

Matsu happy hour menu

4-5:50pm dining room & cocktail bar daily

* sushi & sashimi

Sushi Set A 12

tuna, salmon, yellowtail, albacore, eel

Sushi Set B 10

tuna, salmon, yellowtail, albacore

Sushi Set C 11

tuna, salmon, yellowtail, albacore, shrimp

Sashimi Set 13

tuna, shrimp, salmon, yellowtail, albacore

Tuna Sashimi 10

Salmon Sashimi 10

Yellowtail Sashimi 10

Albacore Sashimi 10

Sashimi Don 11 (sashimi over rice bowl)
choice of either tuna, salmon, yellowtail, albacore
or spicy tuna

*Sushi Rolls

Spicy California 8

California 8

Unagi roll 8

Seattle roll 7

salmon skin 7

Spicy Tuna 7

Spider 9

Shrimp Tempura 8

Veggie 7

Bad Boy 10

Crunchy Cali 10

Crunchy Seattle 10

*Consuming raw or undercooked meats and seafood
may increase your risk of food borne illness

Seaweed Salad 5

wakame, kaiso & nori w/ yuzu dressing

Agedashi Tofu 6

fried tofu in dashi broth

Crispy Calamari 7

fried squid w/ a spinach, lime & sweet onion miso

Tempura Platter 7

2 shrimp & 4 veggie

Fried Oysters 6

fried Japanese oysters w/ katsu sauce

Takoyaki 6

deep fried octopus round cake
w/ aioli, tonkatsu sauce & bonito

KFC Wings 8

spicy honey glaze, toasted sesame, scallion

Baby Back Ribs 9

Sapporo braised, spicy chili glaze

Spicy Ginger Chicken 7

Sautéed chicken, spinach & onions w/ spicy ginger sauce

Garlic short Ribs 9

grilled garlic-soy marinated beef short ribs

Spicy Seafood Ramen 9

egg noodle in spicy pork broth & vegetables

Special Kama 8

choice of grilled yellowtail or salmon collar
w/ garlic ponzu dressed wild greens & ponzu

Drinks

Chilled Sake 7

Chilled Nigori Sake 7

Hot Sake Tokkuri 8

Wine 8/28

sparkling, white, red

Old Fashioned 8

bourbon, bitters, cherry, twist

Japanese Highball 9

Japanese whisky, orange bitters, soda

Shiba Inu 8

gin, grapefruit, shiso, tonic

Leeward Breeze 8

rum, ginger, lemon, lychee

Draft beers \$1 off



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