



OSHINAGAKI お品書き

MENU

IZAKAYA... SMALL PLATES

COLD

SEAWEED SALAD

Gobo, Kaiware and Sesame Dressing 7.5

CUCUMBER SALAD

Seaweed, Radish and Goma Dressing 8.5

HOT

STEAMED EDAMAME

Smoked Sea Salt 6

MISO SOUP

Tofu, Scallions and Wakame 4

DUCK GYOZA

Scallions and Plum Soy Dipping Sauce 9.5

FRIED SPRING ROLLS

Vegetable or Shrimp: Shiitake, Cabbage and Garlic Soy Sauce 7

NIKUMAN... STEAMED BUNS

PORK BELLY

with Hoisin and House Pickles 3.75

MUSHROOM TEMPURA

with Japanese Mayo and Cucumber 3.75

SHRIMP TEMPURA

with Spicy Mayo, Cucumber and Radish 3.75

ROBATAYAKI... ROBATA

VEGETABLE

BUROKKORI Charred Broccoli with Togarashi Glaze 5

CHICKEN

MOMO Chicken Thigh with Spicy Red Miso 5

PORK

UZURA MAKI Bacon Wrapped Quail Egg 6

BUTA NO KAKUNI Pork Belly 6

NOODLES

RAMEN

add Spicy Broth +1

PORK BELLY* Slow Roasted Pork Shoulder with Poached Egg, Fish Cake and Wakame in Pork Broth 15.5

TONKATSU CURRY* Crispy Pork Tenderloin with Gai-lan and Poached Egg in Curry Pork Broth 15.5

CHICKEN KIMCHI* Roasted Chicken with Mushrooms, Fish Cake, Wakame, Poached Egg and Scallion in a Spicy Kimchi Pork Broth 15.5

YAKISOBA

YAKISOBA Pan Fried Noodles with Mushrooms, Cabbage, Carrots, Bonito and Mayo 13.5
add Chicken, Shrimp, Pork Belly, or Tofu 3

DONBURI... RICE BOWLS

CURRY KATSUDON*

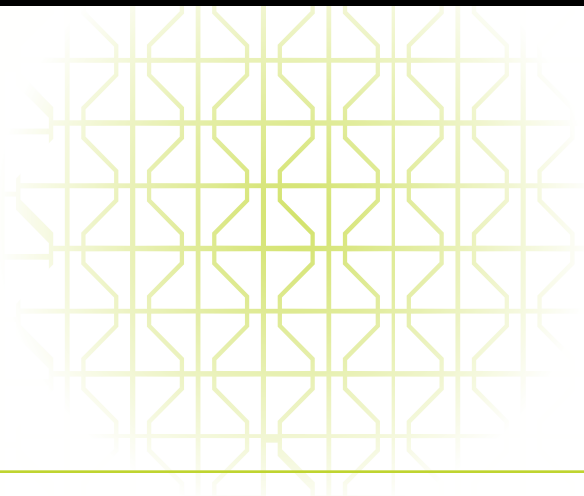
Crispy Pork with Potatoes, Carrots, Poached Egg and Tonkatsu Sauce 14.5

CHICKEN TERIYAKI*

Teriyaki Chicken, Fresh Vegetables, Kimchi, Scallions and Poached Egg over Rice 14

VEGETABLE

Cabbage, Fresh Vegetables and Scallions over Rice 12
add Chicken, Shrimp, Pork Belly, or Tofu 3



MAKIZUSHI

SUSHI ROLLS

HOSOMAKI... THIN ROLLS

SAKE*

Salmon and Cucumber 6

KAPPA

Cucumber 5

TEKKA TAKUAN*

Tuna and Pickled Radish 6

ABOKADO

Avocado 5.5

FUTOMAKI... CLASSIC ROLLS

DYNAMITE*

Yellowfin, Albacore, Avocado, Lettuce and Chili Sauce 10

SPICY TUNA*

Yellowfin Tuna, Gobo, Avocado, Lettuce, Chive and Spicy Mayo 10

VEGGIE POWER!

Avocado, Gobo, Cucumber, Basil, Cilantro, Carrot, Garlic, Ginger, Daikon, Jalapeño, Chive, Scallions, Lettuce and Squash Tempura wrapped in Soy Paper 14.5

POKE*

Marinated Tuna, Wakame, Scallion Avocado, Cucumber and Sesame 10

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 17

MASU ROLL*

Shrimp Tempura, Habanero Masago, Avocado, Salmon, Scallop Sauce, Unagi and Green Chili Sauce 17.5

CRUNCHY SPICY SALMON*

Scottish Salmon, Avocado, Chili and Ginger Garlic Sauce and Jalapeño 15

5 SEASONS ROLL*

Yellowfin, Squash Tempura, Avocado, Gobo and Chili Sauce 16

PHILLY ROLL*

Salmon, Cucumber and Cream Cheese 12

SUSHI

NIGIRI (2PCS) • SASHIMI (3PCS)

SHIRO MAGURO* Albacore

5.5 • 7

MAGURO* Yellowfin Tuna

6.5 • 8.5

SAKE* Scottish Salmon

5.5 • 7.5

KANI Snow Crab

7 • 9.5

HABANERO MASAGO* Spicy Capelin (Smelt) Roe

6.5 • 8

MASAGO* Capelin (Smelt) Roe

5.5 • 7.5

TOBIKO* Flying Fish Roe

6.5 • 8

有り難う THANK YOU

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.



KANPAI!



NOMI MONO

DRINKS

CLEAN-PURE, LIKE WATER: GREAT WITH NIGIRI AND SASHIMI

4oz • 12oz • 24oz

“BLUE HUE” TSUKI NO WA HONJOZO

silky, hints of melon and pear, medium dry

10 • 29 • 55

“NOTHING” MU JUNMAI DAIGINJO

luxurious, hints of melon and pear, medium dry

13 • 38 • 74

DASSAI 50 JUNMAI DAIGINJO

Refreshing, fragrant, engaging and rounded flavors

15 • 44 • 87

“DRY BLOSSOM” MASUMI KARAKUCHI

Extra dry, hints of melon and cherry blossom

13 • 38 • 74

EXPRESSIVE-FRUITY, LIKE WINE: GREAT WITH ROLLS AND LIGHT APPETIZERS

“WATER LILY” MIZBASHO GINJO

delicate, soft notes of Fuji apples, medium dry

10 • 29 • 56

EIKO FUJI BAN RYU HONJOZO - can be served hot

light and fruity with slight smokiness and good acidity

10 • 28 • 54

“DEMON SLAYER” WAKATAKE ONIKOROSHI JUNMAI DAIGINJO

smooth, citrus and melon, medium dry

16 • 45 • 88

“CABIN IN THE SNOW” YUKI NO BOSHA JUNMAI GINJO

fruity and fragrant, notes of peach, strawberry, papaya

14 • 40 • 79

CLASSIC-EARTHY, LIKE RICE: GREAT WITH MEAT, NOODLES AND TEMPURA

“RAW DEMON” KARIHO NAMAHAJE JUNMAI - CAN BE SERVED HOT

rich, grainy, dry

12 • 34 • 67

“PURE GRAIN” KOMEDAKE JUNMAI

Classic, simple, approachable, medium dry

10 • 29 • 56

HANANOMAI KATANA EXTRA DRY- can be served hot

Aromas and flavors of yam, coconut, spiced papaya, full bodied and dry

11 • 32 • 62

TAMAGAWA YAMAHAI GENSHU - CAN BE SERVED HOT

Rich with amino acids, undiluted, unfiltered, robust

11 • 32 • 62



SPECIALTY-FLAVORED: UNFILTERED

4oz • 12oz • 24oz

“CRAZY MILK” EVOLUZIONE NIGORI

tropical, medium cloudy, sweet

9 • 26 • 51

“WHITE RIVER” KUROSAWA JUNMAI NIGORI

medium cloudy, hints of lychee, sweet

10 • 28 • 54

“SACRED MIST” HONJOZO NIGORI

Raw and unfiltered, well balanced, slightly acidic, subtle sweetness

12 • 35 • 69

BUBBLY FUN AND ONE CUPS

“YUZU” BUNNY SPARKLING SAKE

Celebratory, all sweet bubbly fun, vibrant aroma of fresh yuzu zest

300ML • 26

KIKU-MASAMUNE DRY SAKE

Exceptionally pragmatic, sharp, versatile and dry

180ML • 14

PANDA CUP- MIYOZAKURA JUNMAI

Smooth and plush, dry finish and a shy, yet floral aroma

180ML • 17

SPECIALTY-SHOCHU:

3oz GLASS OVER ICE OR BY THE BOTTLE

3oz • BTL (750 ML)

“AKITA ‘DEVIL MASK’ ” RICE SHOCHU

Intense dry and smooth nose with sweet and subtle aroma of sake lees

10 • 95

“CHIRAN ‘SAMURAI VILLA’ ” SWEET POTATO SHOCHU

Smooth and refined manifestation of sweet potato shochu traditions

10 • 95

“IKI ‘TRUE BEAUTY’ ” BARLEY SHOCHU

Authentic depth of distilled barley with sweet flourish of cherry essence

10 • 95

SAKE FLIGHTS

GREAT WITH ROLLS

2oz GLASS OF EACH SAKE

RAMEN FLIGHT

18

*“Pure Grain” Komedake Junmai
Hananomai Katana Extra Dry
Tamagawa Yamahai Genshu*

NIGORI FLIGHT

18

*“Crazy Milk” Evoluzione Nigori
“White River” Kurosawa Junmai Nigori
“Sacred Mist” Honjozo Nigori*

WARRIOR FLIGHT

21

*“Dry Blossom” Masumi Karakuchi
“Demon Slayer” Wakatake Onikoroshi Junmai Daiginjo
“Nothing” Mu Junmai Daiginjo*

MASU FLIGHT

19

*“Water Lily” Mizbasho Ginjo
Eiko Fuji Ban Ryu Honjozo
“Blue Hue” Tsuki No Wa Honjozo*

JUNMAI FLIGHT

21

*“Raw Demon” Kariho Namahage Junmai
“Cabin in the Snow” Yuki No Boshu Junmai Ginjo
Dassai 50 Junmai Daiginjo*

SHOCHU FLIGHT

21

*Served ‘Neat’ with glass of ice
“Akita ‘Devil Mask’ ” Rice Shochu
“Chiran ‘Samurai Villa’ ” Sweet Potato Shochu
“Iki ‘True Beauty’ ” Barley Shochu*

KANPAI!

SPECIALTY DRINKS

BIG MAN JAPAN	11.5
<i>Can of Sapporo served with a Shot of Ginger Ginseng Whiskey</i>	
DOUBLE PRECIOUS	11
<i>Sparkling Lavender Gin Elderflower Martini</i>	
GODZILITA	10
<i>Spicy Ginger Plum Margarita</i>	
BEET GIMLET	9
<i>Jasmine and Beet infused Gin with Fresh Lime Simple Syrup</i>	
QUAIL EGG SHOOTER*	5
<i>Quail Egg, Junmai Sake, Tobiko and Shisho</i>	
LYCHEE LEMONTINI	10.5
<i>Lychee Liqueur and Lemon Vodka Martini</i>	
TRAGIC STORY OF YOUTH	9
<i>Gin, Campari and Slightly Salty Grapefruit Tonic Cocktail</i>	
TSUOMETAI TOTTIE	9.5
<i>Ginger Ginseng Whiskey, Diluted Honey, Lemon and Orange Bitters, Chilled Tottie</i>	
UMAMI BLOODY	10
<i>Togarashi Bloody Mary, Bacon Wrapped Quail Egg and Robata Pickle Garnish</i>	

JAPANESE WHISKEY

2OZ GLASS - MARKET PRICE

YAMAZAKI 12 YEAR "SUNTORY"

HIBIKI HARMONY

HAKUSHU 12 YEAR SINGLE MALT

NIKKA PURE MALT

NIKKA COFFEE GRAIN

AKASHI "WHITE OAK"

SUNTORY TOKI

WHISKEY FLIGHT

1OZ GLASS OF EACH WHISKEY

AKASHI "WHITE OAK"

HAKUSHU 12 YEAR SINGLE MALT

NIKKA COFFEE GRAIN

24

NON-ALCOHOLIC REFRESHMENTS

AKITA KIDDIE COCKTAIL

Cherry Blossom Green Tea Soda

DISRESPECTFUL TO THIRST

Still or Sparkling Berry Lemonade

PLUM LEMON TEA

Still or Sparkling

RAMUNE Japanese Carbonated Soft Drink

Original, Strawberry, Orange, Melon

SINGING MOUNTAIN

Sparkling Rhubarb Green Tea

4

WINES

GLASS • BOTTLE

WHITE

<i>Santa Di Terrosa Pinot Grigio</i>	7.5	•	28
<i>Chateau St. Jean Crisp Chardonnay</i>	9	•	34
<i>Rodney Strong Sauvignon Blanc</i>	9	•	34
<i>Dr. L. Loosen Riesling</i>	8	•	30
<i>Belleruche Rose</i>	8	•	30

SPARKLING

<i>Segura Viudas "Brut Reserva"</i>	7.5	•	28
<i>Maschio Prosecco-split</i>	12 / BTL		

RED

<i>Underwood Pinot Noir</i>	7.5	•	28
<i>Freelander Cabernet</i>	11	•	43
<i>Alamos Malbec</i>	8	•	30
<i>Rook Merlot + Zinfandel</i>	10	•	31

BOTTLED BEER

ASAHI	6.5
SAPPORO 22oz CAN	10
SAPPORO BLACK	10
CRISPIN CIDER	6.5
PBR TALL BOY CAN	4
WHITE CLAW HARD SELTZER	6
<i>Mango or Black Cherry</i>	6.5
BLUE MOON	5.5
BECK'S NA	5

DRAFT BEER

SAPPORO	5.5
KIRIN	6
INDEED SEASONAL	6.5
BELL'S TWO HEARTED ALE	6.5
SURLY FURIOUS	6
BAD WEATHER SEASONAL	6.5