

#### Salads

Spinach Shrimp Salad with Dried Miso  
Mixed Seafood Ceviche  
Lobster Shiitake Salad with Spicy Lemon Dressing

#### Specialties

Broiled Black Cod with Miso  
Squid Pasta with Light Garlic Sauce  
Kobe Beef Tataki, New-Style or Toban-Yaki  
Alaskan King Crab with Sweet Ponzu

#### Also

Sushi  
Sashimi  
Tempura  
Omakase (chef’s choice tasting menu)  
Full Bar  
Extensive: Sake, Soju and Old & New World Wine selections

 **Matsuhisa**  
Gourmet Japanese Cuisine  
MATSUHISA “UPSTAIRS” & SUSHI BAR

