

OSHINAGAKI (MENU)

masu

SUSHI & ROBATA

お品書き



SMALL	PLATES	-	IZAKAYA
COLD			

SEAWEED SALAD Gobo, Kaiware and Sesame Dressing 6.5

TSUKEMONO Assorted Japanese Pickles 6

SPRING SALAD Spring Greens, Lotus Root and House Vinaigrette 5

TUNA TATAKI* Seared Tuna, Ginger and Soy 11

CUCUMBER SALAD Seaweed, Radish and Goma Dressing 8

SPICY TUNA SPRING ROLLS* Avocado, Carrot, Cilantro, Squash Tempura and Sesame Chili Sauce

HOT

STEAMED EDAMAME Smoked Sea Salt 6

MISO SOUP Tofu, Scallions and Wakame 4

DUCK GYOZA Scallions and Plum Soy Dipping Sauce 9.5

SAUTÉED SHISHITO PEPPERS Bonito, Sesame and Soy **8.5**

AGEDASHI TOFU Ginger, Daikon and Soy 7

FRIED SPRING ROLLS Vegetable or Shrimp: Shiitake, Cabbage and Garlic Soy Sauce **6.5**

CRISPY PORK KARA-AGE Tahini Mayo and Sesame Soy Dipping Sauce 8

TEMPURA Shrimp and Assorted Vegetables 11.5

OKONOMIYAKI TOTS Pork Belly, Kimchi, Chicharrón, Tonkatsu Sauce and Spicy Mayo 10

STEAMED BUNS - NIKUMAN

(3 PER ORDER)

PORK BELLY with Hoisin and House Pickles 11

CHICKEN TERIYAKI with Kimchi, Lettuce and Cucumber 10.5

PORK KATSU BUNS Tonkatsu Pork Cutlets, Lettuce, House Pickles, and Tonkatsu Sauce 10.5

SHRIMP TEMPURA with Spicy Mayo, Cucumber and Radish 11

NOODLES

SOBA

add Spicy Broth +1

KINOKO Assorted Japanese Mushrooms, Scallions and Wakame in Dashi Broth 13

TEMPURA Shrimp and Assorted Vegetable Tempura with Dashi Broth, Wakame and Long Scallions 15

UDON

add Spicy Broth +1

KITSUNE Tofu, Mushrooms and Wakame in Dashi Broth 13

BEEF Braised Short Rib, Gai-lan and Mushrooms in Dashi Broth **16**

TEMPURA Shrimp and Assorted Vegetable Tempura with Dashi Broth, Wakame and Long Scallions 15

YAKISOBA

YAKISOBA Pan Fried Noodles with Mushrooms, Cabbage, Carrots, Bonito and Mayo **13** add Chicken, Shrimp, Pork, or Tofu **3**

RAMEN

add Spicy Broth +1

PORK BELLY Slow Roasted Pork Shoulder with Poached Egg, Fish Cake and Wakame in Pork Broth 15
GINGER SCALLION Chicken with Bamboo, Poached Egg, Wakame and Fish Cake in Pork Broth 15
TONKATSU CURRY Crispy Pork Tenderloin with Gai-lan and Poached Egg in Curry Pork Broth 15
BEEF SHORT RIB KIMCHI Braised Short Rib, Poached Egg, Wakame, Mushrooms and Fish Cake in Spicy Kimchi Pork Broth 16

ROASTED VEGETABLE RAMEN Your Choice of Ramen, Udon or Soba: Veggie Broth, Zucchini, Eggplant, Gailan, Edamame, Shiitake Mushrooms, Peppers, Wakame, Sesame and Poached Egg 13

ROBATA VEGETABLE

KINOKO Assorted Japanese Mushrooms **5.5**

BUROKKORI Charred Broccoli with Togarashi Glaze

ZUKKINI with Sweet Miso 3.5

EGGPLANT with Sweet Miso 3.5

PORK

UZURA MAKI Bacon Wrapped Quail Egg 5

DATE Bacon Wrapped Date with Spicy Red Miso

BUTA NO KAKUNI Pork Belly 5

BUTANIKU Char Siu Pork Loin 5

EBI MAKI Bacon Wrapped Shrimp 6

CHICKEN

MOMO Chicken Thigh with Spicy Red Miso 4.5

TSUKUNE Chicken Meatball 4.5

BEEF

SHORT RIB Braised Sweet and Spicy Short Rib 7

KARUBI Korean-Cut Short Ribs with House Kimchi 12

SEAFOOD

SAKE Salmon with Scallions **6.5**

HOTATE Scallop, Sweet & Sour **6.5**

EBI White Shrimp, Sweet & Sour **5**

RICE BOWLS - DONBURI

CURRY KATSUDON Crispy Pork with Potatoes, Carrots, Poached Eqq and Tonkatsu Sauce 14

GYUDON Braised Short Rib, Gailan, Scallion, Onion, Plum Suace and Poached Egg 15

TOFUDON Variety of Fresh Vegetables and Fried Tofu **14**

TEN DON Shrimp & Vegetable Tempura with Yakitori Ginger Sauce 14

SUSHI ASSORTMENTS

SUSHI APPETIZER* 3 Pieces of Nigiri and Chef's Choice Maki 17

CHIRASHI-ZUSHI* 7 Piece Variety of Sashimi and Pickles served on a Bed of Sushi Rice - includes Miso Soup 22

SASHIMI APPETIZER* 7 Piece Variety of Sashimi 16

OMAKASE* (FOR PARTIES OF TWO OR MORE) 23 PER PERSON

Chef's Choice of 2 Nigiri, 1 Hand Roll, 3 Pieces of Hosomaki and 6 Pieces of Futomaki

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.

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NIGIRI (2pcs) • SASHIMI (3pcs)		NIGIRI (2pcs) • SASHIMI (3pcs)	
MADAI* Red Sea Bream	6 • 7.5	HOKKI GAI* Arctic Surf Clam	5.5 • 7
SUZUKI* Striped Bass	5.5 • 7	EBI Cooked Wild Shrimp	5.5 • 7.5
ANAGO* Sea Eel	6 • 8	AMAEBI* Sweet Shrimp (Spot Prawn)	7 • 9.5
SABA* Atlantic Mackerel	6 • 8	KAMPACHI* Almaco Jack	6.5 • 8
AJI* Horse Mackerel M	P WHOLE FISH	UZURA* Quail Egg	1/EACH
UNI Sea Urchin M	P	TAMAGO Sweet Egg Omelet	4.5 • 5.5
SHIRO MAGURO* Albacore	5.5 • 7	IKURA* Salmon Roe with Japanese Mint	6.5 • 9
MAGURO* Yellowfin Tuna	6 • 8	HABANERO MASAGO* Spicy Capelin (Smelt) Roe	6 • 8
SAKE* Scottish Salmon	5.5 • 7.5	MASAGO* Capelin (Smelt) Roe	5.5 • 7.5
IWANA* Arctic Char	5.5 • 7.5	TOBIKO* Flying Fish Roe	6 • 8
IKA* Squid	5.5 • 7.5	WASABI TOBIKO* Japanese Horseradish Flying Fish Roe	6 • 8
KANI Snow Crab	7 • 9.5	YUZU TOBIKO* Citrus Flying Fish Roe	6 • 8
HOTATE* Sea Scallop	6.5 • 8.5		

MAKIZUSHI SUSHI ROLLS HOSOMAKI THIN ROLLS

SAKE* Salmon and Cucumber 6

KAPPA Cucumber 4.5

OSHINKO Pickled Radish & Shiso **4.5**

TEKKA TAKUAN* Tuna and Pickled Radish 6

SABAKARI TAKUAN* Mackerel and Pickled Radish 6

ABOKADO Avocado 5

FUTOMAKI CLASSIC ROLLS

DYNAMITE* Yellowfin, Albacore, Avocado, Lettuce and Chili Sauce **9.5**

SPICY TUNA* Yellowfin Tuna, Gobo, Avocado, Lettuce, Chive and Spicy Mayo **9.5**

YELLOW SUBMARINE* Masago, Ikura, Avocado and Uzura wrapped in Soy Paper 12

BLT* Crispy Salmon Skin, Basil, Lettuce, Tomato and Spicy Masago Mayo 8.5

POKE* Tuna, Wakame, Avocado, Cucumber, Gobo, Lettuce and Scallions 9.5

SPICY IWANA* Arctic Char, Yamagobo, Cilantro, Cucumber and Chili Sauce **9.5**

VEGGIE POWER! Avocado, Gobo, Cucumber, Basil, Cilantro, Carrot, Garlic, Ginger, Daikon, Jalapeño, Chive, Scallions, Lettuce and Squash Tempura wrapped in Soy Paper **14**

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 16.5

MASU ROLL* Shrimp Tempura, Habanero Masago, Avocado, Salmon, Scallop Sauce, Unagi and Green Chili Sauce 17

CHICKEN TERIYAKI Chicken Teriyaki, Cucumber and Avocado 9

RAINBOW* Masago, Cucumber, Maguro, Suzuki, Iwana, Hotate, Ebi, Tamago and Avocado 15.5

CRUNCHY SPICY SALMON* Scottish Salmon, Avocado, Chili and Ginger Garlic Sauce & Jalapeño 15

5 SEASONS ROLL* Yellowfin, Squash Tempura, Avocado, Gobo and Chili Sauce **15.5**

NORDEAST ROLL* Albacore, Avocado, Jalapeño, Kaiware, Cilantro, Squash Tempura, Sambal & Garlic Sauce 15.5

INARIZUSHI TOFU POCKETS

WASABI TOBIKO & IKURA* Wasabi Flavored Flying Fish Roe and Salmon Roe

KANI & SESAME Snow Crab and Black Sesame Seeds 7

UME SHISO Pickled Plum, Japanese Mint and Sesame Seeds 4

KINOKO Assorted Japanese Mushrooms and Sesame Seeds 4