

DINNER

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COLD APPETIZER

- Sesame Spinach** - boiled spinach in black sesame paste 9
Hijiki - simmered hijiki seaweed with carrot and bean curd 9
Sesame Chicken - shredded steamed chicken breast and sliced cucumbers in sesame vinaigrette 10
Spicy Kani Salad - kanikama, cucumber, tempura crunch with spicy mayo 10
Tuna & Shrimp Avocado Boat - chopped tuna and shrimp in avocado salad 16
Tuna or Salmon Tartar - chopped salmon or tuna in original spicy sauce with avocado and tempura crunch 20
Peppered Tuna Tataki - grilled peppered thin slice tuna with ponzu sauce 20
Rainbow Cucumber Wrap - variety of sashimi wrapped in thin sliced cucumber 20
Carpaccio Tuna or Salmon - thin sliced sashimi in citrus ponzu wasabi sauce 20
T.Y.S. Sashimi - tuna, yellowtail, and salmon sashimi 18
Usuzukuri - finely sliced fluke in citrus ponzu sauce 18

HOT APPETIZER

- Edamame** - lightly salted steamed baby soybean 7
Shumai - steamed shrimp dumpling 9
Eggplant with Yuzu Miso - grilled eggplant and citrus yuzu miso sauce 10
Gyoza - pan fried pork and vegetable dumpling 10
Crispy Spring Roll - deep fried vegetable spring roll 10
Tatsuta Age - fried chicken thigh with citrus dipping sauce 13
Shrimp Agedashi Tofu - fried tofu in broth with shrimp and scallions 10
Grilled Whole Squid - Japanese surume ika with ginger sauce 16
Wasabi Shumai - strong wasabi flavor pork dumpling 10
Spicy Chicken Tempura - chicken breast tempura with garlic spicy sauce 13
Shrimp and Vegetable Tempura 12 // **Shrimp Tempura** - 3 piece shrimp tempura 12
Popcorn Shrimp - bite-sized breaded shrimp with spicy sauce 14
Grilled Duck - grilled duck with fresh wasabi 16
Negimaki - scallions rolled with thin sliced beef grilled with teriyaki sauce 16
Tontoro - grilled berkshire pork cheek 16

SOUP

- Miso Soup** 3
Red Miso Soup with Top Neck Clam 5 // **Clear Soup with Clam** 5
Spicy Seafood Broth in Pot (for 2) 22
Nabeyaki Udon - noodle in pot with shrimp tempura, chicken, vegetables, top neck clam, and egg 22
White Rice 3 // **Brown Rice or Sushi Rice** 4

SALAD

- Field Greens** - field greens salad with ginger dressing 6
Seaweed Salad - marinated various seaweeds 8
Avocado Salad - slice avocado in field green salad with ginger dressing 14
Asian Grilled Chicken Salad - marinated spicy Asian style chicken breast over house greens 18
Calamari Salad - seasoned fried calamari with field greens in house dressing 20
Grilled Peppered Tuna Salad - grilled tuna and in-house greens with ponzu dressing 20

ENTREES

- *served with rice and choice of miso soup or salad
- Vegetable Tempura** - assorted vegetable tempura 22
Mixed Tempura - 4 black tiger shrimp and vegetable tempura 26
Shrimp Tempura - 7 black tiger shrimp tempura 28
Negimaki - scallion rolled with thin sliced beef with teriyaki sauce 32
Tonkatsu - deep fried breaded pork or chicken cutlet 30
Una Don - grilled eel over rice 26
Chicken Teriyaki - grilled chicken house blended teriyaki with vegetables 30
Grilled Lamb Chop - marinated New Zealand lamb chop with ginger sauce 32
Salmon Teriyaki - grilled Atlantic salmon in house blended teriyaki sauce 30
Beef Teriyaki - grilled rib eye steak teriyaki with vegetables 34
Black Cod Misozuke - marinated black cod in miso 34

SUSHI

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SUSHI AND SASHIMI

*served with rice for sashimi, and choice of miso soup or salad

Sushi Regular - 8 pc sushi and tuna or california roll 28

Sushi Deluxe - 10 pc sushi and tuna or california roll 32

Sushi For Two - 20 pc sushi and spicy tuna and california roll 60

Sushi and Sashimi Combo - assorted sashimi and 5 pc sushi and tuna roll 34

Sashimi Regular - assorted sashimi 32

TYS Sashimi or Sushi - tuna, yellowtail, salmon sashimi or sushi 32

Roll Combo - california, spicy tuna, and rainbow 28

Bara Chirashi - assorted diced sashimi over sushi rice 28

Chirashi - variety sashimi over sushi rice 32

Tuna or Salmon Donburi - fresh tuna or salmon sashimi over sushi rice bowl 32

Omakase - leave it to the chef // **sushi** 60 and up // **sashimi** 70 and up // **both sushi and sashimi** 80 and up

Omakase Course - soup, salad, appetizer, sashimi & sushi, and dessert (2 days advance notice needed) 100 and up

FAVORITE ROLLS

Oshinko - pickled radish 7

Umeshiso - mint leaves with plum paste 7

Kappa Maki - cucumber 7

California Roll - crab stick, avocado, cucumbers 8

Tekka Maki - tuna 9

Philadelphia - cream cheese, smoked salmon, avocado 10

Spicy Tuna Roll - tuna, scallions, original spicy sauce 10

Spicy Salmon Roll - salmon, scallions, original spicy sauce 10

Boston - shrimp, cucumber, lettuce with mayo 10

Alaskan Roll - salmon, avocado, cucumber 10

Salmon Skin - salmon skin, cucumber, scallions 10

Mexican Roll - tuna, avocado, tempura crunch, and Japanese spice 10

Negihama - yellowtail with scallion 10

Eel Avocado or Eel Cucumber - grilled eel with sweet eel sauce 12

Futomaki - big roll with egg, crab fish cake, and vegetables 13

Shrimp Tempura - shrimp tempura, avocado, cucumber, tobiko 15

Spider Roll - softshell crab, avocado, cucumber, tobiko 16

Dragon Roll - eel and cucumber, wrapped in avocado 16

Rainbow Roll - california roll wrapped with a variety of fish 16

Negitoro - fatty tuna with scallion m/p

ORIGINAL ROLLS

81 Allendale - salmon, crab, avocado, cream cheese, asparagus, and katsu crunch 18

Cajun - spicy tuna, yellowtail, tobiko, and scallion topped with cajun shrimp 20

Ocean Eleven - shrimp tempura, avocado, tuna and tobiko roll wrapped with soy paper 20

Lucky Strike - spicy tuna, tempura crunch, and avocado topped with eel and salmon 20

Crazy - tuna, yellowtail, tempura crunch, top chopped tuna, scallion, spicy sauce, and tobiko 22

Masa Rainbow - tuna, salmon, shrimp, yellowtail, eel, crab, avocado, tobiko, egg custard, and cucumber 22

SUSHI-SASHIMI A LA CARTE

Tuna - Maguro 4

Salmon - Sake 4

Fluke - Hirame 4

Shrimp - Ebi 4

Eel - Unagi 5

Squid - Ika 4

Scallop - Hotate 5

Sea Urchin - Uni m/p

Salmon Roe - Ikura 8

Smelt Roe - Tobiko 4

Octopus - Tako 4

Crab Fish Cake - Kanikama 3

Fatty Tuna - Toro m/p

Albacore Tuna - Binchomaguro 4

Egg - Tamago 3.5

Spanish Mackerel - Sawara 4

Sweet Shrimp - Botan Ebi 8

Live Scallop / Live Abalone / Live

Orange Clam m/p

FRESHLY IMPORTED FROM JAPAN

Horse Mackerel - Aji 6

Yellowtail - Hamachi 4

Japanese Herring - Kohada 6

Japanese Mackerel - Masaba 6

Sea Eel - Anago 5

Sardine - Iwashi 6

Red Snapper - Madai 6

Striped Jack - Shima Aji 6