

Matsu happy hour menu

4-6pm dining room / 4-7pm cocktail bar daily

* sushi & sashimi

Sushi Set A 11

tuna, salmon, yellowtail, albacore, eel

Sushi Set B 9

tuna, salmon, yellowtail, albacore

Sushi Set C 10

tuna, salmon, yellowtail, albacore, shrimp

Sashimi Set 11

tuna, shrimp, salmon, yellowtail, albacore

Tuna Sashimi 8

Salmon Sashimi 8

Yellowtail Sashimi 8

Albacore Sashimi 8

Sashimi Don 9 (sashimi over rice bowl)

choice of either tuna, salmon, yellowtail, albacore or spicy tuna

*Sushi Rolls

Spicy California 6

California 6

Unagi roll 6

Seattle roll 6

salmon skin 6

Spicy Tuna 6

Spider 7

Shrimp Tempura 7

Veggie 6

Bad Boy 7

Crunchy Cali 7

Crunchy Seattle 7

*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 5

fried tofu in dashi broth

Crispy Calamari 6

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

Tempura Platter 6

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 7

spicy honey glaze, toasted sesame, scallion

Baby Back Ribs 8

Sapporo braised, spicy chili glaze

Spicy Ginger Chicken 7

Sautéed chicken, spinach & onions w/ spicy ginger sauce

Garlic short Ribs 8

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

Seitoku Chilled Sake 6

Kurosawa Nigori Chilled Sake 6

Hot Sake Tokkuri 6

Wine 8/28

sparkling, white, rosé, red

Old Fashioned 7

bourbon, bitters, cherry, twist

Japanese Highball 7

Japanese whisky, orange bitters, soda

Shiba Inu 7

gin, grapefruit, shiso, tonic

Leeward Breeze 7

rum, ginger, lemon, lychee

Sapporo Draft 5 / Craft beers 6

Sake-bomb Tower 30



happy hour menu