

# 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\* \$21

SOFTSHELL CRAB AND AVOCADO.

## SPICY SALMON ROLL (6PCS) \*GF\* \$15

ATLANTIC SALMON, HOUSE SPICY MAYO AND CUCUMBER.

## SPICY TUNA ROLL (6PCS) \*GF\* \$19

BLUEFIN TUNA, HOUSE SPICY MAYO AND CUCUMBER.

## SPICY SCALLOP ROLL (6PCS) \*GF\* \$19

HOKKAIDO SCALLOP, HOUSE SPICY MAYO AND CUCUMBER.

## SALMON AVO ROLL (6PCS) \*GF\* \$15

ATLANTIC SALMON AND AVOCADO

## VEGETABLE ROLL (8PCS) \$14

\*V, VE, GF\*

AVOCADO, CUCUMBER, CARROT AND LETTUCE.

## AVOCADO ROLL (6PCS) \$9

\*V, VE, GF\*

FRESH AVOCADO.

## YAM TEMPURA ROLL (6PCS) \$9

\*V, VE\*

YAM TEMPURA.

## CUCUMBER ROLL (6PCS) \$7

\*V, VE, GF\*

FRESH CUCUMBER HOSOMAKI.

## AVO-Q ROLL (6PCS) \$9

\*V, VE, GF\*

FRESH AVOCADO AND CUCUMBER.

V = VEGAN

VE = VEGETARIAN

GF = GLUTEN FREE



## 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.

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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\*** \$20  
GF MISO SOUP WITH LOBSTER.

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

**OYSTER SHOOTER \*GF\*** \$12  
OYSTER, GREEN ONION, QUAIL EGG AND GARLIC OIL.

**TUNA AVOCADO TARTARE \*GF\*** \$24  
TUNA, AVOCADO, GARLIC OIL AND TARO ROOT CHIPS.

**GRILLED MACKEREL \*GF\*** \$20  
GRILLED MACKEREL

**GRILLED GINDARA \*GF\*** \$30  
GRILLED BLACK COD

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

**SOFT SHELL CRAB \*GF\*** \$18  
DEEP FRIED SOFT SHELL CRAB.

**VETABLE GYOZA \*V, VE\*** \$13  
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\*** \$35  
GRILLED BLACK COD. SERVED WITH SIDE DISH, GF MISO SOUP AND RICE.

**SEAFOOD BOWL \*GF\*** \$27  
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 \$65

PREMIUM 21 PIECES \$98

**ABURI SUSHI \*GF\*** \$49  
CHEF'S CHOICE 12PCS SEARED NIGIRI SUSHI. SERVED WITH GF MISO SOUP.

**PREMIUM SASHIMI AND SUSHI DINNER \*GF\*** \$165  
CHEF'S CHOICE OF 21PCS SASHIMI AND 12PCS NIGIRI SUSHI. SERVED WITH GF MISO SOUP AND RICE FOR TWO.

**SALMON LOVER \*GF\*** \$38  
4PCS SALMON SASHIMI, 5PCS SALMON NIGIRI AND 6 PIECES SALMON HOSOMAKI ROLL. SERVED WITH GF MISO SOUP.

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