



**BELVEDERE HOTEL
MYKONOS-GREECE**

**BADRUTT'S PALACE HOTEL
ST MORITZ-SWITZERLAND**

**FOUR SEASONS
ASTIR PALACE
ATHENS-GREECE**

**MANDARIN ORIENTAL,
MUNICH-GERMANY**

**LE ROYAL MONCEAU
RAFFLES PARIS,
PARIS-FRANCE**

**AMARA HOTEL
LIMASSOL-CYPRUS**

**CALA DI VOLPE HOTEL
COSTA SMERALDA
ITALY**

**CHÂTEAU DE
LA MESSARDIÈRE AIRELLES,
ST TROPEZ-FRANCE**

**AIRELLES VAL D'ISÈRE,
VAL D'ISÈRE-FRANCE**

**AVANT MAR
PAROS-GREECE**



Welcome to Matsuhisa Paros – a sanctuary
of refined Japanese cuisine, where the art
of sushi is elevated to perfection.

Immerse yourself in an exquisite dining
experience, where the finest ingredients,
masterful technique, and elegant ambiance
come together to create something truly
unforgettable.

We invite you to savor every moment with us.

CHEF'S CHOISE OMAKASE

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

Matsuhisa Paros Omakase per person 145

Supplement with A5 Kagoshima Wagyu Beef (50gr) per person 55

MATSUHISA BITES

(V) Edamame with Sea Salt 10

(V) Sesame Chilli Edamame 12

Crispy Rice Spicy Salmon 38 / Spicy Tuna 40 (6 pcs)

Nobu Style Sashimi Tacos Salmon 30 / Tuna 32 / Lobster 40 (5 pcs)

Kagoshima Wagyu Tacos (4 pcs) 48

Tartar Salmon 35 / Yellowtail 37 / Tuna 38 / Toro 64

Black Cod Butter Lettuce 42

Matsuhisa Style Dumplings 44

NEW STYLE SASHIMI

Salmon 30

White Fish 33

(V) Tomato and Tofu 23

Kagoshima Wagyu 115

COLD DISHES

Octopus Carpaccio with Dry Miso 35

Shiromi Usuzukuri 33

Seared Salmon Karashi Su Miso 36

White Fish Dry Miso 40

Yellowtail Jalapeno 40

Tiradito Octopus 32 / White Fish 38 / Scallop 42

Beef Tataki 30

SALADS

Matsuhisa Sashimi Salad 40

Spicy Lobster Salad 67

(V) Baby Spinach Salad with Truffle and Dry Miso 38

Lobster 67 / Scallops 61 / Shrimps 57

(V) Warm Mushroom Salad 37

Spicy Tuna Salad 40

(V) Field Green Salad with Choice of Dressing 25

Seafood Quinoa Ceviche 38

MATSUHISA SPECIAL HOT DISHES

Black Cod Miso 69

Chilean Seabass with Jalapeño dressing 61

Umami Chilean Seabass 59

King Crab Creamy Spicy 52

Shrimp 51 / Scallop 53 with Spicy Garlic or Wasabi Pepper Sauce

(V) Nasu Miso 25

(V) Steamed Vegetables Dry Miso 23

TOBAN YAKI

(V) Variety of Mushrooms 36

Beef Fillet 54

Free Range Chicken 42

ROBATA

Beef / Chicken / Shrimp / Shitake Kushi-yaki (2pc) 37 / 30 / 35 / 25

Beef Fillet with sauce of your choice 56

Ribeye with sauce of your choice 62

Kagoshima Wagyu Steak 100gr with 3 sauces 115

Free Range Chicken with sauce of your choice 40

Salmon Fillet with sauce of your choice 44

Sauce Choice:

Teriyaki, Wasabi Pepper, Anticucho

TEMPURA

2 pieces per order

(V) Asparagus 15

(V) Onion 7

(V) Sweet Potato 9

(V) Broccoli 8

(V) Zucchini 7

(V) Shiitake Mushroom 12

(V) Enoki Mushroom 10

(V) Bell Pepper 7

(V) Carrot 7

Scallop 24

Shrimps 22

Whitefish 15

TEMPURA DISHES

(V) Shojin Tempura (mixed vegetables) 28

King Crab Tempura Amazu Ponzu 63

Rock Shrimps Creamy Spicy 44 or 3 Sauces 48

Crispy Shrimp Kataifi Creamy Wasabi 38

SOUP & RICE

Miso Soup 12

Mushroom Clear Soup 14

(V) Rice 11

SUSHI AND SASHIMI

price per piece

Tuna	12
Chu-Toro	18
O-Toro	21
Yellowtail	14
Fresh Salmon	12
Seabass	11
Octopus	9
Squid	14
Amaebi	19
Shrimp	14
King Crab	19
Scallop	14
Fresh water Eel	19
Sea Urchin	22
Salmon Egg	21
Smelt Egg	14
Tamago	13
Wagyu (only nigiri)	25

SUSHI ROLLS

	CUT ROLL	HAND ROLL
Tuna	23	18
Spicy Tuna	22	20
Negi Toro	33	28
Fresh Salmon	21	18
Salmon & Avocado (inside out)	25	23
Soft Shell Crab	33	
California (inside out)	31	27
Shrimp Tempura	27	24
Salmon Skin	23	22
(V) Vegetable	20	14
(V) Kappa (cucumber) Avocado	15	12
Eel & Cucumber	26	23
Yellowtail Scallion	23	20
House Special	33	



IF YOU HAVE ANY DIETARY REQUIREMENTS OR FOOD ALLERGIES, PLEASE INFORM YOUR WAITER.

All the prices are in euros.

Price is inclusive of VAT 24% and municipal tax 0,5%.

Police Responsible: Kostopoulos Efsthios

For the food preparation - olive oil, sesame oil and grape seed oil are used.

Cotton seed oil is used for fried food preparation.

*Depending on the availability of the market or season, fresh or frozen.

Όλες οι τιμές είναι σε ευρώ.

Οι τιμές συμπεριλαμβάνουν ΦΠΑ 24% και δημοτικό φόρο 0,5%.

Αγορανομικός Υπεύθυνος: Κωστόπουλος Ευστάθιος

Η επιχείρηση εκδίδει δελτία παραγγελίας από Ε.Α.Φ.Δ.Σ.Σ.

με σήμανση όπως ορίζεται από τις διατάξεις του Κ.Φ.Α.Σ.

και υποχρεωτικά ακολουθεί η έκδοση απόδειξης λιανικής πώλησης ή τιμολογίου,
όταν ο καταναλωτής ζητήσει λογαριασμό.

Για την παρασκευή των φαγητών χρησιμοποιείται ελαιόλαδο, σπασμέλαιο και ηλιέλαιο.

*Ανάλογα με τη διαθεσιμότητα της αγοράς ή της εποχής φρέσκα ή κατεψυγμένα.