

APPETIZERS FROM THE KITCHEN & SUSHI BAR OF MASA

<p>ANKIMO 12 monkfish foie gras</p> <p>EDAMAME 4 lightly salted boiled soy beans</p> <p>VEGGIE CROQUETTE 6 Breaded Japanese mashed potatoes w/ veggies</p> <p>ALBACORE TATAKI 12 Seared albacore w/ shredded daikon in ponzu</p> <p>AGEDASHI TOFU 7 Fried tofu served with hot tempura sauce</p> <p>HIYAYAKKO 7 chilled tofu served with green onion & ginger</p> <p>BAKED MUSSEL 8 oven baked mussels with creamy sauces</p> <p>BUTANOKAKUNI 7.5 slow-cooked pork belly with garlic soy sauce</p> <p>FRESH OYSTERS MP 6 pcs fresh oysters</p> <p>LETTUCE WRAPPED CHICKEN 7 stir fried chicken with lettuce cup</p> <p>SHRIMP TEMPURA 8 breaded shrimp</p> <p>HAWAIIAN POKE SASHIMI 11 diced sashimi with spicy house sauce</p> <p>BIG EYE TUNA TATAKI 12 seared tuna with masa sauce</p> <p>UNAGI KABAYAKI 16 Bbq freshwater eel on hot plate</p> <p>BAKED OYSTER 8 oven baked oysters with creamy sauces</p> <p>AJI FRY 5 Breaded Spanish mackerel served with katsu sauce</p> <p>SOFT SHELL CRAB 12 Breaded soft shell crab</p> <p>IKA GESO KUSHI AGE 8 Spicy skewer calamari tentacle</p>	<p>EBI SHUMAI 6 steamed Japanese shrimp dumpling</p> <p>IKA GESO 8 Fried calamari tentacle</p> <p>GYOZA 7 pot sticker</p> <p>GYU TATAKI 13 seared wagyu beef</p> <p>SPICY HAMACHI 12 thin sliced yellowtail with jalapeño</p> <p>TSUKEMONO MORIAWASE 6 Japanese assorted pickles</p> <p>HAMACHI KAMA 14 grilled yellowtail collar with ponzu sauce</p> <p>MIXED VEGI TEMPURA 7 Shredded Carrots, onions & kale mixed in tempura batter</p> <p>IKA MARUYAKI 12 grilled calamari with ginger soy sauce</p> <p>KAKI-AGE 7 breaded oyster</p> <p>TAKO YAKI 7 baked octopus filled muffin ball</p> <p>TERIYAKI TOFU 7 Fried tofu with teriyaki sauce</p> <p>YAKITORI 6 grilled skewer chicken</p> <p>TAKO KIMCHI 11 Octopus n cuc. in spicy house sauce</p> <p style="text-align: center;"><u>FRESH GREENS</u></p> <p>HOUSE 4</p> <p>WAKAME seaweed salad 6</p> <p>SASHIMI 14 ahi tuna & organic spring mix with house vinaigrette</p> <p>SUNOMONO vinaigrette cucumber salad 5 w/ ebi or tako add 2</p>
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An 18% gratuity will be added for parties of 6 or more for your convenience, thank you.

*Served raw/ undercooked or contain raw or undercooked ingredients

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

DINNER FROM KITCHEN OF MASA

DONBURI - over rice

served with miso soup

OYAKO DON 11

stir fried chicken & onions topped with egg

TANIN DON 12

stir fried beef & onions topped with egg

KATSU DON 12

tonkatsu & onions topped with egg

CURRY RICE 10

curry sauce over rice
with tonkatsu, chicken or beef 12

UNA DON 18

bbq eel in rice box

NOODLE

SPICY SOBA 12

chilled buckwheat noodle & veggie mixed spicy
sauce

OSAKA STYLE HOT UDON 11

mountain vegetables & inari (katsuobushi &
shitake mushroom broth)

YAKI UDON 12

Stir fried udon & veggies
(chicken or beef)

CURRY UDON 13

Chicken, beef or tonkatsu

KIDS MEAL 9

(for children 10 and under)
served with rice

BEEF or CHICKEN TERIYAKI

DINNER SET

served with salad, miso soup, & rice

BEEF TERIYAKI 17

Grilled marinated beef & onion on hot plate

SPICY HAWAIIAN PORK 16

Hawaiian style spicy marinated pork

CHICKEN TERIYAKI 16

grilled chicken & onion on hot plate

PESTO CHICKEN TERIYAKI 16

grilled chicken w Asparagus & pesto

ITALIAN SALMON TERIYAKI 22

grilled salmon, breaded croquette & sprinkle of
caper

w/ pesto

SABA SHIO YAKI 16

grilled, lightly salted mackerel

TONKATSU 16

breaded pork cutlet served with veggie garnish

SESAME CHICKEN 16

Fried chicken served with teriyaki sauce & sesame
seeds

SASHIMI 19

2 maguro, 2 sake, 2 hamachi

SHRIMP TEMPURA 17

7 pc of shrimp tempura & breaded mashed
croquette

FISH KATSU 15

Breaded Spanish mackerel

UNAGI KABAYAKI 20

DESSERT

Green Tea, Blk Sesame Seed & Strawberry Ice Cream 6

MOCHI Ice Cream 4

(matcha, mint choc. chip, mango, strawberry, coffee, choc)

GREEN TEA CHEESE CAKE 7

MASA SPECIAL 5

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MAKI MONO (maki or temaki)

AVOCADO	6	KAPPA cucumber	6	TEKKA tuna	7
NATTO	6	SABA GARI	7	NEGI HAMA	7
fermented bean		mackerel/ginger		green onion/hamachi	
OSHINKO pickle	6	SHITAKE MUSHROOM	6	SALMON SKIN	7
CALIFORNIA	7	SPICY TUNA	8	YAMA GOBO	6
CALI w/ real crab	9	ROCK N ROLL	9	mountain carrot	
UNA-CU	8	Unagi, cuc, avo & tobiko		SPICY SCALLOP	8.5
unagi/cucumber		FUTOMAKI	8	MIXED VEGGIE	7.5
PHILADELPHIA	9			SPICY CALIFORNIA	7.5
Salmon/cream cheese					

SPECIAL ROLLS

ALASKA	11	DBL SALMON	14	RAINBOW	13
salmon, avocado, tobiko		salmon, cucumber, avocado, thin sliced lemon		avocado, crab salad topped with different kinds of sashimi	
BLUE BROTHERS	13	FIRECRACKER	12	RED DRAGON	14
ebi, cucumber, avo & spicy crab salad		spicy tuna, cucumber, tenkatsu, tobiko		shrimp tempura, crab salad, cucumber, avocado, topped with red tuna	
BROOKSIDE	14	G.O.D	13	RED & WHITE	14
baked roll, crab salad, avocado, topped with baby shrimp in creamy parmesan cheese & tobiko		tempura roll, unagi, spicy tuna, crab salad, asparagus		salmon, asparagus, avocado topped with escolar & red tuna	
CANDY CANE	14	GREEN DRAGON	13	SPICY TUNA TEMP	13
hamachi, avocado, asparagus topped with escolar & salmon		shrimp tempura, crab salad, cucumber topped with avocado		Deep fried spicy tuna with spicy sauce	
CATERPILLAR	14	LAST SAMURAI (XXL)	19	SPIDER	12
unagi, cucumber, avocado, tobiko		soft shell crab, avocado, crab salad, cucumber, topped with assorted sashimi & tobiko		soft shell crab, crab salad, cucumber, tobiko & avocado	
DBL DRAGON	14	LION KING	14	STOCKTON	14
unagi, cucumber, avocado, crab salad		baked roll, avocado, crab salad, salmon		baked roll, spicy tuna, cuc, salmon, spicy sauce	
DBL FIRE	13	MASA	14	TEMPURA	12
spicy tuna, cucumber, spicy crab salad		asparagus, albacore, avocado topped with seared tuna		shrimp tempura, crab salad, cucumber, avocado	
DBL HAMACHI	14			YUKI HANA	14
hamachi, cucumber, avocado,				tuna, sake, avocado, tobiko, wrapped in soy paper	

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NIGIRI (raw fish over sushi rice)

AMAEBI sweet shrimp	8.5	IKURA salmon roe	8.5	KANI real crab	6
EBI cooked shrimp	6	INARI sweet fried tofu	4.5	TAKO octopus	6
HAMACHI yellowtail	6.5	LOBSTER	6	TAMAGO egg omelet	4
HOTATE scallop	6.5	MAGURO tuna	6	TOBIKO flying fish roe	5
IKA squid	6.5	SABA mackerel	5	UNAGI bbq eel	7
ALBACORE	6	SAKE salmon	6	UNI sea urchin	MP
AJI Spanish mackerel	7	ESCOLAR	6.5	ANKIMO monk fish liver	8
KAZNOKO herring roe	6				

NIGIRI COMBINATION

served with miso soup & salad

NIGIRI COMBO (A)	23	NIGIRI COMBO (B)	25	OMAKASE	33
5 pcs chef's choice nigiri, 6 pcs California or spicy tuna roll		7 pcs chef's choice nigiri, 6 pcs California, spicy tuna, or rock n roll		8 pcs chef's choice nigiri, 6 pc tekka or negi-hama & 4 pc sashimi	

SASHIMI (raw fish)

SASHIMI SAMPLER	- 2 maguro, 2 sake, 2 hamachi, 2 albacore	20
SASHIMI MORIAWASE	- 3 maguro, 3 sake, 3 hamachi, 3 albacore, 2 escolar, 2 tako	32
OMAKASE SASHIMI	- Chef's choice	
MP		
MAGURO	6 pcs	20
SAKE	6 pcs	19
HAMACHI	6 pcs	20
ESCOLAR	6 pcs	20
ALBACORE TUNA	6 pcs	19

HOUSE SPECIALS

served with miso soup

HAE-DUP-BAB	assorted sashimi, mixed greens over rice with spicy sauce	19
CHIRASHI	a variety of sashimi over sushi rice	
22		
TEKKA DON	maguro sashimi over sushi rice	23

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