

MASU

NIGIRI (1PC) • SASHIMI (2PC)

MKT	UNI	Santa Barbara Sea Urchin*
\$9	HOTATE	Wild Caught, HOKKAIDO, JPN
\$9	MADAI	Japanese Snapper* Open-Water Pen, Japan
\$8	BARRAMUNDI	Aquaculture* Desert Springs, AZ, USA
\$8	HIRAMASA	Yellowtail Kingfish* Farm-Raised, Japan
\$8	SAKE	Salmon* Aquaculture, Norway
\$6	IKURA	Salmon Roe
HON-MAGURO / Bluefin Tuna* / Baja, Mexico		
\$10	AKAMI	Lean Red Tuna*
\$12	CHU-TORO	Medium Fatty Tuna*
\$16	OTORO	Super Fatty Tuna*
\$8	TAKO	Spanish Octopus Wild Caught, Spain
\$12	UNAGI	House-Grilled Freshwater Eel Farm-Raised, Maine, USA
\$7	INARI	Sweet Tofu Pouch
\$8	TAMAGO	Japanese Sweet Omelette Free-Range Organic Eggs

TRADITIONAL ROLLS

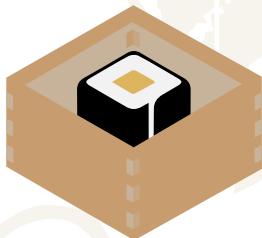
\$6	KANPYO	Sweet Soy Simmered Calabash Gourd
\$6	KAPPA	Cucumber
\$6	YAMAGOBO	Pickled Burdock Root
\$6	OSHINKO	Pickled Daikon Radish
\$12	TEKKA	Tuna*
\$9	SAKE	Faroe Islands Salmon*
\$9	NEGI HAMA	Yellowtail, Scallions*
\$14	NEGI TORO	Fatty Tuna, Scallions*
\$16	UNAGI	American Freshwater Eel, Pickled Daikon Radish
MKT	UNI	Sea Urchin*

SPECIALTY ROLLS

\$12	SPICY TUNA	Tuna, Masago, Scallions, Cucumbers, Tempura Crunch*
\$14	TEMPURA SHRIMP	Gulf Shrimp, Daikon, Avocado, Inari, Katsuo Mayo
\$18	MASU	Akami, Ocean Trout, Yamagobo, Cucumber, Toro & Scallion Topping*
\$22	KANNA	Yuzu-Marinated Lobster, Tempura, Avocado, Kaiware Citrus Salad
\$18	OHAYO	Wild Canadian Snow Crab, Avocado, Cucumber, Masago

OTSUMAMI APPETIZERS

\$5	MISO SOUP	White and Red Miso, Tofu, Scallions, Wakame
\$8	EDAMAME	Choose Salty or Spicy Steamed Soybeans
\$14	AGE-DASHI DOFU	Lightly Fried Tofu in a Dashi-Soy Broth
\$15	TEMPURA MUSHROOMS	Maitake, Blue Oyster, Shiitake, Tentsuyu Sauce
\$12	TSUKEMONO	Sweet, Salty and Savory Japanese-Style Pickles
\$18	TAKO SUNOMONO	Simmered Spanish Octopus, Wakame, Cucumber, Tosazu



MASU



5720 Independence Drive, Suite 200
Brecksville, Ohio 44141
Scan or call (440) 646-1180 to order
<https://Masu.Restaurant>

A portion of sales donated to
the American Cancer Society



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BENTO BOX SELECTIONS

\$28	MASU BENTO BOX	Salmon Tataki Salad, Tempura Shrimp and Vegetables, Spicy Tuna Roll, Miso Soup
\$18	CHICKEN KATSU DONBURI	Crispy Fried Chicken Cutlet, Steamed Rice, Pickled Cabbage, Tonkatsu Sauce
\$15	TOFU KATSU DONBURI	Crispy Fried Tofu, Steamed Rice, Pickled Cabbage, Tonkatsu Sauce
\$65	BLUEFIN TUNA TASTING	Selection of 4 pc. Nigiri, 3 pc. Sashimi, 1 Specialty Roll

DESSERT

\$12	MOCHI	Seasonal House-Made
\$16	MILK BREAD PUDDING	Truffled Anglaise, Tamago Seasoning, Pistachio Crumble*
\$11	ICE CREAM SANDWICH	Green Tea Cookie, Black Sesame Ice Cream
\$14	TAIYAKI	Spiced Apple Filled Waffle Cake, Japanese Whisky Ice Cream
\$15	CHOCOLATE CUSTARD & CAKE	Mandarin Ginger Compote, Crisp Green Tea Phyllo

Honoring Tradition, Commitment to Sustainability, Devotion to Service.