SMALL PLATES - IZAKAYA

COLD

SEAWEED SALAD *with Gobo, Kaiware and Sesame Dressing* 7

CUCUMBER SALAD *with Seaweed, Radish and Sesame Dressing* 8

HOT

STEAMED EDAMAME *with Smoked Sea Salt* 6

MISO SOUP *Tofu, Scallions and Wakame* 4

DUCK GYOZA *with Scallions and Plum Soy Dipping Sauce* 9.5

FRIED SPRING ROLLS *Shrimp or Vegetable, Shiitake, Cabbage and Garlic Soy Sauce* 7

NOODLES

YAKISOBA

YAKISOBA *Pan Fried Noodles with Mushrooms, Cabbage, Carrots, Bonito and Mayo* 13.5

add Chicken, Shrimp, Tofu or Pork 3

RAMEN

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

***TONKATSU CURRY** *Crispy Pork Tenderloin with Gai-lan, Scallion and Poached Egg* 15.5

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

RICE BOWLS -DONBURI

***CURRY KATSUDON** *Crispy Pork with Potatoes, Carrots, Poached Egg and Tonkatsu Sauce over Rice* 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

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THANK YOU

STEAMED BUNS–NIKUMAN

PORK BELLY *with Hoisin and House Pickles* 3.5

SHRIMP TEMPURA *with Spicy Mayo, Cucumber and Radish* 3.5

ROBATA

VEGETABLE

BUROKKORI *Charred Broccoli with Togarashi Glaze* 5

PORK

BUTA NO KAKUNI *Pork Belly* 5

UZURA MAKI *Bacon Wrapped Quail Egg* 5

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* *Smelt Roe*	6	8
TOBIKO* *Flying Fish Roe*	6	8
MASAGO* *Capelin (Smelt) Roe*	5.5	7.5

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* *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

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

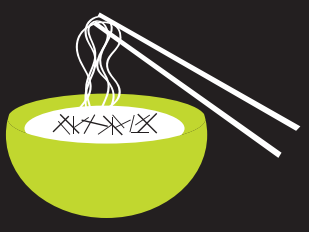
MASU ROLL* *Shrimp Tempura, Habanero, Masago, Avocado, Salmon, Scallop, Unagi and Green Chili Sauce* 17

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

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

masu
SUSHI & ROBATA

OSHINAGAKI (MENU)
お品書き



masu
SUSHI & ROBATA

KANPAI!

NOMIMONO

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 NAMAHAGE 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

WARRIOR FLIGHT 21
"Dry Blossom" Masumi Karakuchi
"Demon Slayer" Wakatake Onikoroshi Junmai Daiginjo
"Nothing" Mu Junmai Daiginjo

JUNMAI FLIGHT 21
"Raw Demon" Kariho Namahage Junmai
"Cabin in the Snow" Yuki No Bosha Junmai Ginjo
Dassai 50 Junmai Daiginjo

NIGORI FLIGHT 18
"Crazy Milk" Evoluzione Nigori
"White River" Kurosawa Junmai Nigori
"Sacred Mist" Honjozo Nigori

MASU FLIGHT 19
"Water Lily" Mizbasho Ginjo
Eiko Fuji Ban Ryu Honjozo
"Blue Hue" Tsuki No Wa Honjozo

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
Can of Sapporo served with a Shot of Ginger Ginseng Whiskey

DOUBLE PRECIOUS 11
Sparkling Lavender Gin Elderflower Martini

GODZILITA 10
Spicy Ginger Plum Margarita

BEET GIMLET 9
Jasmine and Beet infused Gin with Fresh Lime Simple Syrup

QUAIL EGG SHOOTER* 5
Quail Egg, Junmai Sake, Tobiko and Shisho

LYCHEE LEMONTINI 10.5
Lychee Liqueur and Lemon Vodka Martini

TRAGIC STORY OF YOUTH 9
Gin, Campari and Slightly Salty Grapefruit Tonic Cocktail

TSUEMETAI TOTTIE 9.5
Ginger Ginseng Whiskey, Diluted Honey, Lemon and Orange Bitters, Chilled Tottie

UMAMI BLOODY 10
Togarashi Bloody Mary, Bacon Wrapped Quail Egg and Robata Pickle Garnish

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 24

1oz glass of each whiskey

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, Strawberry, Orange, Melon

SINGING MOUNTAIN
Sparkling Rhubarb Green Tea

WINES

GLASS • BOTTLE

WHITE

Santa Di Terrosa Pinot Grigio
7.5 • 28

Chateau St. Jean Crisp Chardonnay
9 • 34

Rodney Strong Sauvignon Blanc
9 • 34

Dr. L. Loosen Riesling
8 • 30

Belleruche Rose
8 • 30

SPARKLING

Segura Viudas "Brut Reserva"
7.5 • 28

Maschio Prosecco-split
12 / BTL

RED

Underwood Pinot Noir
7.5 • 28

Freelander Cabernet
11 • 43

Alamos Malbec
8 • 30

Rook Merlot + Zinfandel
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
Mango or Black Cherry	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