

# MAKI

## MASAKI ROLL (8 pcs) 18

SEARED SALMON AND SCALLOP ON TOP OF CALIFORNIA ROLL  
WITH TOBIKO, SPICY MAYO AND EEL SAUCE

## OTOSAN ROLL (8 pcs) 19

DYNAMITE ROLL WITH SPICY SALMON, TENKASU, TOBIKO

## BLUSHING SALMON (8 pcs) 17

SMOKED SALMON WRAPPED SHRIMP TEMPURA ROLL WITH HOUSE  
RASPBERRY SAUCE, TOBIKO, SHISO LEAF, EEL SAUCE, SPICY MAYO

## DRAGON ROLL (8 pcs) 17

SHRIMP TEMPURA, AVOCADO, CUCUMBER, BBQ EEL, EEL SAUCE

## DYNAMITE ROLL (8 pcs) 15

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

## SPIDER ROLL (6 pcs) 17

SOFTSHELL CRAB, AVOCADO, TOBIKO, EEL SAUCE

## SPICY SALMON ROLL (6 pcs) 9

SALMON, HOUSE SPICY MAYO, LETTUCE, TENKASU

## SPICY TUNA ROLL (6 pcs) 15

TUNA, HOUSE SPICY MAYO, LETTUCE, TENKASU

## SPICY SCALLOP ROLL (6 pcs) 15

HOKKAIDO SCALLOP, HOUSE SPICY MAYO, LETTUCE, TENKASU

## SALMON AVO ROLL (6 pcs) 12

SALMON AND AVOCADO

## VEGETABLE ROLL (8 pcs) 12

AVOCADO, CUCUMBER, CARROT, KANPYO ROOT, LETTUCE

## AVOCADO ROLL (6 pcs) 8

FRESH AVOCADO

## YAM TEMPURA ROLL (6 pcs) 7

YAM TEMPURA

## CUCUMBER ROLL (6 pcs) 6

FRESH CUCUMBER THIN ROLL

## OMAKASE

おまかせ (O-MAKASE) is a  
Japanese phrase that means "I'll  
leave it up to you"

3 COURSE OMAKASE 54

4 COURSE OMAKASE 72

5 COURSE OMAKASE 112

\*RESERVATION FOR OMAKASE IS REQUIRED

\*SAME DAY ORDERING MAY BE ACCEPTED  
DEPENDS ON RESERVATION STATUS



OUR HOUSE BLENDED SUSHI  
SOY SAUCE IS MADE BY  
TRADITIONAL METHODS AND  
CONTAINS BONITO FISH  
BROTH.

FOR GUESTS THAT PREFER  
GLUTEN FREE ITEMS AND  
FOR VEGETARIAN GUESTS,  
PLEASE ASK YOUR SERVER  
FOR GLUTEN FREE SOY  
SAUCE



MASAKI SUSHI

まさき寿司

PARTIES OF MORE THAN 8 PEOPLE MAY BE  
SUBJECT TO 15% GRATUITY

# STARTERS

<b>YAKI EDAMAME</b>	<b>7</b>
EDAMAME GREEN BEANS WITH KOSHER SALT	
<b>MISO SOUP</b>	<b>4</b>
WHITE & RED SOYBEAN MISO SOUP (WAKAME AND BONITO FISH BROTH)	
<b>LOBSTER MISO SOUP</b>	<b>15</b>
HATCHO MISO SOUP WITH LOBSTER	
<b>OYSTER SHOOTER</b>	<b>9</b>
OYSTER, GREEN ONION, TOBIKO, QUAIL EGG, PONZU JELLY	
<b>WAKAME SALAD</b>	<b>7</b>
SEAWEEED SALAD, SESAME, WAKAME, TOFU, CARROT, CHERRY TOMATO, HOUSE PONZU	
<b>TUNA AVOCADO TARTARE</b>	<b>17</b>
TUNA, AVOCADO, PONZU SAUCE, GARLIC OIL, TARO ROOT CHIPS	
<b>SALMON AVOCADO SALAD</b>	<b>16</b>
SALMON SASHIMI, AVOCADO, CUCUMBER, SPRING MIX, PONZU	
<b>SPICY SASHIMI SALAD</b>	<b>9</b>
ASSORTED SASHIMI, LETTUCE, QUAIL EGG, DAIKON RADISH, TOBIKO GARLIC OIL, HOUSE SPICY SAUCE	
<b>SHIROMI CARPACCIO</b>	<b>15</b>
SHIROMI WHITE FISH SASHIMI, CAPER, KAIWARE SPROUT, HOUSE PONZU, GARLIC OIL	
<b>EBI MAYO</b>	<b>17</b>
BATTERED TIGER SHRIMP, SWEET CHILI SAUCE, HOUSE SPICY MAYO, HOUSE TARTAR SAUCE, FRIED POTATO FLAKES	
<b>AGEDASHI TOFU</b>	<b>12</b>
BATTERED TOFU IN DASHI BROTH, GREEN ONION, BONITO FLAKES, DAIKON & MOMIJI OROSHI, NORI SEAWEEED	
<b>SOFT SHELL CRAB</b>	<b>14</b>
DEEP-FRIED SOFT-SHELL CRAB	
<b>CHEF'S SPECIAL GYOZA</b>	<b>10</b>
4 PIECES LARGE SIZE MIXED BEEF AND PORK HOUSE MADE GYOZA	
<b>VEGETABLE GYOZA</b>	<b>10</b>
5 PIECES VEGETABLE GYOZA	
<b>JAPANESE WAGYU BEEF ISHIYAKI</b>	<b>50</b>
A5 RANKED PREMIUM JAPANESE MIYAZAKI WAGYU BEEF SERVED ON A HOT STONE PLATE	
<b>JAPANESE WAGYU BEEF WITH SEAFOOD</b>	<b>65</b>
A5 RANKED PREMIUM JAPANESE MIYAZAKI WAGYU BEEF WITH SHRIMP, SCALLOP, AND MUSSEL ON A HOT STONE PLATE	
<b>TORI KARAAGE</b>	<b>14</b>
JAPANESE STYLE BATTERED CHICKEN THIGH	
<b>ASSORTED TEMPURA</b>	<b>14</b>
2 PIECES SHRIMP AND 5 PIECES VEGETABLE TEMPURA	
<b>VEGETABLE TEMPURA</b>	<b>10</b>
8 PIECES VEGETABLE TEMPURA	

# BISTRO

<b>GINGER CHICKEN DON</b>	<b>18</b>
SAUTEED CHICKEN BREAST WITH SWEET CHILI GINGER SAUCE ON TOP RICE IN SIZZLING HOT STONE BOWL. SERVED WITH HOUSE BLENDED MISO SOUP	
<b>YAKI NIKU DON</b>	<b>20</b>
HONEY SOY MARINATED BEEF TENDERLOIN ON TOP OF RICE IN SIZZLING HOT STONE BOWL. SERVED WITH HOUSE BLENDED MISO SOUP	
<b>GINDARA DINNER</b>	<b>25</b>
MISO GLAZED BLACK COD SERVED WITH SIDE DISH, HOUSE BLENDED MISO SOUP AND RICE	
<b>UNA DON</b>	<b>25</b>
BBQ EEL ON TOP OF RICE IN SIZZLING HOT STONE BOWL. SERVED WITH HOUSE BLENDED MISO SOUP	
<b>SEAFOOD BOWL</b>	<b>22</b>
SEASONAL PAN-FRIED SEAFOOD AND SPRING MIX ON TOP OF RICE IN SIZZLING HOT STONE BOWL. SERVED WITH HOUSE BLENDED MISO SOUP	
<b>NABE YAKI UDON</b>	<b>23</b>
SEASONAL SEAFOOD AND VEGETABLE NOODLE SOUP IN HOT POT	
<b>TEMPURA UDON</b>	<b>15</b>
ASSORTED TEMPURA WITH NOODLE SOUP	
<b>VEGETABLE UDON</b>	<b>13</b>
SEASONAL VEGETABLE NOODLE SOUP (WAKAME AND BONITO FISH BROTH)	

# SUSHI BAR

<b>ABURI TUNA OSHIZUSHI</b>	<b>9</b>
3 PCS SEARED PRESSED TUNA SUSHI WITH PLUM PASTE, EEL SAUCE, GARLIC OIL, TARTARE SAUCE, SPICY MAYO	
<b>OYSTERS IN HALF SHELL</b>	<b>19</b>
6 PCS EAST COAST OYSTERS WITH PONZU JELLY, TOBIKO, AND GREEN ONION	
<b>SUSHI DINNER</b>	<b>32</b>
CHEF'S CHOICE 12 PIECES NIGIRI SUSHI. SERVED WITH HOUSE BLENDED MISO SOUP	
<b>PREMIUM SUSHI</b>	<b>48</b>
CHEF'S CHOICE 15 PIECES NIGIRI WITH PREMIUM FISH. SERVED WITH HOUSE BLENDED MISO SOUP	
<b>SASHIMI DINNER</b>	<b>39</b>
CHEF'S CHOICE 15 PIECES SASHIMI. SERVED WITH HOUSE BLENDED MISO SOUP AND RICE	
<b>PREMIUM SASHIMI</b>	<b>71</b>
CHEF'S CHOICE 21 PIECES SASHIMI WITH PREMIUM FISH. SERVED WITH HOUSE BLENDED MISO SOUP AND RICE	
<b>ABURI SUSHI</b>	<b>32</b>
CHEF'S CHOICE 12 PIECES SEARED NIGIRI SUSHI. SERVED WITH HOUSE BLENDED MISO SOUP	
<b>SASHIMI AND SUSHI PLATE</b>	<b>34</b>
CHEF'S CHOICE 6 PCS SASHIMI AND 5 PCS SUSHI PLATE. SERVED WITH HOUSE BLENDED MISO SOUP AND RICE	
<b>PREMIUM SASHIMI AND SUSHI PLATE</b>	<b>120</b>
CHEF'S CHOICE 18 PCS SASHIMI AND 12 PCS SUSHI WITH PREMIUM FISH. SERVED WITH 2 HOUSE BLENDED MISO SOUP AND 2 RICE	
<b>SALMON LOVER</b>	<b>21</b>
4 PIECES SALMON SASHIMI AND 5 PIECES SALMON SUSHI HOSOMAKI SALMON ROLL (THIN ROLL). SERVED WITH HOUSE BLENDED MISO SOUP	