

MAKI

MASAKI ROLL (GF) (8 pcs) 18

SEARED SALMON AND SCALLOP ON TOP OF AVO-Q ROLL WITH SPICY MAYO

SPIDER ROLL (GF) (6 pcs) 17

SOFTSHELL CRAB, AVOCADO

SPICY SALMON ROLL (GF) (6 pcs) 9

SALMON, HOUSE SPICY MAYO AND LETTUCE

SPICY TUNA ROLL (GF) (6 pcs) 15

TUNA, HOUSE SPICY MAYO AND LETTUCE

SPICY SCALLOP ROLL (GF) (6 pcs) 15

HOKKAIDO SCALLOP, HOUSE SPICY MAYO AND LETTUCE

SALMON AVO ROLL (GF) (6 pcs) 12

SALMON AND AVOCADO

VEGETABLE ROLL (V, VE, GF) (8 pcs) 12

AVOCADO, CUCUMBER, CARROTT AND LETTUCE

AVOCADO ROLL (V, VE, GF) (6 pcs) 8

FRESH AVOCADO

CUCUMBER ROLL (V, VE, GF) (6 pcs) 6

FRESH CUCUMBER THIN ROLL

AVO-Q ROLL (V, VE, GF) (6 pcs) 8

FRESH AVOCADO AND CUCUMBER



V = Vegan

VE = Vegetarian

GF = Gluten Free

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

STARTERS

YAKI EDAMAME (V, VE, GF) 7

EDAMAME GREEN BEANS WITH KOSHER SALT

MISO SOUP (GF) 4

WHITE & RED SOYBEAN MISO SOUP (WAKAME AND BONITO FISH BROTH)

LOBSTER MISO SOUP (GF) 15

HATCHO MISO SOUP WITH LOBSTER

OYSTER SHOOTER (GF) 9

OYSTER, GREEN ONION, QUAIL EGG, GARLIC OIL

WAKAME SALAD (V, VE) 7

SEAWEED SALAD, SESAME, WAKAME, TOFU, CARROT, CHERRY TOMATO, HOUSE PONZU

TUNA AVOCADO TARTARE (GF) 17

TUNA, AVOCADO, GARLIC OIL, TARO ROOT CHIPS

SHIROMI CARPACCIO (GF) 15

SHIROMI WHITE FISH SASHIMI, CAPER, KAIWARE SPROUT, GARLIC OIL

AGEDASHI TOFU (V, VE) 12

BATTERED TOFU IN WAKAME DASHI BROTH, GREEN ONION, DAIKON & MOMIJI OROSHI, NORI SEAWEED

SOFT SHELL CRAB (GF) 14

DEEP-FRIED SOFT-SHELL CRAB WITH KOSHER SALT

VEGETABLE GYOZA (V, VE) 10

5 PIECES VEGETABLE GYOZA

JAPANESE WAGYU BEEF ISHIYAKI (GF) 50

A5 RANKED PREMIUM JAPANESE MIYAZAKI WAGYU BEEF SERVED ON A HOT STONE PLATE

JAPANESE WAGYU BEEF WITH SEAFOOD (GF) 65

A5 RANKED PREMIUM JAPANESE MIYAZAKI WAGYU BEEF WITH SHRIMP, SCALLOP, AND MUSSEL ON A HOT STONE PLATE

VEGETABLE TEMPURA (VE) 10

8 PIECES VEGETABLE TEMPURA WITH WAKAME DASHI SAUCE

BISTRO

GINDARA DINNER (GF) 25

RICE SAIKYO MISO GLAZED BLACK COD SERVED WITH SIDE DISH, HOUSE BLENDED MISO SOUP AND RICE

SEAFOOD BOWL (GF) 22

SEASONAL PAN-FRIED SEAFOOD AND SPRING MIX ON TOP OF RICE IN SIZZLING HOT STONE BOWL. SERVED WITH HOUSE BLENDED MISO SOUP

SUSHI BAR

SUSHI DINNER (GF) 32

CHEF'S CHOICE 12 PIECES NIGIRI SUSHI. SERVED WITH HOUSE BLENDED MISO SOUP

PREMIUM SUSHI (GF) 48

CHEF'S CHOICE 15 PIECES NIGIRI WITH PREMIUM FISH. SERVED WITH HOUSE BLENDED MISO SOUP

SASHIMI DINNER (GF) 39

CHEF'S CHOICE 15 PIECES SASHIMI. SERVED WITH HOUSE BLENDED MISO SOUP

PREMIUM SASHIMI (GF) 71

CHEF'S CHOICE 21 PIECES SASHIMI WITH PREMIUM FISH, SERVED WITH HOUSE BLENDED MISO SOUP AND RICE

ABURI SUSHI (GF) 32

CHEF'S CHOICE 12 PIECES SEARED NIGIRI SUSHI, SERVED WITH HOUSE BLENDED MISO SOUP

SASHIMI AND SUSHI PLATE (GF) 34

CHEF'S CHOICE 6 PCS SASHIMI AND 5 PCS SUSHI PLATE. SERVED WITH HOUSE BLENDED MISO SOUP AND RICE

PREMIUM SASHIMI AND SUSHI PLATE (GF) 120

CHEF'S CHOICE 18 PCS SASHIMI AND 12 PCS SUSHI WITH PREMIUM FISH. SERVED WITH 2 HOUSE BLENDED MISO SOUP AND 2 RICE

SALMON LOVER (GF) 21

4 PIECES SALMON SASHIMI AND 5 PIECES SALMON SUSHI HOSOMAKI SALMON ROLL (THIN ROLL). SERVED WITH HOUSE BLENDED MISO SOUP