

Matsuhisa
PARIS



LE ROYAL MONCEAU
RAFFLES PARIS

MATSUHISA PARIS OPENS AT LE ROYAL MONCEAU – RAFFLES PARIS

Chef Nobu Matsuhisa



©Romeo Balancourt

World renowned Chef Nobu Matsuhisa and Le Royal Monceau – Raffles Paris, a Palace hotel vibrant with culture and inspiration, have partnered to introduce the first Matsuhisa restaurant in France.

Further to the internationally celebrated Matsuhisa Beverly Hills and the celebration of six other exclusive destinations around the world, Matsuhisa Paris opened in March 2016, under the expertise of Executive Chef Hideki Endo and his team of sushi masters, Matsuhisa Paris brings a highly contemporary vision of Japanese cuisine; a gastronomic encounter between Asia and Latin America – two cultures dear to the heart of Nobu himself. He explains:

“Paris is the capital of gastronomy. I’ve always loved the City of Lights for its energy and its people, so I am delighted to be able to showcase my food to the Parisians. Le Royal Monceau – Raffles Paris combines true elegance with relaxed sophistication - and this atmosphere is mirrored in my restaurant.”

Matsuhisa Paris has adopted and adapted the celebrated formula from Nobu’s other restaurants in Beverly Hills, Aspen, Athens, Mykonos and Munich.



The extensive and original menu at Matsuhisa Paris offers a unique Peruvian-Japanese culinary experience with a bespoke array of Nobu's legendary signature dishes including: Albacore Tuna Sashimi with Jalapeño Peppers, Black Cod with Miso, and Sashimi Tacos as well as traditional sushi. Chef Hideki has also worked with exquisite French delicacies to offer one of a kind dishes such as Algae Tacos with Black Truffle, Crispy Oysters with Caviar, Wagyu Beef with Foie Gras Ravioli and Ponzu sauce or wasabi and aioli sauces. All the dishes are complemented by a sophisticated menu of sake and exotic cocktails designed to perfectly blend with Nobu's culinary journey.

**Matsuhisa Paris at
Le Royal Monceau –
Raffles Paris**

Opening hours
Lunch/Dinner
Monday to Wednesday
(12:00 pm to 2:30 pm/
7:00 pm to 10:30 pm)
Thursday and Friday
(12:00 pm to 2:30pm/
7:00 pm to 11:00pm)

Dinner only
Saturday
(7:00 pm to 11:00 pm)
and Sunday
(7:00pm to 10:30pm)

Information and bookings
dining.paris@raffles.com
Tel: +33 (0)1 42 99 98 80

www.leroyalmonceau.com



The restaurant seats 100 comfortably and guests can order Nobu's cuisine with 'Omakase', an innovative multi-course menu selected by the Chef on the day to surprise and delight them. Matsuhisa Paris will also feature an 'Omakase Bar', an eight-seat live cooking counter. Here, lucky guests will experience an exclusive and utterly memorable gastronomic journey, in close harmony with the Chef. In this very intimate setting, every dish is cooked directly in front of them, so they can see firsthand how some of Nobu's best-loved Peruvian-Japanese dishes are created.

NOBU MATSUHISA

MASTER OF CULINARY INNOVATION



©Romeo Balancourt

Nobuyuki Matsuhisa, more commonly known as “Nobu”, is part of the very select circle of the most charismatic chefs on the international scene. He is known for his unique style and original flair, combining Japanese gastronomic codes with exotic flavours and techniques gleaned from his time in Latin America.

Nobu grew up in Japan. At the end of his apprenticeship, he was offered a professional position in Peru in 1973. The 24-year old Nobu grabbed his chance and took off for Lima to open his first restaurant.

This South American experience would forever influence his creativity. Unable to find all the ingredients necessary for some typical Japanese dishes, he was forced to improvise recipes using local products. In so doing he discovered new textures, original seasonings, unknown spices, tried new marinade techniques. These new sources of inspiration, coupled with a devouring passion for fish in all its many forms, would help forge the artist of cosmopolitan Japanese cuisine that he is today.

After 10 years of travelling through Peru, Argentina and Alaska, Nobu set up shop in Los Angeles, opening his own ‘Matsuhisa’ restaurant in Beverly Hills in 1987. Thanks to his unique culinary style, his cuisine soon made its mark, standing out from the pack. His restaurant became the hideaway of Hollywood stars, bringing him world-wide acclaim.

Riding on this success, Nobu continued to expand, progressively setting up restaurants on five continents. Today, he owns 39 restaurants. Matsuhisa Paris is his sixth Matsuhisa fine dining establishment (after Beverly Hills, Aspen, Athens, Mykonos and Munich).

HIDEKI ENDO

EXECUTIVE CHEF AT MATSUHISA PARIS



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Today, as Executive Chef of Matsuhisa Paris, Hideki is proud to introduce Nobu's unparalleled art of Japanese gastronomy to France.

Born on Hokkaido Island, Japan, Hideki Endo was immersed in the hospitality business from an extremely young age. With his father a chef and his family running a hotel, it was a natural step for Hideki to develop a passion for cooking and follow in his father's footsteps.

After learning the basics in the family business, he left to work in Sapporo, Japan training as a sushi master in the city's top restaurants - Momotaro, Kaiseki and the Sumire Hotel - over a nine year period. He worked as a Sous-Chef for three years at Otaru Hilton before heading to Hong Kong where he joined Nobu Matsuhisa for the opening of Hong Kong Intercontinental hotel in 2006.

MATSUHISA MIXOLOGY AT LE BAR LONG



©Romeo Balancourt

To complement the dining experience at Matsuhisa Paris, Le Royal Monceau - Raffles Paris offers an exclusive menu of Matsuhisa Paris cocktails on Le Bar Long's menu. A place for encounters and exchanges, characterized by the high, luminous long table designed by Philippe Starck and its comfortable deep leather sofas, Le Bar Long is a stylish yet warm spot to sit back and relax.

With the opening of Matsuhisa Paris, the Le Bar Long becomes the ideal setting to discover the Chef's signature cocktail creations. He has re-interpreted the classics - Martini, Mojito, Bloody Mary, and Margarita - adding a very personal touch with a dash of Sake. The result is a collection of light and fruity cocktails - a delightful addition to this immersion in Nobu Matsuhisa's flavour universe.

Every evening, the DJ's music makes sure the vines is even more relaxed...

MATSUHISA PARIS

MENU

Chef Tasting Menu

Experience the essence
of Chef Nobu Matsuhisa's cuisine
With an eight-course tasting menu

Tartar with French «Imperial» caviar
with wasabi soy sauce

Toro

Scottish salmon

Sweet shrimps

Yellow tail

Sashimi Nobu «New Style»

Salmon

White fish

Scallop

Botan shrimps

Kobe beef

Sashimi with Nobu dry miso

Whitefish

Scallop

Middlefatty tuna

Tiradito

White fish

Scallop

Ceviche

Mixed seafood

Mixed vegetables

Quinoa and lobster

Finger food

Edamame

Spicy Edamame

Beef tacos sweet onion sauce and sriracha creamy

Nobu sashimi tacos - 4 pieces

(tuna, salmon, King crab and lobster)

Black cod butter lettuce

Seafood, harumaki Maui, Onion salsa and caviar

Matsuhisa slider, tofu bun, truffle aioli 3pcs

Oshinko pickles

Matsuhisa Appetizer

Yellowtail sashimi with jalapeno

Salmon Tataki, Karashi sumiso

Toro tataki with yuzu miso

Toro tataki with Jalapeno dressing

Beef tataki with onion ponzu salsa

Tuna sashimi salad with Matsuhisa Dressing

Crispy rice with spicy tuna, salmon or yellowtail

Octopus carpaccio with dry miso

Steamed seasonal vegetables with shiso salsa

Salad

Seared salmon paper thin salad with Jalapeno dressing

Grilled shiitake salad with Jalapeno dressing

Baby spinach or butter lettuce salad with dry miso

Baby spinach or butter lettuce salad with dry miso served with:

Shrimp, Scallop, Toro, King crab

Spicy tuna salad

Warm mushrooms salad, yuzu dressing

Salmon skin salad with tosazu

Field green salad choice of dressing - Matsuhisa, yuzu or jalapeno

Lobster salad with spicy lemon dressing

French kelp salad with Amazu ponzu

Tempura

Carrot

Shrimp

Sweet potato

Whitefish

Asparagus

Squid

Enoki mushroom

Scallop

Zucchini

Shrimp

Shiitake

Squid

Pumpkin

Onion

Shojin set

Assortment

(7 kind of vegetables)

(3 seafood and 4 vegetables)

Matsuhisa Style Tempura

Rockshrimp Tempura

Sauces: Butter Ponzu /Creamy Spicy /Jalapeno Aioli/

King crab Tempura with Amazu Ponzu

Lobster Tempura, two sauces

Plats chauds

Black Cod Saikyo Yaki

Black Cod with Pepper and Balsamic, Teriyaki sauce

Squid Pasta with Light Garlic Sauce

Steamed Seabass with Dry Miso

Sautéed seabass with Foie gras Teriyaki Sauce

Unagi and Foie Gras Apple Balsamic Sauce

Lobster with wasabi pepper sauce

Scallop with Jalapeño Salsa / Wasabi pepper

Wagyu beef, foie Gras Gyoza Goma Ponzu

Baked Sole with Shiso Salsa

Soft shell crab Harumaki with Wasabi Aioli

NOBU Fish and chips

Shrimps and Lobster Salad with Spicy Lemon Dressing

Pan seared Chilean Sea bass with Jalapeño Dressing

Eggplant, miso

French Baby Chicken with NOBU three sauces -

Wasabi salsa, Anticucho, Teriyaki Sauce

Matsuhisa style Tobanyaki

Wagyu beef

Black Angus beef

Seafood

Mushroom

Vegetables

Kushiyaki (2 skewers)

Choice of dressing: Anticucho or Teriyaki

Wagyu beef

Black Angus beef

Chicken

Salmon

Scallop with eggplant

Shrimps with zucchini

Vegetables

Soup, rice and noodle

Miso soup

Akadashi

Clear soup

Mushrooms clear soup

Spicy seafood clear soup

Steamed rice

Unaniwa udon

Sushi & Sashimi

Tuna	Scallop
Chutoro	Botan shrimp
O-Toro	Salmon roe
Yellow tail	Smeltfish roe
Mackerel	Tamago
Halibut	Local clam a day
Salmon	King crab
Fresh water eel	Squid
Sardine	

Sushi Cut Rolls (6 pieces)

Tuna	Soft shell crab
Spicy tuna	Scallop masago roll
Salmon	Yellowtail Jalapeno
Salmon skin	Toro taku
Salmon avocado	Negi toro
Salmon New Style	Negi Hama
Avocado	Kanpyo
Cucumber	Yamagobo
California roll	Umeshiso
Tempura shrimp	House special roll
Eel and cucumber	

Sushi Hand Rolls (1piece)

Tuna	Scallop and smelt egg
Spicy tuna	Eel and cucumber
Salmon	Toro and spring onion
Salmon skin	Yellowtail and spring onion
Salmon avocado	Yellowtail Jalapeno
Salmon New Style	Kanpyo
Avocado	Oshinko
Cucumber	Umeshiso
California roll	Vegetables
Tempura shrimp	

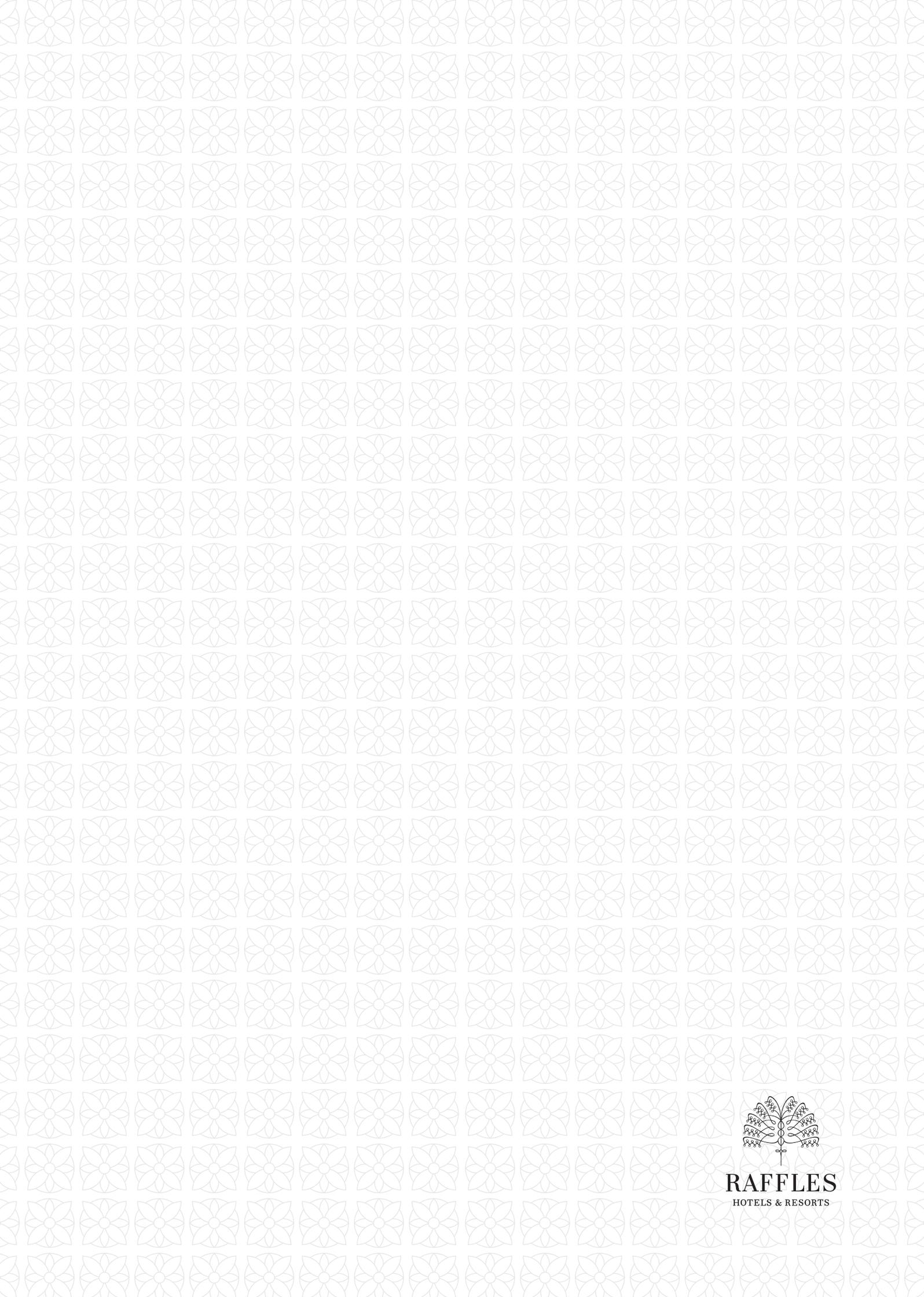
NOTE TO EDITORS

LE ROYAL MONCEAU - RAFFLES PARIS reopened in 2010 as the most exciting 5-star luxury hotel in the City of Lights, after a dramatic and complete two-year transformation by designer Philippe Starck. The hotel has 149 luxurious rooms and suites and is just minutes from the Arc-de-Triomphe and the Champs-Élysées in Paris' 8th arrondissement. At Le Royal Monceau - Raffles Paris, art is omnipresent, with an exclusive service of Art Concierge, an Art Bookstore, a private Art Gallery, a 99-seat cinema theatre and an impressive private art collection. Food and drink are an art form here too - from the buzz of the Long Bar on the ground floor, to the two restaurants, 'Matsuhisa Paris' for a Japanese cuisine and 'Il Carpaccio' Michelin-star Italian restaurant. Not to be missed are the delicious pastries, macarons and chocolates by Pierre Hermé, considered by Vogue magazine as the 'Picasso of pastry'. Art, decoration, design and a fashionable selection: Le Royal Eclaireur is an exclusive destination. The 1,500sqm Spa My Blend by Clarins is an award-winning white paradise, with the longest swimming pool in a Paris hotel. www.LeRoyalMonceau.com

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KATARA HOSPITALITY: Katara Hospitality is a global hotel owner, developer and operator, based in Qatar. With more than 45 years' experience in the industry, Katara Hospitality actively pursues its strategic expansion plans by investing in peerless hotels in Qatar while growing its collection of iconic properties in key international markets. Katara Hospitality's portfolio has grown to include 34 owned and / or managed hotels and the company is now focused on achieving its target of 60 hotels in its portfolio by 2026. As the country's flagship hospitality organisation, Katara Hospitality supports Qatar's long term economic vision. Katara Hospitality currently owns properties spread across three continents in Qatar, Egypt, Morocco, UK, France, Germany, Italy, Spain, Switzerland, The Netherlands, Singapore and Thailand. While it partners with some of the finest hotel management companies, Katara Hospitality operates owned and non-owned hotels through its standalone operating arm, Murwab Hotel Group. Katara Hospitality has gained global recognition for its contributions to the Qatari and international hospitality landscape, through numerous prestigious accolades from the industry. www.katarahospitality.com

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