

Cold Items

temaki sushi hand rolls

Spicy tuna / wasabi / tuna / jicama / scallion
Crunchy shrimp / wasabi sauce / lettuce / crunchy rice
Barbecued eel / pickled jalapeno / mint / eel sauce
Vegetarian / sweet tofu / hijiki / pickled cucumber / basil

soup

Watermelon Gazpacho / avocado / togarashi

salads • ceviche

Masa chicken salad

pulled chicken/ cabbage/ carrots/ piconillo vinaigrette/ crispy noodle

Baby spinach salad

sautéed mushrooms / roasted red peppers / walnuts / black bean dressing

Hijiki seaweed-jicama salad

sesame / chayote / daikon sprouts

Noodles, Rice & Breads

wood oven

Country Ham Flatbread

goat cheese / cantaloupe / arugula / truffle / lime

Tuna Sashimi Flatbread

wasabi aioli / arugula / capers / yuzu / sea salt / red onion

Wild Mushroom Flatbread

oaxaca cheese / red pepper / avocado

Beef Tataki Flatbread

beef tenderloin / oaxaca / olives / chipotle aioli / chimichurri

noodles and rice

Pork Tan Tan Noodles

won ton noodle / mushroom / peanut / scallion / corn

*Can be made vegetarian

Shrimp & Pork Fried Rice

kim chee / chile guajillo/ carrots / corn/ scallion / bean sprouts / cilantro

*Can be made vegetarian

Pork Belly Steamed Buns

achiote / hoisin / pineapple / red fresno / lime / cilantro / pickled onion

Bulgulgi Sopes

marinated skirt steak / kimchi / huitlacoche / cotija / apple / kuljigan

Meats & Seafood

meat and poultry

Wagyu Beef and Pork Meatballs

cotija cheese / scallion / smoked tomato yuzu sauce

Beef Tenderloin

chimichurri / fingerling potatoes / mushroom escabeche

Green Curry Chicken

grilled chicken / potatoes / spinach / carrots / cotija

*Can be made as vegetarian curry

Five Spice Glazed Pork Riblets

green papaya-peanut slaw

seafood

Grilled baby octopus

chimichurri / pickled vegetables

Crispy crab won ton rolls

cream cheese / corn / mushroom / shiso / truffle / spicy ponzu

Wok steamed mussels

chipotle-miso broth / ginger / scallion / bacon

Masa-panko calamari

madras curry / cilantro / mint / sweet & spicy chile sauce

Black cod

chipotle miso / pickled onion

Barbecued salmon

achiote ponzu/ spinach / bacon

Crunchy shrimp

chipotle aioli / sesame / scallion / masago

Desserts

Mango Panna Cotta

sake blackberries / coconut tuille

Star Anise Churros

mexican chocolate mousse / marshmallow fluff/ / lime curd

Molten Chocolate Cake

gingered strawberries/ orange tapioca/ strawberry sorbet

Ice Cream & Sorbets

SIGNATURE DRINKS

Tamarind Margarita

Herradura Reposado / tamarind / fresh lime juice

Margarita Traditional

El Jimador blanco/ simple syrup / fresh lime juice

Orange Fizz

Svedka clementine vodka / orange juice / soda / fresh lemon juice

Lemon Lager

Dos Equis / lemon-basil simple syrup / st germain liquor

Mojito Especial

Patron Pyrat Rum/ brown sugar / mint / lime

Mojito Traditional

Bacardi Castillo rum / lime / mint / simple syrup

Patron Paloma

Patron reposado / fresh lime juice / grapefruit soda

Passion

Grey Goose Pear / Passion Fruit / agave nectar

Strawberry Lemonade

House Vodka / fresh strawberry puree / fresh lemon juice

Red Sangria

7/22

White Sangria

8/25

menu designed by executive chefs kaz okochi and richard sandoval and executed by chef de cuisine antonio burrell
consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.



RESTAURANT WEEK 2010

Please Select One Item from Each Section
(excludes signature drinks)

Ask your Server about out RW Wine special

Masa 14 Gift Cards are a Great Gift! Available in any amount.

sorry! we don't separate checks, but accept credit cards up to 6! 18% gratuity may be added to parties of 6 or more. All prices in US dollars