

Sunday Sushi Okonomi & Grill

Otsumami

Edamame, sea salt & citrus 3.5

Bone broth miso soup w/ wakame, shimeji mushroom
3.5

Nigiri Sushi

(per piece)

Masu (Chalkstream Trout) 5

Aburi Masu (Seared Trout) 5.5

Himeji (Red Mullet) 6

Kurodai (Black Bream) 6

Hon Maguro Akami (Wild Bluefin lean) 7

Hon Maguro Chutoro (Wild Bluefin Medium fatty) 8

Chef's selection of 6 Nigiri 36

Norimaki

Masu & Chive w/ Ikura Te-maki 6.5

Shiso, Umeboshi Te-maki 5.5

Sashimi

(Served w/ Shiso & grated Wasabi)

Masu Signature Sashimi 12.5

(Crispy seared skin & aged CS trout - 5pc)

Trio - (Akami, Masu, Amaebi, Ikura - 7pc) 14

Sumibiyaki

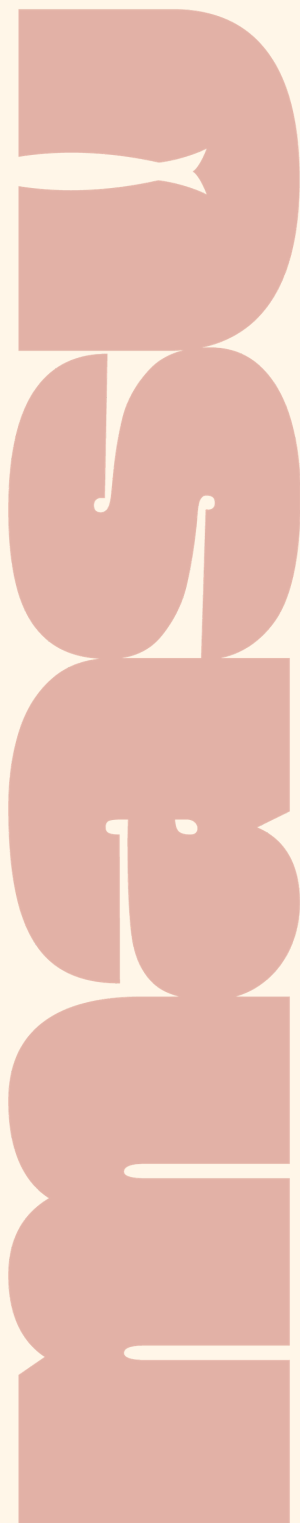
(Over the coals)

Saikyoyaki Gindara (Miso Black Cod - 2pc) 12.5

Dessert

Hojicha Gelato w/ Okoge, Sea salt 6.5

(made to order)



MASU Drinks Menu

Curated Sake

SAKE - 60ml/120ml

Kenbishi Mizuho "Chronometer" Junmai 7/14
(Richer with chocolate, caramel and roasted rice finish) 7/14

Kimura Shuzo "Gentle Breeze" Junmai Ginjō 6/12
(Light bodied, slightly dry, silky texture - fruity & fresh)

Tsuji Honten "Misty Mountain" Junmai Usu-Nigori 6/12
(Slightly chewy, thicker texture - Zesty lemon, passion fruit & pepper)

Japanese Tea

Genmaicha 4.5
(Roasted rice, green tea - 200ml)

Mugicha 4.5
(Refreshing Barley tea served chilled - 200ml)

