

# MAKI

MASAKI ROLL 16  
SEARED SALMON AND SCALLOP ON TOP OF CALIFORNIA ROLL  
WITH TOBIKO, SPICY MAYO AND UNAGI SAUCE ON TOP

OTOSAN ROLL 18  
DYNAMITE ROLL WITH SPICY SALMON AND TENKASU ON TOP

DRAGON ROLL 15  
CUCUMBER, SHRIMP TEMPURA, AVOCADO AND UNAGI

SPICY SALMON ROLL 9  
SALMON, SPICY MAYO, LETTUCE, TENKASU

SPICY TUNA ROLL 15  
TUNA, SPICY MAYO, LETTUCE, TENKASU

SPICY SCALLOP 14  
SCALLOP, SPICY MAYO, LETTUCE, TENKASU

DYNAMITE ROLL 13  
SHRIMP TEMPURA, CRABMEAT, AVOCADO, CUCUMBER, TENKASU, SPICY MAYO

SPIDER ROLL 15  
SOFTSHELL CRAB, AVOCADO, TOBIKO, UNAGI SAUCE

AVOCADO ROLL 8  
FRESH AVOCADO

CUCUMBER ROLL 6  
FRESH CUCUMBER

VEGETABLE ROLL 12  
SHITAKE MUSHROOM, AVOCADO, CUCUMBER, CARROTS



# OMAKASE

お任せ O-MAKASE is a JAPANESE PHRASE THAT MEANS  
"I'LL LEAVE IT UP TO YOU"

EXPECT THE CHEF TO SURPRISE YOU IN THE SELECTION OF DISHES

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  
\* PARTICIPATION OF THE ENTIRE TABLE IS REQUIRED



MASAKI SUSHI

まさき寿司

## SMALL PLATES

YAKI EDAMAME 7  
EDAMAME GREEN BEANS, SEA SALT

MISO SOUP 4  
WHITE & RED SOYBEAN MISO SOUP

LOBSTER MISO SOUP 13  
MISO SOUP WITH LOBSTER BASE

TUNA AVOCADO TARTARE 17  
RED TUNA, AVOCADO, YUZU PONZU SAUCE, HOUSE GARLIC OIL

EBI MAYO 16  
BATTERED TIGER SHRIMP, SWEET CHILI SAUCE, KEWPI SPICY MAYO, HOUSE TARTAR SAUCE

AGEDASHI TOFU 12  
BATTERED TOFU IN TSUYU BROTH / ASK SERVER FOR VEGETARIAN OPTION

SALMON AVOCADO SALAD 16  
FRESH SALMON SASHIMI, AVOCADO, CUCUMBER, PONZU DRESSING

WAKAME SALAD 7  
SEAWEED SALAD WITH SESAME VINEGAR DRESSING

SPICY SASHIMI SALAD 13  
ASSORTED FISH, LETTUCE, SPICY DRESSING

SOFT SHELL CRAB 14  
DEEP FRIED SOFT SHELL CRAB

TORI KARAAGE 14  
JAPANESE STYLE BATTERED CHICKEN THIGH

OYSTER SHOOTER 9  
FRESH OYSTER, GREEN ONION, TOBIKO, PONZU JELLY

BEEF GYOZA 10  
BEEF POT STICKER

VEGETABLE GYOZA 10  
VEGETABLE POT STICKER

NISH YAKI 43  
WAGYU BEEF, HONEY KARUBI SAUCE ON HOT STONE GRILL

TEMPURA PLATE 14  
ASSORTED TEMPURA WITH SHRIMP AND SEASONAL VEGETABLES  
\*\* ASK SERVER FOR VEGETARIAN OPTION\*\*

## BISTRO

YAKI NIKU DON 20  
HONEY SOY MARINATED BEEF ON TOP OF RICE

GINDARA DINNER 25  
MISO GLAZED BLACK COD SERVED WITH RICE

UNA DON 25  
MARINATED BBQ EEL ON TOP OF STEAMED RICE IN SIZZLING HOT STONE BOWL

SEAFOOD BOWL 22  
SEASONAL SEAFOOD, SPRING MIX, RICE IN SIZZLING HOT STONE BOWL

NABE YAKI UDON 23  
SEASONAL SEAFOOD AND VEGETABLE NOODLE SOUP SERVED IN HOT POT

TEMPURA UDON 15  
TEMPURA WITH NOODLE SOUP

VEGETABLE UDON 13  
SEASONAL VEGETABLE NOODLE SOUP

## SUSHI BAR

SASHIMI DINNER 37  
CHEF CHOICE 15 PIECES SASHIMI

PREMIUM SASHIMI 67  
CHEF CHOICE OF 21 PIECES SASHIMI WITH PREMIUM FISH

SUSHI DINNER 29  
CHEFS CHOICE 12 PIECES CLASSIC NIGIRI

PREMIUM SUSHI 44  
CHEFS CHOICE 15 PIECES NIGIRI WITH PREMIUM FISH

OYSTERS IN HALF SHELL 19  
6 PIECES EAST COAST OYSTERS WITH JELLIED PONZU, TOBIKO AND SCALLION

ABURI SUSHI 31  
12 PIECES OF SEARED NIGIRI

