

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

Take-Out Menu

Please alert staff about any dietary restrictions/allergies before ordering.

Our house-blend soy sauce is not vegetarian friendly and does contain gluten.(alternative is available)

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.	
TUNA AVOCADO TARTARE	\$28
TUNA, AVOCADO, PONZU, GARLIC OIL, TOBIKO AND TARO ROOT CHIPS.	
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.	
AGEDASHI TOFU	\$15
BATTERED TOFU IN DASHI BROTH, GREEN ONION, BONITO FLAKES, DAIKON AND NORI.	
SOFT SHELL CRAB	\$20
DEEP FRIED SOFT SHELL CRAB.	
CHEF'S SPECIAL GYOZA	\$18
4PCS PORK AND BEEF MIXED HOUSE GYOZA	
GRILLED GINDARA	\$34
GRILLED BLACK COD WITH CITRUS CHILI SOY SAUCE	
GRILLED MACKEREL	\$23
GRILLED MACKEREL	
VEGETABLE GYOZA	\$14
5PCS VEGETABLE GYOZA.	
HONEY GARLIC SOY KARAAGE	\$18
JAPANESE STYLE FRIED CHICKEN THIGH. SPECIAL GARLIC SOY SAUCE.	
ASSORTED TEMPURA	\$19
2PCS SHRIMP AND 5PCS VEGETABLE TEMPURA.	
VEGETABLE TEMPURA	\$11
8PCS VEGETABLE TEMPURA.	

Platters

SMALL PLATTER	\$95
34PCS MAKI ROLL AND 12PCS NIGIRI SUSHI.	
LARGE PLATTER	\$165
48PCS MAKI ROLL AND 25PCS NIGIRI SUSHI.	
ROLL PLATTER	\$115
62PCS MAKI ROLL	

NO SUBSTITUTIONS PLEASE.

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 TARTARE MAYO AND 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 NOODLES SERVED WITH SIDE OF TEMPURA.	

Sushi Bar

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.	