

SMALL PLATES-IZAKAYA

COLD

- SEAWEED SALAD with Gobo, Kaiware and Sesame Dressing 6.5
- TSUKEMONO Assorted Japanese Pickles 6
- SPRING SALAD with Spring Greens, Cucumber, Tomato and House Vinaigrette 5
- CUCUMBER SALAD with Goma Dressing, Wakame and Radish 8

HOT

- STEAMED EDAMAME with Smoked Sea Salt 6
- DUCK GYOZA with Scallion and Plum Soy Dipping Sauce 9.5
- MISO SOUP with Tofu, Scallions and Wakame 4
- FRIED SPRING ROLLS Shrimp, Shiitake, Cabbage and Garlic Soy Sauce or Vegetable 6.5
- TOGARASHI CALAMARI Squid with Togarashi Tempura, Chili sauce and Unagi Sauce 12
- OKONOMIYAKI TOTS Pork Belly, Kimchi, Chicharrón, Tonkatsu Sauce and Spicy Mayo 10

STEAMED BUNS-NIKUMAN (One Per Order)

- PORK BELLY with Hoisin and House Pickles 3.5
- SHRIMP TEMPURA with Spicy Mayo, Cucumber and Radish 3.5
- CHICKEN TSUKUNE with Chicken Sausage, Cucumber, Spicy Mayo and Radish 3.5
- MUSHROOM TEMPURA with Mayo, Cucumber and Radish 3.5

NOODLES

SOBA add Spicy Broth +1

- TEMPURA Shrimp and Assorted Vegetable Tempura with Dashi Broth, Wakame and Long Scallions 13

UDON add Spicy Broth +1

- TEMPURA Shrimp and Assorted Vegetable Tempura with Dashi Broth, Wakame and Long Scallions 13
- BEEF Braised Short Rib, Gai-lan and Mushrooms in Dashi Broth 16

RAMEN add Spicy Broth +1

- PORK BELLY Slow Roasted Pork Shoulder with Poached Egg, Fish Cake and Wakame in Pork Broth 15
- TONKATSU CURRY Crispy Pork Tenderloin with Gai-lan and Poached Egg in Pork Broth 15
- BEEF SHORT RIB KIMCHI Braised Short Rib, Poached Egg, Wakame, Mushrooms and Fish Cake in Kimchi Pork Broth 16
- GINGER SCALLION Chicken with Bamboo, Poached Egg, Wakame and Fish Cake in Pork Broth 15

YAKISOBA

- YAKISOBA Pan Fried Noodles, Mushroom, Cabbage, Bonito and Mayo 13
- add Chicken, Shrimp, Tofu, Pork belly or Pork Loin 3

ROBATA

VEGETABLES

- BUROKKORI Charred Broccoli with Togarashi Glaze 4
- ZUKKINI Zucchini with Sweet Miso 3.5

SEAFOOD

- EBI White Shrimp 5

CHICKEN

- MOMO Chicken Thigh with Spicy Red Miso 4.5
- TSUKUNE Chicken Meatball 4.5

BEEF

- KARUBI Korean-Cut Short Ribs with House Kimchi 12
- SHORT RIB Braised Short Rib 7

PORK

- BUTA NO KAKUNI Pork Belly 5
- UZURA MAKI Bacon Wrapped Quail Egg 5
- EBI MAKI Bacon Wrapped Shrimp 6

GINGER RICE BOWLS-DONBURI

- CURRY KATSUDON Crispy Pork with Potatoes, Carrots, Poached Egg and Tonkatsu Sauce over Rice 14
- GYUDON Braised Short Rib Beef with Scallion, Onions, Plum Sauce and Poached Egg over Rice 15
- TOFUDON Gailan, Cabbage, Carrots, Beni Shoga, Edamame and Frid Tofu over Rice 14
- TEN-DON Shrimp & Vegetable Tempura with Yakitori Ginger Sauce over Rice 14
- ROBATA BOWL Pick 3 - Broccoli, Zucchini, Pork Belly, Bacon Egg, Chicken Thigh, Chicken Meatball. Served with Rice, Pickles & Kimchi 14

SUSHI

NIGIRI (2pcs) • SASHIMI (3pcs)

- KAMPACHI* Alamo Jack 6.5 • 8
- SUZUKI* Striped Bass 5.5 • 7
- ANAGO Sea Eel 6 • 8
- SHIRO MAGURO* Albacore 5 • 6.5
- MAGURO* Yellowfin Tuna 6 • 8
- SAKE* Scottish Salmon 5.5 • 7.5
- IWANA* Arctic Char 5.5 • 7.5
- IKA* Squid 5.5 • 7.5
- KANI Snow Crab 6 • 7.5
- HOTATE* Sea Scallop 6 • 8
- HOKKI GAI* Arctic Surf Clam 5.5 • 7
- EBI Cooked Wild Shrimp 5.5 • 7.5
- AMAEBI* Sweet Shrimp (Spot Prawn) 7 • 9.5
- UZURA* Quail Egg 1/EACH
- TAMAGO Sweet Egg Omelet 4 • 5
- IKURA* Salmon Roe with Japanese Mint 6.5 • 9
- MASAGO* Capelin (Smelt) Roe 5 • 6.5
- HABANERO Masago* Spicy (Smelt) Roe 6 • 8
- TOBIKO* Flying Fish Roe 5.5 • 8

MAKIZUSHI (Sushi Rolls)

HOSOMAKI (Thin Rolls)

- SAKE* Salmon and Cucumber 5.5
- KAPPA Cucumber 4.5
- OSHINKO Pickled Radish 4.5
- TEKKA TAKUAN* Tuna and Pickled Radish 5.5
- ABOKADO Avocado 5

FUTOMAKI (Classic Rolls)

- DYNAMITE* Yellowfin, Albacore, Avocado, Lettuce and Chili Sauce 9.5
- SPICY IWANA* Arctic Char, Burdock, Cilantro, Cucumber and Chili Sauce 9.5
- YELLOW SUBMARINE* Mamenori (Soy Paper), Masago, Ikura, Avocado and Uzura 12
- BLT* Crispy Salmon Skin, Basil, Lettuce, Tomato, Spicy Masago Mayo 8.5
- POKE* Tuna, Wakame, Avocado, Cucumber, Gobo, Lettuce and Scallion 9.5
- SPICY TUNA* Tuna, Gobo, Avocado, Lettuce, Chive and Spicy Mayo 9.5
- VEGGIE POWER! Avocado, Gobo, Cucumber, Basil, Cilantro, Carrot, Garlic, Ginger, Daikon, Jalapeno, Chive, Scallions, Lettuce and Squash Tempura wrapped in Soy Paper 10 PCS 14

URAMAKI (Inside-Out Rolls)

- CALIFORNIA ROLL* Snow Crab, Avocado, Cucumber and Masago 12
- FIRECRACKER* Shrimp Tempura, Crab, Avocado, Cucumber, Spicy Tuna, Chili Sauce and Spicy Mayo 16.5
- MASU ROLL* Shrimp Tempura, Habanero Masago, Avocado, Salmon, Scallop, Unagi and Green Chili Sauce 17
- CHICKEN TERIYAKI Chicken Teriyaki with Cucumber and Avocado 9
- RAINBOW* Masago, Cucumber, Maguro, Suzuki, Iwana, Hotate, Ebi, Tamago and Avocado 15.5
- CRUNCHY SPICY SALMON* Scottish Salmon, Avocado, Chili and Ginger Garlic Sauce 15
- 5 SEASONS ROLL* Yellowfin, Squash Tempura, Avocado, Gobo and Spicy Sauce 15.5
- CATERPILLAR ROLL Eel, Unagi sauce, Avocado, Cucumber, Gobo and Jalapeno 16
- NORDEAST ROLL* Albacore, Avocado, Jalapeño, Kaiware, Cilantro and Squash Tempura, Sambal & Garlic Sauce 15.5
- VEGGIE CATERPILLAR Cucumber, Gobo, Jalapeño, Avocado and Faux Unagi Sauce 12
- VEGGIE GRASSHOPPER Squash Tempura, Avocado, Ginger, Crushed Wasabi Peas and Chili Sauce 12

SUSHI ASSORTMENTS

- SUSHI APPETIZER* 3 Pieces of Nigiri and Chef's Choice Maki 17
- SASHIMI APPETIZER* 7 Piece Variety of Sashimi 16
- CHIRASHI-ZUSHI* 7 Piece Variety of Sashimi & Vegetables on Sushi Rice- Includes Miso Soup 22
- OMAKASE (FOR PARTIES OF TWO OR MORE) Chef's Choice of 2 Nigiri, 1 Hand Roll, 3 Pieces of Hosomaki and 6 Pieces of Futomaki 23 PER PERSON

MASU USES SUSTAINABLE FISHERIES AND ENVIRONMENTALLY RESPONSIBLE SOURCES
Consuming raw or undercooked fish, meat or egg may be hazardous to your health.
We make every effort to source only the highest quality and safest ingredients.

*Denotes raw or undercooked proteins. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.