

Masaki

MASAKI ROLL (8PCS) *GF* \$20

AVO-Q ROLL TOPPED WITH SEARED SALMON, SCALLOPS AND SPICY MAYO.

THE MEISTER (8PCS) *GF* \$23

SMOKED SALMON, HOKKAIDO SCALLOP, CUCUMBER, AVOCADO AND WASABI MAYO SAUCE

SOY FLOW (8PCS) *V, VE* \$20

SOY MEAT, CUCUMBER, AVOCADO, KANPYO DRIED GOURD, WASABI MAYO AND RASPBERRY SAUCE.

SPIDER ROLL (6PCS) *GF* \$23

SOFTSHELL CRAB AND AVOCADO.

SPICY SALMON ROLL (6PCS) *GF*

ATLANTIC SALMON, HOUSE SPICY MAYO AND CUCUMBER. \$16

SPICY TUNA ROLL (6PCS) *GF*

BLUEFIN TUNA, HOUSE SPICY MAYO AND CUCUMBER. \$19

SPICY SCALLOP ROLL (6PCS) *GF*

HOKKAIDO SCALLOP, HOUSE SPICY MAYO AND CUCUMBER. \$19

SALMON AVO ROLL (6PCS) *GF*

ATLANTIC SALMON AND AVOCADO \$15

VEGETABLE ROLL (8PCS)

V, VE, GF \$15

AVOCADO, CUCUMBER, CARROT AND LETTUCE.

AVOCADO ROLL (6PCS)

V, VE, GF \$9

FRESH AVOCADO.

YAM TEMPURA ROLL (6PCS)

V, VE \$9

YAM TEMPURA.

CUCUMBER ROLL (6PCS)

V, VE, GF \$7

FRESH CUCUMBER HOSOMAKI.

AVO-Q ROLL (6PCS)

V, VE, GF \$9

FRESH AVOCADO AND CUCUMBER.



MASAKI SUSHI

まさき寿司

Gluten Free
Vegan &
Vegetarian

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.

V = VEGAN

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Appetizers

YAKI EDAMAME *V, VE, GF* \$8
PAN FRIED EDAMAME BEANS WITH KOSHER SALT.

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

LOBSTER MISO SOUP *GF* \$22
GF MISO SOUP WITH LOBSTER.

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

OYSTER SHOOTER *GF* \$13
OYSTER, GREEN ONION, QUAIL EGG AND GARLIC OIL.

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

GRILLED MACKEREL *GF* \$23
GRILLED MACKEREL

GRILLED GINDARA *GF* \$34
GRILLED BLACK COD

AGEDASHI TOFU \$15
GF* *V, VE
BATTERED TOFU IN GF & VE BROTH, GREEN ONION, DAIKON AND NORI.

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

VETABLE GYOZA *V, VE* \$14
5PCS VEGETABLE GYOZA.

VEGETABLE TEMPURA *V, VE* \$11
8PCS VEGETABLE TEMPURA.

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

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

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Bistro

GINDARA DINNER *GF* \$39
GRILLED BLACK COD. SERVED WITH SIDE DISH, GF MISO SOUP AND RICE.

SEAFOOD BOWL *GF* \$31
PAN-FRIED SEAFOOD ON RICE. SERVED WITH GF MISO SOUP.

Sushi Bar

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

10 PIECES \$47

PREMIUM 15 PIECES \$75

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

6 PIECES \$32

15 PIECES \$69

PREMIUM 21 PIECES \$110

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

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

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

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