



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*

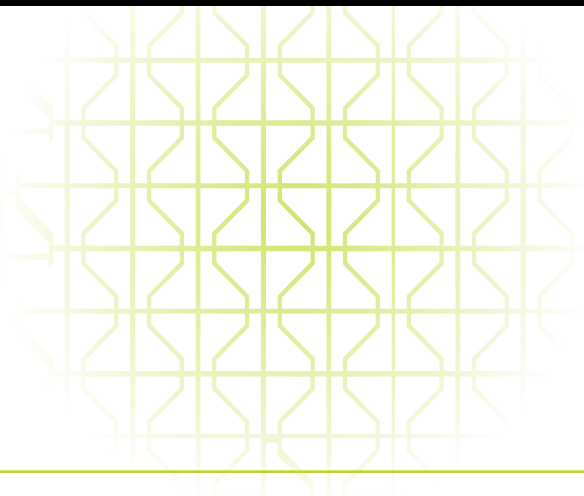
Crispy Pork with Potatoes, Carrots, Poached Egg and Tonkatsu Sauce 14.5

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

DASSAI 50 JUNMAI DAIGINJO

Refreshing, fragrant, engaging and rounded flavors

4oz • 12oz • 24oz

15 • 44 • 87

“BLUE HUE” TSUKI NO WA (WATE) 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

“DRY BLOSSOM” MASUMI KARAKUCHI

Extra dry, hints of melon and cherry blossom

13 • 38 • 74

“TENTH DEGREE” DEWAZAKURA JUNMAI GINJO

Sharp, clean, super dry

15 • 44 • 86

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

“WATER LILY” MIZBASHO GINJO

Delicate, soft notes of fuji apple, medium dry

10 • 29 • 56

“DEMON SLAYER” WAKATAKE ONIKOROSHI JUNMAI DAIGINJO

Smooth, citrus and melon, medium dry

16 • 45 • 88

EIKO FUJI BAN RYU HONJOZO - can be served hot

Light and fruity with slight smokiness and good acidity

10 • 28 • 54

“CABIN IN THE SNOW” YUKI NO BOSHA JUNMAI GINJO

Fruity and fragrant, notes of peach, strawberry and papaya

14 • 40 • 79

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

“RAW DEMON” KARIHO NAMAHAJE JUNMAI

Rich, grainy, dry

12 • 34 • 67

“KILLER OF DEMONS” WAKATAKE JUNMAI

Masculine, cocoa and hazelnut, medium dry

14 • 41 • 80

“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

SPECIALTY-FLAVORED:

UNFILTERED NIGORI

4oz • 12oz • 24oz

“SACRED MIST” HONJOZO NIGORI

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

12 • 35 • 69

“WHITE RIVER” KUROSAWA JUNMAI NIGORI

Medium cloudy, hints of lychee, sweet

11 • 32 • 62

“THE BLUE ONE” JOTO JUNMAI NIGORI

Lively, right and fruity with big aromatics

10 • 29 • 56

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

SUSHI FLIGHT

21

“Dry Blossom” Masumi Karakuchi

“Tenth Degree” Dewazakura Junmai Ginjo

“Demon Slayer” Onikoroshi 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

WARRIOR FLIGHT

21

Eiko Fuji Ban Ryu Honjozo

“Water Lily” Mizbasha Ginjo

“Nothing” Mu Junmai Daiginjo

MASU FLIGHT

18

“Blue Hue” -Tsuki No Wa Honjozo

“Pure Grain” -Kome Dake Junmai

“Cabin in the Snow” Yuki no Boshu Junmai Ginjo

JUNMAI FLIGHT

20

Dassai 50 Junmai Daiginjo

“Killer of Demons” Wakatake Junmai

“Raw Demon” Namahage Junmai

NIGORI FLIGHT

18

“White River” Kurosawa Junmai Nigori

“The Blue One” Joto Junmai Nigori

“Sacred Mist” Honjozo Nigori

KANPAI!



DRINKS

BIG MAN JAPAN 11.5

Can of Sapporo Regular or Sapporo Black served with a Shot of Ginger Ginseng Whiskey

DOUBLE PRECIOUS 11

Sparkling Lavender Gin Elderflower Martini

GODZILITA 10

Spicy Ginger Plum Margarita

QUAIL EGG SHOOTER* 5

Quail Egg, Junmai Sake, Tobiko and Shisho

5 GUYS DRINKING 11

A Japanese Manhattan featuring Akashi "White Oak" Japanese Whiskey with Antica Carpano Sweet Vermouth and Grapefruit infused bitters

LYCHEE LEMONTINI 10.5

Lychee Liqueur and Lemon Vodka Martini

BEET GIMLET 9

Jasmine and Beet infused Gin with Fresh Lime and Simple Syrup

UMAMI BLOODY 10

Togarashi Bloody Mary, Bacon Wrapped Quail Egg and Robata Pickles

TSUOMETAI TOTTIE 9.5

Ginger Ginseng Whiskey, Diluted Honey, Lemon and Orange Bitters, Chilled Tottie

JAPANESE WHISKEY

2OZ GLASS - MARKET PRICE

YAMAZAKI 12 YEAR "SUNTORY"

HIBIKI HARMONY

HAKUSHU 12 YEAR SINGLE MALT

NIKKA 12 "MIYAGIKYO"

NIKKA COFFEE GRAIN

AKASHI "WHITE OAK"

SUNTORY TOKI

JAPANESE WHISKEY FLIGHT 24

1OZ GLASS OF EACH WHISKEY SERVED WITH GLASS OF ICE

AKASHI "WHITE OAK"

HAKUSHU 12 YEAR SINGLE MALT

NIKKA COFFEE GRAIN

NON-ALCOHOLIC REFRESHMENTS 4

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 Sangria or Strawberry

REED'S EXTRA GINGER BEER

Spicy Ginger Ale

SAN PELLEGRINO BLOOD ORANGE

Sparkling Blood Orange

WINES

GLASS • BOTTLE

WHITE

Santa Di Terrosa Pinot Grigio

7.5 • 28

Belleruche Rose

8 • 30

Chateau St. Jean Crisp Chardonnay

9 • 34

Rodney Strong Sauvignon Blanc

9 • 34

Pine Ridge Chennin Blanc + Viognier

9 • 34

SPARKLING

Segura Viudas "Brut Reserva"

7.5 • 28

Maschio Prosecco Split 12

RED

Underwood Pinot Noir

7.5 • 28

Alamos Malbec

8 • 30

Rook Merlot + Zinfandel

10 • 39

Freelander Cabernet

11 • 43

Bleasdale Blend- Malbec, Cab, Syrah

9 • 34

BOTTLED BEER

SAPPORO 22OZ CAN 10

SAPPORO BLACK 22OZ CAN 10

KIRIN 6

SOCIABLE FREEWHEELER 16OZ CAN 8.5

BELLS TWO HEARTED ALE 6

STELLA ARTOIS 6

FULTON "LONELY BLONDE" 5.5

BLUE MOON 5.5

WHITE CLAW HARD SELTZER 6

MANGO OR BLACK CHERRY

COORS LIGHT 4.5

PBR TALL BOY CAN 4

BECK'S NA 5

DRAFT BEER

SAPPORO 6

ASAHI 7.5

FAIR STATE SEASONAL 6.5

SURLY FURIOUS 6.25

INDEED SEASONAL 6.25

ROTATING TAPS MARKET PRICE

ASK YOUR SERVER OR BARTENDER