

MATSUHISA PAROS
OMAKASE MENU

In celebration of Chef Nobu's visit



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Toro Tartare with Caviar

Salmon Karashi Su Miso

Selection of Sushi

Almyriki Dry Miso

Umami Chilean Sea Bass

A5 Kagoshima Wagyu Truffle Teriyaki

Cold Inaniwa

Sub Zero Yogurt

160



MATSUHISA PAROS
WINE PAIRING MENU

In celebration of Chef Nobu's visit



MATSUHISA PAROS WINE PAIRING MENU

Moraitis Estate – Assyrtiko
Paros, Greece

Domaines Ott Rosé
Bandol, France

Two Rivers “Black Cottage”
Sauvignon Blanc
Marlborough, New Zealand

La Scolca “Gavi dei Gavi”
Piemonte, Italy

Ekho Winery – Potamisi Aidani
Naxos, Greece

Aivalis Estate – Agiorgitiko
Nemea, Greece

Junmai Shu Sado Sake
Hokusetsu Brewery, Sado Island, Japan

Argyros Estate Vinsanto
Santorini, Greece

