

BAR MASA
Winter

Chilled

Masa Toro Tartare Caviar	68
Stone Crab with Garlic Aioli	28
Oyster Uni Shot	18
Tako Carpaccio with Bottarga	18
Kinme Snapper in Ponzu	34
Island Creek Oyster on the Half Shell	per pc 4
Spicy Tuna Carpaccio	26
Kanpachi with Potato Julienne	22
Wasabi Tuna	24
Yellowtail Miso Tataki	22
Tai Seabream Black Truffle	38
Beef Tartare with Avocado Shaved Black Truffle/Caviar	38/58

Salad

Cold

Orange Duck Nappa Cabbage	28
Tuna Poke	28
Spicy Cucumber Tataki**	16
Watercress Wasabi Slaw/Hamachi Julienne*	21/28
Kale Gobo**	18
Wakame Seaweed Salad/Tai Seabream**	18/28

Warm

Dashi Spinach with Okaka flakes**	16
Cilantro Chicken Dumplings	24

6" Sizzling Plate

Spicy Miso Tofu / w. ground pork**	14/18
Jalapeño Octopus	18
Asparagus with Mushrooms**	16
Chicken Dumplings	24

Surimi Pasta™

No wheat. Made from fish, seafood noodle

Fish Pasta Cilantro Serrano and Bottarga	24
Creamy Fish Pasta w. Black Truffle	48
Shrimp Pasta Chili Spicy Tomato	26
Nero di Seppia with chikuwa	24

Udon & Soba Noodle

Nabeyaki Udon Shrimp Tempura	28
Beef Sukiyaki Udon	28
Mushrooms Udon or Soba**	26
Tempura Soba, cold or hot**	28
Beef Beansprout Yakisoba	28
Veggie Yakisoba	18

Fried

Kari Kari Garlic Chicken	22
Spicy Dancing Shrimp	28
Calamari Jalapeño Salt	18
Tofu Eggplant Agedashi**	18
Panko Chicken Skewers	18

**can be prepared as vegetarian on request*

***can be prepared as vegan on request*

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

BAR MASA
Winter

Hibachi Grilled

Peking Duck Foie Gras Tacos	24
Coconut Lobster Tacos	28
Beef Skewers	24
BBQ Baby Back Ribs	24
Chicken Skewers	18
Soy Chicken Wings	18
Beef Yakiniiku	28
Roasted Uni 1/2 Shell/ Black Truffle	28/38
Scottish Langoustine	26
Beaten Tuna Steak w. Garlic Soy	34
Grilled Unagi	34
Cod Miso Butter	36
Seared Beef Tataki/ Black Truffle	48/68
Garlic Soy Steak	68
Winter Leek Shimeji Mushroom	18
Grilled Spanish Octopus	18
Yellowtail Head w. Kama	48

Grilled Veggies

Yuzu Miso Eggplant**	18
Shishito Peppers Misogurt Dip**	12
Maitake Mushrooms w. Black WinterTruffle**	34
Smoked Brussel Sprouts w. Cauliflower, Maitake/Black Truffle**	24/44

Braised

Beef Sukiyaki / Foie Gras**	34/44
Short Rib in Tosazu Vinaigrette	28
Cod with Daikon	34

Soup

Nameko Tofu Miso Soup**	8
Seafood Chowder**	18
Kabocha Lobster Bisque	14/18

Shabu

Beef w. Leeks	48
Toro w. Daikon Julienne	48
Lobster/ Foie Gras	48/58

Rice

Uni Risotto w. Cauliflower Puree/Black Truffle	28/38
Lobster Risotto w. Oyster Mushrooms/Black Truffle*	32/42
Beef Fried Rice	28
Spicy Masa Beef Curry	24
Tiger Prawn w. Tobiko Fried Rice	26
Grilled Unagi Rice	34
Duck with Foie Gras Fried Rice	28
Sukiyaki Rice w. Poached Egg/Foie Gras**	28/38
Winter Mushroom Fried Rice/ w. chicken**	24/28
Steamed Salmon Ikura Mushroom Rice	28
Black Truffle Fried Rice**	98

**can be prepared as vegetarian on request*

*** can be prepared as vegan on request*

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

BAR MASA
Winter

Temaki

Temaki box Toro Uni	58
Temaki box Salmon Ikura	38
Toro uni open handroll	72
Negi toro open handroll	56
Uni open handroll	42
Unagi open handroll	38

Seasonal Sushi Tasting 118

Seasonal Sashimi Tasting Small/Large 68/118

Rolls

Masa "Toro Toro"	68
Spicy tuna green chili	24
Grilled toro suji scallions	23
Grilled unagi avocado	38
Kanpachi jalapeño potato julienne	24
Beef sotomaki black trumpet mushrooms	34
Yellowtail scallions	21
Alaskan king crab california roll/tobiko	24/28
Tuna avocado	21
Seared salmon avocado crispy flakes	18
Tempura lobster or shrimp	28/18
Masa toro caviar	240
Sushi canapés	48
<i>Toro, Salmon, Kanpachi, Scallop</i>	

Vegetables Rolls

Creamy miso tofu avocado**	18
Grilled maitake mushrooms w Black Truffle**	18/28
Grilled yuba cucumber**	18
Grilled asparagus or tempura**	18
Ume shiso lotus wrap (4 pieces)**	18
Avocado cucumber**	14

**can be prepared as vegetarian on request*
*** can be prepared as vegan on request*