APPETIZERS FROM THE KITCHEN & SUSHI BAR OF MASA

ANKIMO 12
monkfish foie gras

EDAMAME 4
lightly salted boiled soy beans

VEGGIE CROQUETTE 6
Breaded Japanese mashed potatoes w/ veggies

ALBACORE TATAKI 12
Seared albacore w/ shredded daikon in ponzu

AGEDASHI TOFU 7
Fried tofu served with hot tempura sauce

HIYAYAKKO 7
chilled tofu served with green onion & ginger

BAKED MUSSEL 8
oven baked mussels with creamy sauces

BUTANOKAKUNI 7.5
slow-cooked pork belly with garlic soy sauce

FRESH OYSTERS MP
6 pcs fresh oysters

LETTUCE WRAPPED CHICKEN 7
stir fried chicken with lettuce cup

SHRIMP TEMPURA 8
breaded shrimp

HAWAIIAN POKE SASHIMI 11
diced sashimi with spicy house sauce

BIG EYE TUNA TATAKI 12
seared tuna with masa sauce

UNAGI KABAYAKI 16
Bbq freshwater eel on hot plate

BAKED OYSTER 8
oven baked oysters with creamy sauces

AJI FRY 5
Breaded Spanish mackerel served with katsu sauce

SOFT SHELL CRAB 12
Breaded soft shell crab

IKA GESO KUSHI AGE 8
Spicy skewer calamari tentacle

EBI SHUMAI 6
steamed Japanese shrimp dumpling

IKA GESO 8
Fried calamari tentacle

GYOZA 7
pot sticker

GYU TATAKI 13
seared wagyu beef

SPICY HAMACHI 12
thin sliced yellowtail with jalapeno

TSUKEMONO MORIWASE 6
Japanese assorted pickles

HAMACHI KAMA 14
grilled yellowtail collar with ponzu sauce

MIXED VEGI TEMPURA 7
Shredded Carrots, onions & kale mixed in tempura batter

IKA MARUYAKI 12
grilled calamari with ginger soy sauce

KAKI-AGE 7
breadcred oyster

TAKO YAKI 7
baked octopus filled muffin ball

TERIYAKI TOFU 7
Fried tofu with teriyaki sauce

YAKITORI 6
grilled skewer chicken

TAKO KIMCHI 11
Octopus n cuc. in spicy house sauce

FRESH GREENS

HOUSE 4

WAKAME seaweed salad 6

SASHIMI 14
ahi tuna & organic spring mix with house vinaigrette

SUNOMONO vinaigrette cucumber salad 5
w/ ebi or tako add 2

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### Dinner from Kitchen of Masa

**Donburi** - over rice
- **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

**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)**

<table>
<thead>
<tr>
<th>Roll Name</th>
<th>Quantity</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>AVOCADO</td>
<td>6</td>
<td>KAPPA cucumber 6</td>
</tr>
<tr>
<td>NATTO</td>
<td>6</td>
<td>SABA GARI 7, mackerel/ginger</td>
</tr>
<tr>
<td>OSHINKO pickle</td>
<td>6</td>
<td>SHITAKE MUSHROOM 6</td>
</tr>
<tr>
<td>CALIFORNIA</td>
<td>7</td>
<td>SPICY TUNA 8, rock n roll 9</td>
</tr>
<tr>
<td>CALI w/ real crab</td>
<td>9</td>
<td>Unagi, cucumber, avocado &amp; tobiko</td>
</tr>
<tr>
<td>UNA-CU</td>
<td>8</td>
<td>FUTOMAKI 8, unagi/cucumber</td>
</tr>
<tr>
<td>PHILADELPHIA</td>
<td>9</td>
<td>Salmon/cream cheese</td>
</tr>
</tbody>
</table>

**SPECIAL ROLLS**

<table>
<thead>
<tr>
<th>Roll Name</th>
<th>Quantity</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>ALASKA</td>
<td>11</td>
<td>Salmon, avocado, tobiko</td>
</tr>
<tr>
<td>BLUE BROTHERS</td>
<td>13</td>
<td>Ebi, cucumber, avocado, spicy crab salad</td>
</tr>
<tr>
<td>BROOKSIDE</td>
<td>14</td>
<td>Baked roll, crab salad, avocado, topped with baby shrimp in creamy parmesan cheese &amp; tobiko</td>
</tr>
<tr>
<td>CANDY CANE</td>
<td>14</td>
<td>Hamachi, avocado, asparagus, topped with escolar &amp; salmon</td>
</tr>
<tr>
<td>CATERPILLAR</td>
<td>14</td>
<td>Unagi, cucumber, avocado, tobiko</td>
</tr>
<tr>
<td>DBL DRAGON</td>
<td>14</td>
<td>Unagi, cucumber, avocado, crab salad</td>
</tr>
<tr>
<td>DBL FIRE</td>
<td>13</td>
<td>Spicy tuna, cucumber, spicy crab salad</td>
</tr>
<tr>
<td>DBL HAMACHI</td>
<td>14</td>
<td>Hamachi, cucumber, avocado,</td>
</tr>
<tr>
<td>DBL SALMON</td>
<td>14</td>
<td>Dbl salmon, cucumber, avocado, thin sliced lemon</td>
</tr>
<tr>
<td>FIRECRACKER</td>
<td>12</td>
<td>Spicy tuna, cucumber, tenkatsu, tobiko</td>
</tr>
<tr>
<td>G.O.D</td>
<td>13</td>
<td>Tempura roll, unagi, spicy tuna, crab salad, asparagus</td>
</tr>
<tr>
<td>GREEN DRAGON</td>
<td>13</td>
<td>Shrimp tempura, crab salad, cucumber topped with avocado</td>
</tr>
<tr>
<td>LAST SAMURAI</td>
<td>19</td>
<td>Soft shell crab, avocado, crab salad, cucumber, topped with assorted sashimi &amp; tobiko</td>
</tr>
<tr>
<td>LION KING</td>
<td>14</td>
<td>Baked roll, avocado, crab salad</td>
</tr>
<tr>
<td>MASA</td>
<td>14</td>
<td>Asparagus, albacore, avocado, topped with seared tuna</td>
</tr>
<tr>
<td>RAINBOW</td>
<td>13</td>
<td>Rainbow roll, crunchy Crab salad topped with different kinds of sashimi</td>
</tr>
<tr>
<td>RED DRAGON</td>
<td>14</td>
<td>Shrimp tempura, crab salad, cucumber, avocado, topped with red tuna</td>
</tr>
<tr>
<td>RED &amp; WHITE</td>
<td>14</td>
<td>Salmon, asparagus, avocado, topped with escolar &amp; red tuna</td>
</tr>
<tr>
<td>SPICY TUNA TEMP</td>
<td>13</td>
<td>Deep fried spicy tuna with spicy sauce</td>
</tr>
<tr>
<td>SPIDER</td>
<td>12</td>
<td>Soft shell crab, crab salad, cucumber, tobiko &amp; avocado</td>
</tr>
<tr>
<td>STOCKTON</td>
<td>14</td>
<td>Baked roll, spicy tuna, cuc, salmon, spicy sauce</td>
</tr>
<tr>
<td>TEMPURA</td>
<td>12</td>
<td>Shrimp tempura, crab salad, cucumber, avocado</td>
</tr>
<tr>
<td>YUKI HANA</td>
<td>14</td>
<td>Tuna, sake, avocado, tobiko, wrapped in soy paper</td>
</tr>
</tbody>
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NIGIRI (raw fish over sushi rice)

AMAEBI sweet shrimp  8.5
EBI cooked shrimp     6
HAMAICH yellowtail     6.5
HOTATE scallop        6.5
IKA squid             6.5
ALBACORE              6
AJI Spanish mackerel   7
KAZNOKO herring roe   6

IKURA salmon roe      8.5
INARI sweet fried tofu
LOBSTER               6
LOBSTER               6
MAGURO tuna           6
SABA mackerel         5
SAKE salmon           6
ESCOLAR               6.5

KANI real crab        6
TAKO octopus          6
TAMAGO egg omelet     4
TOBIKO flying fish roe
UNAGI bbq eel         7
UNI sea urchin        MP
ANKIMO monk fish liver

NIGIRI COMBINATION
served with miso soup & salad

NIGIRI COMBO (A)  23
5 pcs chef's choice nigiri,
6 pcs California or
spicy tuna roll

NIGIRI COMBO (B)  25
7 pcs chef's choice nigiri,
6 pcs California, spicy tuna,
or rock n roll

OMAKASE             33
8 pcs chef's choice nigiri,
6 pc tekka or
negi-hama & 4 pc sashimi

SASHIMI (raw fish)

SASHIMI SAMPLER       20
– 2 maguro, 2 sake, 2 hamachi, 2 albacore

SASHIMI MORIWAASE     32
– 3 maguro, 3 sake, 3 hamachi,
3 albacore, 2 escolar, 2 tako

OMAKASE SASHIMI       22
– Chef's choice
MP

MAGURO               6 pcs
SAKE                 6 pcs
HAMAICH              6 pcs
ESCOLAR              6 pcs
ALBACORE TUNA        6 pcs

HOUSE SPECIALS
served with miso soup

HAE-DUP-BAB           19
assorted sashimi, mixed greens over rice with spicy sauce

CHIRASHI             22
a variety of sashimi over sushi rice

TEKKA DON            23
maguro sashimi over sushi rice

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