LUNCH MENU

		LUN	CH	MENU			
	APPE	CTIZER			i	SALAD	
Oshitashi 7	おしたし	Boiled spinach in light sauce	4	Field Green S	alad	Mixed green	4
Hijiki 7	いじき	Simmered hijiki seaweed	4	Grilled Chick	en Salad	Mixed green with sliced asian spicy	10
Shumai 3	/ュウマイ	Steamed shrimp dumpling	5	Seaweed Salac	d	chicken	5
Gyoza [Pan friend dumpling	6	Seaweed Salar	u	Seaweed Vinaigrette	3
Edamame 木	支豆	Steamed baby soy bean	4				
<u>C</u>	OMBINA	TION PLATE (Serve	ed with ri	ce and soup)			
	ourite	Chicken Teriyaki, Shumai, edama	ame and cal	ifornia roll			9
Zen		Agedashi tofu, vegetable tempura	a, hikiki, eda	amame, avocado cucumb	ber roll		12
Power Combo	1	Beef teriyaki, tempura, shumai, e	damame an	d california roll			18
Roll Combo		California roll, spicy tuna, edama					10
Noodles & Tel	kka Don	Any noodle with small tekka don					16
							i
	ENT	IREE (Served with rice)	ce and so	up)			
Tonkatsu		とんかつ	Deep fried	d breaded pork with fine	sliced cabbage	;	10
Ginger Pork		しょうが焼き	Thin slice	ed pork marinated in ging	ger sauce with	vegetables	10
Tempura		天ぷら	Assorted	shrimp and vegetable ter	mpura		10
Grilled Fish		焼き魚	Grilled fis	sh of the day with dairy s	side dish		10
Yakiniku		焼肉		thin sliced beef and vege	-	niku sauce	12
Chicken Teriyal	ĸi	照り焼きチキン		arinated chicken and veg			12
Beef Teriyaki	_	照り焼きビーフ		arinated beef and vegeta			16
Salmon Teriyak	i	鮭照り焼き		arinated salmon and veg	etables		12
Curry		カレー		y over rice			10
Katsu Curry		カツカレー		y over deep fried breade	d pork and rice		14
Tontoro		豚トロ塩焼	Grilled be	erkshire pork cheek			14
<u>SUSHI</u>	and SASH	IIMI (Served w. soup)		<u>DO</u>	NBURI ((Served w. soup & pickles)	
Sushi	鮨	Assorted sushi of the day	15	Katsu Don	カツ丼	Simmered pork cutlet, egg and onion over rice	n 8
Sashimi	刺身	Assorted sashimi of the day	17	Oyako Don	親子丼	Simmered chicken, egg and onion	n 8
Sushi & Sashimi	鮨と刺身	Assorted sushi and sashimi	20	•		over rice	
3 Rolls	巻物	California, spicy tuna and alaskan	14	Shrimp Katsu Don	エビかつ	Simmered shrimp, cutlet, egg and onion over rice	d 9
Bara Chirashi	バラちらし	, Assorted diced sashimi over su- shi rice	14	Gyu Don	牛丼	Beef and onion over rice	9
Spicy Tuna Don	スパイシー	- Garlic spicy tuna over sushi rice	14	Ten Don	天丼	Assorted tempura over rice	9
T V	ツナ丼			Kamo Negi Don	鴨ねぎ丼	Grilled duck breast and scallion ove rice	er 12
				Una Don	うな丼	Grilled eel over rice	16
	NO	ODLE (Choice of Udo	on or Soba	a * Add \$1 for 2 ina	ri sushi)		
Tempura		 天ぷらうどん		in noodle soup	,		10
Curry		カレーうどん	_	vegetable in curry noodl	e soup		10
Kamo Nanban		鴨南蛮	Simmered	d duck and vegetable in u	udon or soba no	oodle soup	10
Nabeyaki Udon		鍋焼き	Noodle so	oup in pot with shrimp te	empura, egg, ch	nicken and vegetables	12
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TAKE OUT MENU



MASA SUSHI & GRILL

OPEN HOURS

MON - THUR 12:00 - 2:30 5:00 - 10:00 FRI & SAT 12:00 - 2:30

5:00 - 10:30

5:00 - 9:30 SUNDAY

masasushiandgrill.com

81 West Allendale Ave. Allendale, NJ 07401

COLD APPETIZER

Sesame Spinach - Boiled spinach in black sesame paste	5
Hijiki - Simmered hijiki seaweed with carrot and bean curd	5
Sesame Chicken - Shredded steamed chicken breast and sliced cucumbers in sesame vinaigrette	7
Kanisu - King crab and cucumber with tosazu vinaigrette	10
$\bf Nama\ Harumaki\ \text{-}\ Fresh\ rice\ paper\ spring\ roll\ with\ tuna\ or\ shrimp\ and\ vegetables$	10
$\mathbf{Tuna}\ \&\ \mathbf{Shrimp}\ \mathbf{Avocado}\ \mathbf{Boat}$ - Chopped tuna and shrimp in avocado salad	10
Tuna or Salmon Tartar - Chopped salmon or tuna in orginal spicy sauce with avocado and tempura crunch	12
$\mbox{\bf Peppered Tuna Tataki}$ - Grilled peppered thin slice tuna with Ponzu sauce	12
$\mbox{\bf Rainbow Cucumber wrap}$ - Variety of sashimi wrapped in thin sliced cucumber	12
Carpaccio Tuna or Salmon - Thin sliced sashimi in citrus Ponzu wasabi sauce	13
T.Y.S. Sashimi - Tuna, yellowtail and salmon sashimi	14
Usuzukuri - Finely sliced fluke in citrus ponzu sauce	13
HOT APPETIZER	
Edamame - Lightly salted steamed baby soybean	4
Shumai - Steamed shrimp dumpling	6
Shumai - Steamed shrimp dumpling Young Eggplant with Yuzu Miso - Grilled eggplant and citrus yuzu miso sauce	6
Young Eggplant with Yuzu Miso - Grilled eggplant and citrus	
Young Eggplant with Yuzu Miso - Grilled eggplant and citrus yuzu miso sauce	6
Young Eggplant with Yuzu Miso - Grilled eggplant and citrus yuzu miso sauce Gyoza - Homemade beef dumpling	7
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*Served with choice of miso soup or salad and rice	
Chicken Teriyaki - Grilled chicken house blended teriyaki with vegetables	20
Grilled Lamb Chop - Marinated New Zealand lamb chop with ginger sauce	24
Salmon Teriyaki - Grilled atlantic salmon in house blended teriyaki sauce	20
Beef Teriyaki - Grilled rib eye steak teriyaki with vegetables	24
Skewered Chilian Seabass - Marinated in light lemon teiyaki sauce	24
Grilled Fresh Scallop - Grilled scallop and Japanese mushroom with soy butter sauce	24
Teriyaki Duck Breast - Marinated grilled duck breast with wasabi teriyaki sauce	24
Black Cod Misozuke - Marinated black cod in miso	26

SOUP

Miso Soup	3
Red Miso Soup with Top Neck Clam	4
Clear Soup with Clam	4
Spicy Seafood Broth in Pot (for 2)	1
Nabeyaki Udon - Noodle in pot with Shrimp Tempura, Chicken, Vegetables, Top Neck Clam and Egg	15
Rice	2
Brown Rice or Sushi Rice	

SALAD

Field Greens - field greens salad w/ ginger dressing	5
Seaweed Salad - Marinated various seaweeds	6
Avocado Salad - Sliced avocado in field green salad w/ ginger dressing	8
Asian Grilled Chicken Salad - Marinated spicy Asian style chicken breast over house greens	12
Calamari Salad - Seasoned fried calamari with field greens in house dressing	12
Grilled Peppered Tuna Salad - Grilled tuna and in house greens with Ponzu dressing	14

FAVORITES

*Served with rice and choice of miso soup or salad

Vegetable Tempura - Assorted vegetable tempura 18 Mixed Tempura - 4 black tiger shrimp and vegetable tempura 22	
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Shrimp Tempura - 7 black tiger shrimp tempura 24	
Negimaki - Scallion rolled with thin sliced beef with teriyaki sauce 24	
Tonkatsu - Pork or chicken cutlet served with fine sliced japanese cabbage 18	
Una Don - Grilled eel over rice 24	
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 20	
Sushi Deluxe - 10 pc sushi and tuna or california roll 25	
Sushi for two - 20 pc sushi and spicy tuna and california roll 46	
Sushi and Sashimi Combo - Assorted sashimi and 5 pc sushi and tuna roll 25	
Roll Combo - California, spicy tuna, rainbow 20	
Bara Chirashi - Assorted diced sashimi over sushi rice 20	
Chirashi - Variety sashimi over sushi rice 24	
Sashimi Regular - Assorted sashimi 24	
TYS Sashimi or Sushi - Tuna, yellowtail, salmon sashimi or sushi 26	
Tuna or Salmon - Fresh tuna or salmon sashimi over sushi rice bowl	
Omakase - Leave it to the chef, sushi or sashimi Start 50 (both start at 60)	
Omakase Course - Soup. Salad. Appetizer. Sashimi & Su-Start 75 shi. Dessert (order need to be placed 2 days in advance)	
ORIGINAL ROLLS	
81 Allendale - Salmon, crab, salmon skin, avocado, cream cheese, asparagus and katsu crunch	
Cajun - Spicy tuna, yellowtail, tobiko and scallion topped with cajun shrimp	
Ocean Eleven - Snow crab tempura, avocado, tuna and tobiko roll wrapped in soy paper 15	
Lucky Strike - Spicy tuna, tempura crunch, avocado roll top eel and salmon 15	
Masa Rainbow - Tuna, salmon, shrimp, yellowtail, eel, crab, avocado, tobiko and cucumber	
Crazy - Tuna, yellowtail, tempura crunch, Top chopped tuna, scallion, spicy sauce and tobiko	

FAVOURITE ROLLS

Oshinko - Pickled Radish	5		
Umeshiso - Mint Leaves with Plum Paste			
Kappa Maki - Cucumber	5		
California Roll - Crab Stick, Avocado and Cucumbers			
Tekka Maki - Tuna			
Philadelphia - Cream Cheese, Smoked Salmon and Avocado			
Spicy Tuna Roll - Tuna, Scallions, Original Spicy Sauce			
Spicy Salmon Roll - Salmon, Scallions, Orignal Spicy Sauce	7		
Boston - Shrimp, Cucumber, Lettuce with Mayo	7		
Alaskan Roll - Salmon, Avocado, Cucumber	7		
Salmon Skin - Salmon Skin, Cucumber, Scallions			
Mexican Roll - Tuna, Avocado, Tempura crunch and Japanese Spice	7		
Negihama - Yellow Tail & Scallion	7		
Eel Avocado or Cucumber - Grilled Eel with Sweet Eel Sauce	8		
Futomaki - Big Roll with Egg & Vegetables	8		
Shrimp Tempura - Shrimp Tempura, Avocado, Cucumber, Tobiko	10		
Spider Roll - Softshell Crab, Avocado, Cucumber, Tobiko	12		
Dragon Roll - Eel, Cucumber wrapped in Avocado	13		
Rainbow Roll - California wrapped with variety Fish			
Negitoro - Fatty Tuna with Scallion	MP		
SUSHI - SASHIMI A LA CARTE			
Tuna - Maguro 3.5 Octopus - Tako	3		
Salmon - Sake 3.5 Giant Clam - Mirugai	5		

OCOIII	DIEL	THE THE CHILL	
Tuna - Maguro	3.5	Octopus - Tako	3
Salmon - Sake	3.5	Giant Clam - Mirugai	5
Fluke - Hirame	3.5	Crab Fish Cake - Kanikama	2.5
Shrimp - Ebi	3.5	Fatty Tuna - Toro	MP
Eel - Unagi	4	Albacore Tuna - Binchomagu	ro 3
Squid - Ika	3	Snow Crab - Zuwaigani	5
Scallop - Hotate	4	Egg - Tamago	2.5
Sea Urchin - Uni	6	Spanish Mackerel - Sawara	3
Salmon Roe - Ikura	4	Sweet Shrimp - Botan Ebi	5
Smelt Roe - Tobiko	3		
Live scallop/Live Abalone/Live Orange clam			

Freshly Imported from Japan

Horse Mackerel - Aji	5
Yellowtail - Hamachi	4
Japanese Herring - Kohada	4
Japanese Mackerel - Masaba	5
Sea Eel - Anago	4
Sardine - Iwashi	5
Red Snapper - Madai	5
Amber Jack - Kanpachi	5
Fresh Octopus - Nama Tako	4