

Masaki

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) \$23

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) \$21

SOFTSHELL CRAB, AVOCADO, TOBIKO AND SWEET SOY SAUCE.

SPICY SALMON ROLL (6PCS) \$15

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) \$14

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 \$20

MISO SOUP WITH LOBSTER

WAKAME SALAD \$14

SESAME, WAKAME, TOFU, CARROT, TOMATO AND HOUSE PONZU.

SALMON AVOCADO SALAD \$23

SALMON SASHIMI, AVOCADO, SPRING GREENS, CUCUMBER AND PONZU.

SPICY SASHIMI SALAD \$15

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 \$12

OYSTER, GREEN ONION, TOBIKO, QUAIL EGG AND PONZU JELLY.

TUNA AVOCADO TARTARE \$24

TUNA, AVOCADO, PONZU, GARLIC OIL, TOBIKO AND TARO ROOT CHIPS.

GRILLED MACKEREL \$20

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GRILLED GINDARA \$30

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 \$16

4PCS PORK AND BEEF MIXED HOUSE GYOZA

VEGETABLE GYOZA \$13

5PCS VEGETABLE GYOZA.

SOFT SHELL CRAB \$18

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 \$78

ISHIYAKI

PREMIUM A5 RANKED WAGYU BEEF SERVED WITH HOT STONE.

WAGYU, TENDERLOIN & PORK \$99

BELLY TRIO

PREMIUM A5 RANKED JAPANESE WAGYU BEEF, AAA BEEF TENDERLOIN AND PORK BELLY SERVED WITH HOT STONE.

Bistro

GARLIC SOY CHICKEN DON \$25

SAUTÉED CHICKEN BREAST WITH HONEY GARLIC SOY SAUCE ON RICE. SERVED WITH MISO SOUP.

YAKI NIKU DON \$27

HONEY SOY MARINATED BEEF TENDERLOIN ON RICE. SERVED WITH MISO SOUP.

GINDARA DINNER \$35

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 \$27

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

ABURI PORK BELLY \$26

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 \$30

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 \$65

PREMIUM 21 PIECES \$98

ABURI SUSHI \$49

CHEF'S CHOICE 12PCS SEARED NIGIRI SUSHI. SERVED WITH MISO SOUP.

PREMIUM SASHIMI AND SUSHI DINNER \$165

CHEF'S CHOICE OF 21PCS SASHIMI AND 12PCS NIGIRI SUSHI. SERVED WITH MISO SOUP AND RICE FOR TWO.

SALMON LOVER \$38

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

 = MASAKI MUST HAVES. OUR FAVOURITES AND BEST SELLERS.

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