

Maki

Signature Rolls

-  **MASAKI ROLL (8PCS)** \$20
CALIFORNIA ROLL TOPPED WITH SEARED SALMON, HOKKAIDO SCALLOP, TOBIKO, SPICY MAYO AND SWEET SOY SAUCE.
-  **BLUSHING SALMON (8PCS)** \$19
SMOKED SALMON WRAPPED SHRIMP TEMPURA ROLL, WITH HOUSE RASPBERRY SAUCE, SWEET SOY SAUCE, SPICY MAYO, SHISO LEAF CUCUMBER AND TOBIKO.
-  **THE MEISTER (8PCS)** \$23
SMOKED SALMON, HOKKAIDO SCALLOP, TOBIKO, KANIKAMA, CUCUMBER, AVOCADO, SWEET SOY SAUCE AND WASABI MAYO SAUCE
-  **SAKURA SALMON (5PCS)** \$22
ATLANTIC SALMON, IKURA SALMON ROE, SEASONED FISH FLAKES, RICE CRACKER BITS AND AVOCADO
-  **DRAGON ROLL Z (8PCS)** \$31
HALF OF A LARGE BBQ EEL, SHRIMP TEMPURA, CUCUMBER, FLYING FISH ROE, RICE CRACKER BITS, SWEET SOY SAUCE AND JAPANESE SANSHO PEPPER.
-  **SOY FLOW (8PCS)** \$20
SOY MEAT, CUCUMBER, AVOCADO, KANPYO DRIED GOURD AND RASPBERRY SAUCE.

Classic Rolls

- OTOSAN ROLL (8PCS)** \$25
DYNAMITE ROLL TOPPED WITH SPICY SALMON AND TOBIKO.
- DYNAMITE ROLL (8PCS)** \$16
SHRIMP TEMPURA, KANIKAMA, AVOCADO, CUCUMBER AND TENKASU.
- DRAGON ROLL (8PCS)** \$18
SHRIMP TEMPURA AVOCADO, CUCUMBER, BBQ EEL AND SWEET SOY SAUCE.
- SPIDER ROLL (6PCS)** \$23
SOFTSHELL CRAB, AVOCADO, TOBIKO AND SWEET SOY SAUCE.
- SPICY SALMON ROLL (6PCS)** \$16
ATLANTIC SALMON, HOUSE SPICY MAYO, CUCUMBER AND TENKASU.
- SPICY TUNA ROLL (6PCS)** \$19
BLUEFIN TUNA, HOUSE SPICY MAYO, CUCUMBER AND TENKASU.
- SPICY SCALLOP ROLL (6PCS)** \$19
HOKKAIDO SCALLOP, HOUSE SPICY MAYO, CUCUMBER AND TENKASU.
- SALMON AVO ROLL (6PCS)** \$15
ATLANTIC SALMON AND AVOCADO.
- VEGETABLE ROLL (8PCS)** \$15
AVOCADO, CUCUMBER, CARROT, KANPYO DRIED GOURD AND LETTUCE.
- AVOCADO ROLL (6PCS)** \$9
FRESH AVOCADO.
- YAM TEMPURA ROLL (6PCS)** \$9
YAM TEMPURA.
- CUCUMBER ROLL (6PCS)** \$7
FRESH CUCUMBER HOSOMAKI.
- AVO-Q ROLL (6PCS)** \$9
FRESH AVOCADO AND CUCUMBER.



MASAKI SUSHI

まさき寿司

PLEASE LET YOUR SERVER
KNOW ABOUT ANY DIETARY
RESTRICTIONS/ALLERGIES.

OUR HOUSE BLEND SOY SAUCE IS
NOT VEGETARIAN FRIENDLY AND
CONTAINS GLUTEN. PLEASE ASK
YOUR SERVER FOR AN
ALTERNATIVE.


Appetizers

YAKI EDAMAME \$8
PAN FRIED EDAMAME BEANS WITH KOSHER SALT.


MISO SOUP \$5
HOUSE BLENDED SOYBEAN MISO SOUP (WAKAME AND BONITO FISH BROTH)

LOBSTER MISO SOUP \$22
MISO SOUP WITH LOBSTER


WAKAME SALAD \$14
SESAME, WAKAME, TOFU, CARROT, TOMATO AND HOUSE PONZU.

 **SALMON AVOCADO SALAD** \$26
SALMON SASHIMI, AVOCADO, SPRING GREENS, CUCUMBER AND PONZU.

SPICY SASHIMI SALAD \$19
ASSORTED SASHIMI, DAIKON RADISH, TOBIKO, GARLIC OIL AND HOUSE SPICY SAUCE.

 **EBI MAYO** \$19
BATTERED TIGER SHRIMP, SWEET CHILI SAUCE, HOUSE SPICY MAYO AND HOUSE TARTAR SAUCE.

OYSTER SHOOTER \$13
OYSTER, GREEN ONION, TOBIKO, QUAIL EGG AND PONZU JELLY.

 **TUNA AVOCADO TARTARE** \$28
TUNA, AVOCADO, PONZU, GARLIC OIL, TOBIKO AND TARO ROOT CHIPS.

GRILLED MACKEREL \$23
GRILLED MACKEREL

GRILLED GINDARA \$34
GRILLED BLACK COD WITH CITRUS CHILI SOY SAUCE

AGEDASHI TOFU \$15
BATTERED TOFU IN DASHI BROTH, GREEN ONION, BONITO FLAKES, DAIKON AND NORI.

 **CHEF'S SPECIAL GYOZA** \$18
4PCS PORK AND BEEF MIXED HOUSE GYOZA


VEGETABLE GYOZA \$14
5PCS VEGETABLE GYOZA.

SOFT SHELL CRAB \$20
DEEP FRIED SOFT SHELL CRAB.

 **HONEY GARLIC SOY KARAAGE** \$18
JAPANESE STYLE FRIED CHICKEN THIGH. SPECIAL HONEY GARLIC SOY SAUCE.

ASSORTED TEMPURA \$19
2PCS SHRIMP AND 5PCS VEGETABLE TEMPURA.

VEGETABLE TEMPURA \$11
8PCS VEGETABLE TEMPURA.

 **JAPANESE WAGYU BEEF ISHIYAKI** \$78
PREMIUM A5 RANKED WAGYU BEEF SERVED WITH HOT STONE.

WAGYU, TENDERLOIN & PORK BELLY TRIO \$99
PREMIUM A5 RANKED JAPANESE WAGYU BEEF, AAA BEEF TENDERLOIN AND PORK BELLY SERVED WITH HOT STONE.

Bistro


 **GARLIC SOY CHICKEN DON** \$31
SAUTÉED CHICKEN BREAST WITH HONEY GARLIC SOY SAUCE ON RICE. SERVED WITH MISO SOUP.

 **YAKI NIKU DON** \$31
HONEY SOY MARINATED BEEF TENDERLOIN ON RICE. SERVED WITH MISO SOUP.

GINDARA DINNER \$39
GRILLED BLACK COD WITH CITRUS CHILI SOY. SERVED WITH SIDE DISH, MISO SOUP AND RICE.

UNA DON \$32
BBQ EEL ON RICE. SERVED WITH MISO SOUP.

SEAFOOD BOWL \$31
PAN-FRIED SEAFOOD, WITH SWEET AND SPICY CHILI SAUCE ON RICE. SERVED WITH MISO SOUP.


 **ABURI PORK BELLY** \$31
ABURI CHA-SHU (BRAISED PORK BELLY) WITH SPECIAL HOUSE SAUCE ON RICE. SERVED WITH MISO SOUP.


NABEYAKI UDON \$28
SEAFOOD AND VEGETABLE NOODLE SOUP IN HOT POT.

VEGETABLE UDON \$15
WAKAME AND BONITO FISH BROTH WITH VEGETABLES, SOY MEAT AND UDON NOODLES.

TEMPURA UDON \$22
UDON NOODLE SERVED WITH SIDE OF TEMPURA.

Sushi Bar

 **OYSTERS IN HALF SHELL** \$35
6 EAST COAST OYSTER WITH PONZU, TOBIKO AND GREEN ONION

 **NIGIRI SUSHI**
CHEF'S CHOICE NIGIRI SUSHI. SERVED WITH MISO SOUP.

10 PIECES \$47

PREMIUM 15 PIECES \$75


 **SASHIMI**
CHEF'S CHOICE SASHIMI. SERVED WITH MISO SOUP AND RICE

6 PIECES \$32

15 PIECES \$69

PREMIUM 21 PIECES \$110

ABURI SUSHI \$51
CHEF'S CHOICE 12PCS SEARED NIGIRI SUSHI. SERVED WITH MISO SOUP.

 **PREMIUM SASHIMI AND SUSHI DINNER** \$175
CHEF'S CHOICE OF 21PCS SASHIMI AND 12PCS NIGIRI SUSHI. SERVED WITH MISO SOUP AND RICE FOR TWO.

SALMON LOVER \$41
4PCS SALMON SASHIMI, 5PCS SALMON NIGIRI AND 6 PIECES SALMON HOSOMAKI ROLL. SERVED WITH MISO SOUP.



= MASAKI MUST HAVES. OUR FAVOURITES AND BEST SELLERS.