



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*

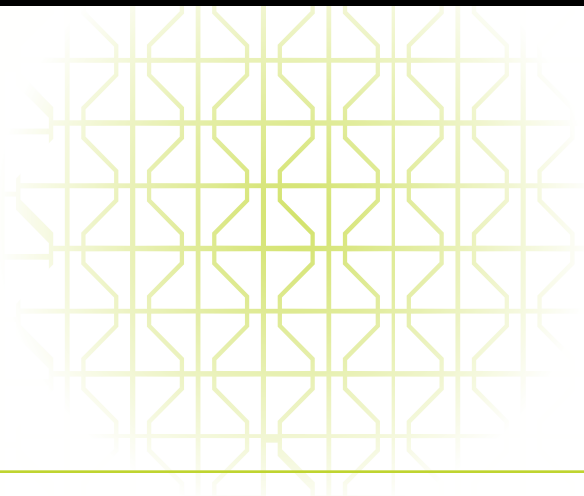
Crispy Pork with Potatoes, Carrots, Poached Egg and Tonkatsu Sauce 14.5

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

SHIRO MAGURO* Albacore

MAGURO* Yellowfin Tuna

SAKE* Scottish Salmon

KANI Snow Crab

HABANERO MASAGO* Spicy Capelin (Smelt) Roe

MASAGO* Capelin (Smelt) Roe

TOBIKO* Flying Fish Roe

NIGIRI (2PCS) • SASHIMI (3PCS)

5.5 • 7

6.5 • 8.5

5.5 • 7.5

7 • 9.5

6.5 • 8

5.5 • 7.5

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!



NOMIMONO
DRINKS

CLEAN-PURE, LIKE WATER:

GREAT WITH NIGIRI AND SASHIMI

"BLUE HUE" TSUKI NO WA HONJOZO	<i>silky, hints of melon and pear, medium dry</i>	10	• 29	• 55
"DRY BLOSSOM" MASUMI KARAKUCHI	<i>extra dry, hints of melon and cherry blossom</i>	12	• 35	• 68
WATARI BUNE 55 JUNMAI GINJO	<i>floral, fruity, lively, snappy acidity</i>	15	• 43	• 81

EXPRESSIVE-FRUITY, LIKE WINE:

GREAT WITH ROLLS AND LIGHT APPETIZERS

EIKO FUJI BAN RYU HONJOZO	<i>light and fruity with slight smokiness and good acidity</i>	10	• 28	• 54
"WATER LILY" MIZBASHO GINJO	<i>delicate, soft notes of fuji apples, medium dry</i>	10	• 29	• 56

CLASSIC-EARTHY, LIKE RICE:

GREAT WITH MEAT, NOODLES AND TEMPURA

YURI MASAMUNE HONJOZO	<i>mellow and rustic, nutty and earthy notes</i>	10	• 26	• 51
"HANANOMAI KATANA"	<i>extra dry, can be served hot, aromas and flavors of yam, coconut, spiced papaya, full bodied dry</i>	11	• 32	• 64
TAIHEIKAI TOKUBETSU JUNMAI	<i>balanced fruitiness offset by light nuttiness and earthiness</i>	13	• 37	• 69

SPECIALTY-FLAVORED:

"CRAZY MILK" EVOLUZIONE NIGORI	<i>tropical, medium cloudy, sweet</i>	9	• 26	• 51
"WHITE RIVER" KUROSAWA JUNMAI NIGORI	<i>medium cloudy, hints of lychee, sweet</i>	9	• 26	• 51

SPECIALTY DRINKS

BIG MAN JAPAN	<i>can of sapporo regular or sapporo black served with a shot of ginger ginseng whiskey</i>	9.5
DOUBLE PRECIOUS	<i>sparkling lavender gin elder flower martini</i>	10.5
GODZILITA	<i>spicy ginger plum margarita</i>	9.5
LYCHEE LEMONTINI	<i>lychee liqueur and lemon vodka martini</i>	10.5
TRAGIC STORY OF YOUTH	<i>gin, campari and slightly salty grapefruit tonic cocktail</i>	9
TSUOMETAI TOTTIE	<i>ginger ginseng whiskey, diluted honey, lemon and regan's orange bitters chilled tottie</i>	9

WHISKEY FLIGHT 24

1OZ GLASS OF EACH WHISKEY

AKASHI "WHITE OAK"
 HAKUSHU 12 YEAR SINGLE MALT
 NIKKA COFFEY GRAIN

BOTTLED BEER

ASAHI	6
SAPPORO 22oz CAN	8
SAPPORO BLACK	8
KIRIN	6
KIRIN LIGHT	6
CRISPIN CIDER	6.5
PBR TALL BOY CAN	4
BLUE MOON	5.5

DRAFT BEER

SAPPORO	5.5
COORS LIGHT	4.5
LOCAL SEASONAL	6
SURLY FURIOUS	6

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 sparkling strawberry*

JAPANESE WHISKEY

2OZ GLASS - MARKET PRICE

YAMAZAKI 12 YEAR "SUNTORY"
 HAKUSHU 12 YEAR SINGLE MALT
 HIBIKI HARMONY
 NIKKA COFFEY GRAIN
 AKASHI "WHITE OAK"
 SUNTORY TOKI

WINES

	GLASS	•	BOTTLE
WHITE			
<i>Santa Di Terrosa Pinot Grigio</i>	7.5	•	28
<i>Rodney Strong Sauvignon Blanc</i>	9	•	34

SPARKLING (Glass only)

Maschio Brut Prosecco 7

RED

<i>Norton Malbec</i>	7.5	•	28
<i>McManis Cabernet</i>	8	•	30
<i>Farmhouse Red Blend</i>	9	•	35

SAKE FLIGHT

GREAT WITH ROLLS AND NOODLES

MASU FLIGHT 20
"Water Lily" Mizbasho Ginjo
Eiko Fuji Ban Ryu Honjozo
"Blue Hue" Tsuki No Wa Honjozo

RAMEN FLIGHT 18
Eiko Fuji Ban Ryu Honjozo
Yuri Masamune Honjozo
Taiheikai Tokubetsu Junmai

WARRIOR FLIGHT 21
"Blue Hue" Tsuki No Wa Honjozo
"Water Lily" Mizbasho Ginjo
"Crazy Milk" Evoluzione Nigori