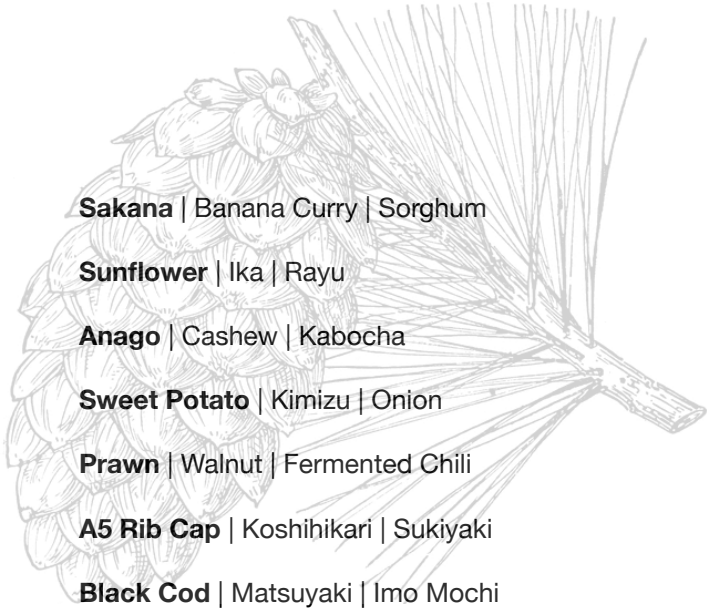


Matsu is about the connection of Japanese culture, techniques, traditions, and philosophy in food, and connecting it to San Diego's terroir. This is how the name came about. We focus on what grows locally, but also what may be used in Japanese food outside of that.

At Matsu, we welcome you to enjoy and explore the quality of ingredients we have sourced from our local suppliers, farmers, and fishermen. Each ingredient has been carefully selected to provide an experience that can only be found here. We hope you enjoy.

ありがとうございます,

Chef William Eick and Matsu Staff



Sakana Banana Curry Sorghum	24
Sunflower Ika Rayu	14
Anago Cashew Kabocha	18
Sweet Potato Kimizu Onion	15
Prawn Walnut Fermented Chili	17
A5 Rib Cap Koshihikari Sukiyaki	36
Black Cod Matsuyaki Imo Mochi	23
Scallop Tempura Dynamite Tentsuyu	17
Guinea Fowl Breast Chili Oil Cashew	18
Abalone Katsu Chicken Dashi	15
Beef Tartare Sichuan Cheddar	18
Kampachi Citrus Lime Leaf	15
White Chocolate Miso Citrus	12
Pine Kokuto Matcha	12

10 Course Menu

Kampachi

Fava Beans

Sunflower

Ebi

Anago

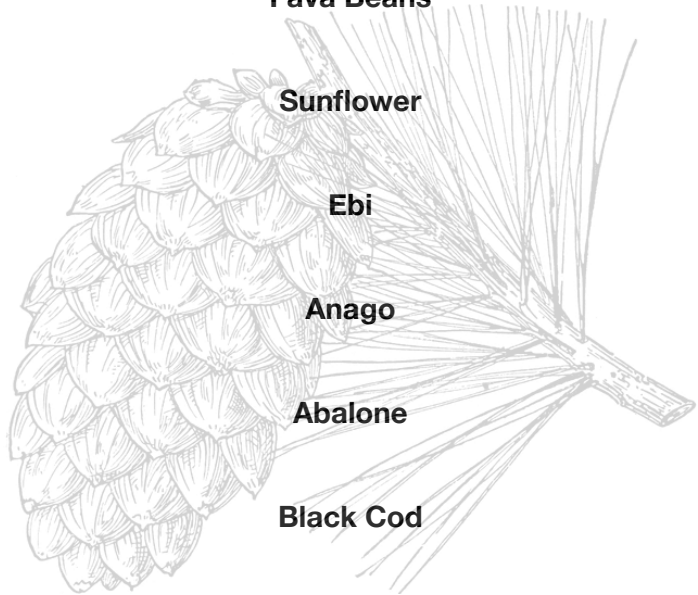
Abalone

Black Cod

Guinea Hen

Pine

Miso



Cocktails

17

-Balanced-

Kitsune

Gin | Honey | Yuzu

Koi

Mezcal | Rhubarb | Pineapple

Kaisō

Gin | Yuzu | Egg White | Sake

Senbazuru

Shochu | Pine | Matcha | Egg White

Oni

Tequila | Mezcal | Orange Blossom

Hotei

Milk | Honey | Jamaican Potstill Rum | Kabosu

-Boozy-

Tengu

Local Gin | Sake | Botanicals

Fukuro

Cognac | Fat | Benedictine

Tanuki

Whiskey | Okinawan Brown Sugar

Ringu

Rum | Amaro | Chai

Saru

Jasmine Rum | Cream Cheese | Cardamom

Shio

Local Gin | Salt | Roe | Toasted Sesame

Hi/Lo Balls

(Crisp and refreshing combination spirits & soda water)

17

Kit De Luca

Jasmine Rum | Okinawan Brown Sugar

Marla Singer

Mezcal | Orange | Peppered Watermelon

Dee Reynolds

Local Gin | Pineapple | Melon

Beatrix Kiddo

Whiskey | Angostura

Mia Wallace

Campari | White Chocolate | Yuzu

Penny Lane

Local Gin | Eucalyptus | Genepi

Leeloo Dallas

Shochu | Yuzu

Beer

8

Harland Brewing Co. | Japanese Lager

SAKE

-Floral & Fruity-

Cherry Bouquet 22 | 110
Dewazakura | Yamagata | Ginjo

Turtle 18 | 90
Kirei Shuzo | Hiroshima | Junmai Muroka Nama Genshu

Twilight 22 | 110
Koueigiku Shuzo | Saga | Muroka Nama Genshu

Aka Kid 26 | 130
Heiwa Shuzo | Wakayama | Junmai

Green Ridge 22 | 110
Dewazakura | Yamagata | Junmai Ginjo

Tenth Degree 22 | 110
Dewazakura | Yamagata | Ginjo

Prince Nagaya 30 | 150
Nakamoto Shuzo | Nara | Junmai

-Earthy & Savory-

Jozen 12 | 24
Shirataki Shuzo | Niigata | Junmai Ginjo | Nigori

Wind of the Woods 22 | 110
Yucho Shuzo | Nara | Junmai Muroka Nama Genshu

Cuvée Angel's Wing 26 | 130
Matsunotsukasa | Shiga | Nama Junmai

Blue River 22 | 110
Koshi No Kanbai | Niigata | Junmai Ginjo

3 Dots 22 | 110
Kamoizumi | Hiroshima | Junmai

Omachi 30 | 150
Ohmine Shuzo | Yamaguchi | Junmai Daiginjo

Aiyama 30 | 150
Tsuji Zenbei Shoten | Tochigi | Junmai Daiginjo

-Light & Easy-

Silver Mountain 18
Tedorigawa | Ishikawa | Yamahai Junmai

Indigo 22 | 110
Sohomare | Tochigi | Junmai Ginjo

Uka Dry 30 | 60 | 150
Ninki Shuzo | Fukushima | Koda Farms | Junmai Daiginjo

-Sparkling-

Uka Sparkling 30 | 60 | 150
Ninki Shuzo | Fukushima | Koda Farms | Nigori

Origarami 30 | 150
Masumi | Nagano | Nigori

Grand Prix 250
Masumi | Nagano | Sparkling

WINE

Wine and Sake Pairing

10 Course 95

10 Course Bespoke 195

~ Corkage Fee 45 per Bottle ~

-Sparkling-

Macabeu, Parellada, Chardonnay 18 | 72
Jaume Giró i Giró, *Reserva* | Catalonia | NV

Pinot Noir, Chardonnay 60
Henri Giraud | “Esprit” | Äy, Champagne | NV

Pinot Noir, Chardonnay 300
Juillet-Lallement | “SC” Grand Cru | Champagne | 2015

-White-

Koshu 30 | 120
Kai Winery | Yamanashi, Japan | 2021

Riesling 18 | 72
Weinguter Wegeler | Mosel, Germany | 2008

Riesling 30 | 120
Schafer Frohlich | Kabinett | Felseneck | 2020

Pinot Noir, Grenache Blanc Rosé 26 | 105
Drosophila | Valle De Guadalupe | 2022

Sauvignon Blanc 18 | 72
Bailly-Lapierre | Saint-Bris, Burgundy, France | 2021

Sauvignon Blanc 18 | 72
Casa Jipi | Baja California | 2022

Chenin Blanc	18 72
J. Brix Jurassic Park Vineyard Santa Ynez Valley 2019	
Albariño	22 88
Trixton Wine Co. Monterey County, CA 2021	
Chardonnay	26 105
Chevalier de la Cree Montagny Premier Cru 2020	
Chardonnay	22 88
Dry Creek Russian River Valley, CA 2021	
Clairette, Bourboulenc Rosé	22 88
Château Vannières Provence, France 2021	
Viognier, Grenache Blanc	18 72
Vignoble Edmond Latour Côtes-du-Rhône 2021	
Blanc de Malbec	22 88
Tres Raíces Guanajuato, Mexico 2022	
Gewürztraminer	18 72
Vinaltura Valle de Colón Querétaro, Mexico 2021	
Grenache, Caladoc Rosé	18 72
Tres Raíces Guanajuato, Mexico 2021	

-Dessert-

Suppai	18 130
Heiwa Shuzo Wakayama, Japan Tsuru-Ume	
Pinot Gris, Pinot Blanc	23 75
Hans Wirsching Auslese Franken, Germany 2018	
Fermint	24 110
Royal Tokaji Aszú '5 Puttonyos' Tokaji, Hungary 2017	

-Red-

Pinot Noir	26 105
Kanzler Russian River Valley, CA 2021	
Pinot Noir	18 72
Marshall Davis Yamhill Willamette Valley, OR 2021	
Pinot Noir	30 120
DuMol Russian River Valley, CA 2020	
Barbera	18 72
Bruma Valle de Guadalupe, Mexico 2019	
Mencia	26 105
Cantariña Bierzo, Spain 2018	
Zinfandel	18 72
Alexander Valley Vineyards Sonoma County 2018	
Shiraz	18 72
Tokara Stellenbosch, South Africa 2019	
Grenache, Mourvèdre	30 120
Domaine Galevan Châteauneuf Du Pape Rhône 2019	
Mourvèdre, Grenache	35 140
Château Vannières Provence, France 2001	
Malbec	22 88
Red Schooner “Voyage 10” Mendoza NV	
Malbec, Cabernet Sauvignon, Cabernet Franc	18 72
Château Macquin Saint-Georges-Saint-Emilion 2020	
Grolleau	30 120
Clau de Nell Loire Valley, France 2018	
Cabernet Sauvignon	26 105
Recoltant Napa Valley, CA 2021	
Cabernet Sauvignon	26 105
Maison Areion Santa Cruz Mountains, CA 2018	
Cabernet Sauvignon	30 120
Pine Ridge Napa Valley, CA 2021	
Cabernet Sauvignon	500
Patrimony Paso Robles, CA, 99pts. 2019	

HANDSHAKES

These after dinner cocktails are a beautiful union of spirit & amaro that's perfect for Hellos & Goodbyes. Served **up** or on a **rock**. 2oz total. 18

Verbose

Nikka "From The Barrel" & Montenegro

Vaudevillian

Aged Rum & Montenegro

Loquacious

Nikka Yoichi & Montenegro

Gravitas

Nikka Taketsuru & Verna

HOT TEA

5

Caffeine Free Teas:

Blueberry Hibiscus Rooibos

Chamomile Medley

Lavender Mint

Turmeric Ginger

Caffeinated Teas:

Chai

Earl Grey

Jasmine

Matcha

Sencha

HOUSE-MADE SODAS

11

Matcha & Pine

Okinawa Brown Sugar

Orange Blossom

SPIRITS

Whiskey

Mars Iwai	16
Bikoku	24
Kaiyo	24
Kaiyo 10 Year French Oak	45
Nikka Yoichi Single Malt	27
Nikka Taketsuru	28
Nikka Miyagikyo Single Malt	40
Nikka From The Barrel	36
Yamazaki's Distiller Reserve	37
Shibui 18	88

Rum

Hamilton Jamaican	13
Seven Caves Barrel Aged	20
Hamilton Single Cask	35
Hamilton 68.8 Guyanese	35
Hamilton 69% Jamaican	35
Rolling Fork 9 Year Barbados.	33

Vodka

Nikka	13
-------	----

Gin

Seven Caves Tropical	16
Seven Caves La Jolla Cove	16

Mezcal

Borroso Espadín	16
-----------------	----

Apertif/Digestif

Averna	15
Cynar	15
Benedictine	15
Aperol	15
Campari	15
Savage Cherry	15