

# Masaki

## MASAKI ROLL (8PCS) \$19

CALIFORNIA ROLL TOPPED WITH SEARED SALMON, SCALLOPS, TOBIKO, SPICY MAYO AND SWEET SOY SAUCE.

## OTOSAN ROLL (8PCS) \$21

DYNAMITE ROLL TOPPED WITH SPICY SALMON AND TOBIKO.

## BLUSHING SALMON (8PCS) \$18

SMOKED SALMON WRAPPED SHRIMP TEMPURA ROLL, WITH HOUSE RASPBERRY SAUCE, SWEET SOY SAUCE, SPICY MAYO, SHISO LEAF AND TOBIKO.

## DRAGON ROLL (8PCS) \$18

SHRIMP TEMPURA AVOCADO, CUCUMBER, BBQ EEL AND SWEET SOY SAUCE.

## DYNAMITE ROLL (8PCS) \$16

SHRIMP TEMPURA, KANIKAMA, AVOCADO, CUCUMBER, TENKASU AND HOUSE SPICY MAYO.

## SPIDER ROLL (6PCS) \$19

SOFTSHELL CRAB, AVOCADO, TOBIKO AND SWEET SOY SAUCE.

## SPICY SALMON ROLL (6PCS) \$14

SALMON, HOUSE SPICY MAYO, LETTUCE AND TENKASU.

## SPICY TUNA ROLL (6PCS) \$18

TUNA, HOUSE SPICY MAYO, LETTUCE AND TENKASU.

## SPICY SCALLOP ROLL (6PCS) \$19

SCALLOP, HOUSE SPICY MAYO, LETTUCE AND TENKASU.

## SALMON AVO ROLL (6PCS) \$14

SALMON AND AVOCADO.

## VEGETABLE ROLL (8PCS) \$14

AVOCADO, CUCUMBER, CARROT, KANPYO ROOT AND LETTUCE.

## AVOCADO ROLL (6PCS) \$9

FRESH AVOCADO.

## YAM TEMPURA ROLL (6PCS) \$9

YAM TEMPURA.

## CUCUMBER ROLL (6PCS) \$7

FRESH CUCUMBER HOSOMAKI.

## AVO-Q ROLL (6PCS) \$9

FRESH AVOCADO AND CUCUMBER.



# MASAKI SUSHI

まさき寿司

PLEASE LET YOUR SERVER  
KNOW ABOUT ANY DIETARY  
RESTRICTIONS/ALLERGIES.

OUR HOUSE BLEND SOY SAUCE IS  
NOT VEGETARIAN FRIENDLY AND  
CONTAINS GLUTEN. PLEASE ASK  
YOUR SERVER FOR AN  
ALTERNATIVE.



= MASAKI MUST HAVES.  
OUR FAVOURITES AND  
BEST SELLERS.

# Appetizers

**YAKI EDAMAME** \$8  
PAN FRIED EDAMAME BEANS WITH KOSHER SALT.

**MISO SOUP** \$5  
HOUSE BLENDED SOYBEAN MISO SOUP (WAKAME AND BONITO FISH BROTH)

**LOBSTER MISO SOUP** \$20  
MISO SOUP WITH LOBSTER

**OYSTER SHOOTER** \$12  
OYSTER, GREEN ONION, TOBIKO, QUAIL EGG AND PONZU JELLY.

**WAKAME SALAD** \$13  
SESAME, WAKAME, TOFU, CARROT, TOMATO AND HOUSE PONZU.

**TUNA AVOCADO TARTARE**  \$23  
TUNA, AVOCADO, PONZU, GARLIC OIL AND TARO ROOT CHIPS.

**SALMON AVOCADO SALAD** \$22  
SALMON SASHIMI, AVOCADO, SPRING GREENS, CUCUMBER AND PONZU.

**SPICY SASHIMI SALAD** \$15  
ASSORTED SASHIMI, QUAIL EGG, DAIKON RADISH, TOBIKO, GARLIC OIL AND HOUSE SPICY SAUCE.

**SHIROMI CARPACCIO** \$21  
WHITE FISH SASHIMI, HOUSE PONZU, GARLIC OIL AND TOBIKO.

**EBI MAYO**  \$19  
BATTERED TIGER SHRIMP, SWEET CHILI SAUCE, HOUSE SPICY MAYO AND HOUSE TARTAR SAUCE.

**AGEDASHI TOFU** \$14  
BATTERED TOFU IN DASHI BROTH, GREEN ONION, BONITO FLAKES, DAIKON AND NORI.

**SOFT SHELL CRAB** \$16  
DEEP FRIED SOFT SHELL CRAB.

**CHEF'S SPECIAL GYOZA**  \$15  
4PCS PORK AND BEEF MIXED HOUSE GYOZA

**VEGETABLE GYOZA** \$12  
5PCS VEGETABLE GYOZA.

**TORI KARAAGE** \$17  
JAPANESE STYLE FRIED CHICKEN THIGH.

**ASSORTED TEMPURA** \$17  
2PCS SHRIMP AND 5PCS VEGETABLE TEMPURA.

**VEGETABLE TEMPURA** \$10  
8PCS VEGETABLE TEMPURA.

**JAPANESE WAGYU BEEF ISHIYAKI**  \$75  
PREMIUM A5 RANKED WAGYU BEEF SERVED WITH HOT STONE.

**WAGYU, TENDERLOIN & PORK BELLY TRIO** \$99  
PREMIUM A5 RANKED JAPANESE WAGYU BEEF, AAA BEEF TENDERLOIN AND PORK BELLY SERVED WITH HOT STONE.

# Bistro

**CHILI CHICKEN DON** \$25  
SAUTÉED CHICKEN BREAST WITH SWEET AND SPICY CHILI SAUCE ON RICE. SERVED WITH MISO SOUP.

**YAKI NIKU DON**  \$27  
HONEY SOY MARINATED BEEF TENDERLOIN ON RICE. SERVED WITH MISO SOUP.

**GINDARA DINNER** \$35  
GRILLED BLACK COD WITH CITRUS SOY SAUCE. SERVED WITH SIDE DISH, MISO SOUP AND RICE.

**UNA DON** \$30  
BBQ EEL ON RICE. SERVED WITH MISO SOUP.

**SEAFOOD BOWL** \$27  
PAN-FRIED SEAFOOD, WITH SWEET AND SPICY CHILI SAUCE ON RICE. SERVED WITH MISO SOUP.

**ABURI PORK BELLY**  \$25  
ABURI CHA-SHU (BRAISED PORK BELLY) WITH SPECIAL HOUSE SAUCE ON RICE. SERVED WITH MISO SOUP.

**NABEYAKI UDON** \$28  
SEAFOOD AND VEGETABLE NOODLE SOUP IN HOT POT.

**VEGETABLE UDON** \$15  
WAKAME AND BONITO FISH BROTH WITH VEGETABLES AND UDON NOODLES.

**TEMPURA UDON** \$22  
VEGETABLE UDON SERVED WITH SIDE OF TEMPURA.


# Sushi Bar

**OYSTERS IN HALF SHELL**  \$28  
6 EAST COAST OYSTER WITH PONZU, TOBIKO AND GREEN ONION

**NIGIRI SUSHI**  
CHEF'S CHOICE NIGIRI SUSHI. SERVED WITH MISO SOUP.  
5 PIECES \$25  
10 PIECES \$45  
PREMIUM 15 PIECES \$73

**SASHIMI**  
CHEF'S CHOICE SASHIMI. SERVED WITH MISO SOUP AND RICE  
6 PIECES \$30  
15 PIECES \$60  
PREMIUM 21 PIECES \$95

**ABURI SUSHI**  \$49  
CHEF'S CHOICE 12PCS SEARED NIGIRI SUSHI. SERVED WITH MISO SOUP.

**PREMIUM SASHIMI AND SUSHI DINNER**  \$160  
CHEF'S CHOICE OF 21PCS SASHIMI AND 12PCS NIGIRI SUSHI. SERVED WITH MISO SOUP AND RICE FOR 2.

**SALMON LOVER** \$38  
4PCS SALMON SASHIMI, 5PCS SALMON NIGIRI AND 6 PIECES SALMON HOSOMAKI ROLL. SERVED WITH MISO SOUP.