IIIN	ICH	MENU	
	П		

		LUN	CH	MENU			
			APPE	<u> FIZER</u>			
Shumai	シュウマイ	Steamed shrimp dumpling	7	Popcorn Shri	<b>mp</b> Bite	-sized breaded shrimp with spicy sauce	e 14
Gyoza	餃子	Pan friend dumpling	8	Young Eggplar Yuzu Miso	nt with Gril	led eggplant and citrus yuzu miso	8
Edamame	枝豆	Steamed baby soy bean	5		. Tr 4 Cho	anned calmon or tuna in orginal cnicy	<b>16</b>
Crispy Sprin	g Roll Deep	o fried shrimp and vegetable spring roll	8	Tuna or Salmo	n Tartar Sauc	opped salmon or tuna in orginal spicy ee with avocado and tempura crunch	10
			SAL	LAD			
Field Green	Salad M	lixed green	6	Avocado Sala		ed avocado in field green salad w/	12
Seaweed Sala	ad S	eaweed Vinaigrette	7		ging	ger dressing	
	COMBINA	ATION PLATE (Served	with sour	o)			,
American		Chicken Teriyaki, Shumai, edama	•				12
Zen		Agedashi tofu, vegetable tempura	, hikiki, ed	damame, avocado cucum	ber roll		14
Power Con	nho	Beef teriyaki, tempura, shumai, ed	damame ai	nd california roll			22
Roll Combo  California roll, spicy tuna, edamame and shumai			14				
							i
	EN	<b>Served</b> with ric	e and sou	ıp)			
Tonkatsu		とんかつ	Deep frie	ed breaded pork with fine	e sliced cabbage		14
Ginger Pork		しょうが焼き	Thin slic	ed pork marinated in gin	ger sauce with ve	getables	14
Tempura		天ぷら	Assorted	shrimp and vegetable te	mpura		14
Grilled Fish		焼き魚	Grilled f	ish of the day with dairy	side dish		14
Yakiniku		焼肉	Pan fried	I thin sliced beef and veg	etables in yakinik	tu sauce	16
Chicken Teri	iyaki	照り焼きチキン	Grilled n	narinated chicken and ve	getables		16
Beef Teriyak	i	照り焼きビーフ	Grilled n	narinated beef and vegeta	ables		24
Salmon Teriy	yaki	鮭照り焼き	Grilled n	narinated salmon and veg	getables		16
Curry		カレー	Beef cur	ry over rice			14
Katsu Curry		カツカレー	Beef cur	ry over deep fried breade	d pork and rice		18
Tontoro		豚トロ塩焼	Grilled b	erkshire pork cheek			16
<u>SUS</u>	SHI and SAS	SHIMI (Served w. soup)		<u>DO</u> I	NBURI (Se	erved w. soup & pickles)	
Sushi	鮨	Assorted sushi of the day	20	Katsu Don	カツ丼	Simmered pork cutlet, egg and onion over rice	12
Sashimi	刺身	Assorted sashimi of the day	20	Oyako Don	親子丼	Simmered chicken, egg and onion	12
Sushi & Sash	imi 鮨と刺身	Assorted sushi and sashimi	22	Shrimp Katsu Don		over rice Simmered shrimp, cutlet, egg and	14
3 Rolls	<b>券</b> 物	California, spicy tuna and alaskan	18	Sin mip Katsu Doll		onion over rice	

牛丼

天丼

鴨ねぎ丼

うな丼

Beef and onion over rice

Grilled eel over rice

Assorted tempura over rice

Grilled duck breast and scallion

Gyu Don

Ten Don

**Una Don** 

Pork and vegetable in curry noodle soup

Simmered duck and vegetable in udon or soba noodle soup

Noodle soup in pot with shrimp tempura, egg, chicken and vegetables

**NOODLE** (Choice of Udon or Soba \* Add \$2 for 2 inari sushi \* Add mini tekka don for \$5)

Tempura in noodle soup

Kamo Negi Don

California, spicy tuna and alaskan 18

バラちらし Assorted diced sashimi over su-

天ぷらうどん

カレーうどん

鴨南蛮

鍋焼き

Spicy Tuna Don スパイシー Garlic spicy tuna over sushi rice 15

3 Rolls

Tempura

Kamo Nanban

Nabeyaki Udon

Curry

Bara Chirashi

巻物

ツナ丼

# MASA SUSHI & GRILL

## **OPEN HOURS**

14

14

24

14

14

14

MON - THUR 12:00 - 2:00 5:00 - 9:00 12:00 - 2:00 FRI & SAT 5:00 - 9:00 5:00 - 9:00 **SUNDAY** 



81 West Allendale Ave. Allendale, NJ 07401 



**TAKE OUT MENU** 

#### **COLD APPETIZER**

10

14

Sesame Spinach - Boiled spinach in black sesame paste

Hijiki - Simmered hijiki seaweed with carrot and bean curd	7
<b>Sesame Chicken</b> - Shredded steamed chicken breast and sliced cucumbers in sesame vinaigrette	8
<b>Spicy Kani Salad</b> - Kanikama, cucumber, tempura crunch with spicy mayo	8
Tuna & Shrimp Avocado Boat - Chopped tuna and shrimp in avocado salad	14
<b>Tuna or Salmon Tartar</b> - Chopped salmon or tuna in orginal spicy sauce with avocado and tempura crunch	16
<b>Peppered Tuna Tataki</b> - Grilled peppered thin slice tuna with Ponzu sauce	16
Rainbow Cucumber wrap - Variety of sashimi wrapped in thin sliced cucumber	16
Carpaccio Tuna or Salmon - Thin sliced sashimi in citrus Ponzu wasabi sauce	16
T.Y.S. Sashimi - Tuna, yellowtail and salmon sashimi	16
Usuzukuri - Finely sliced fluke in citrus ponzu sauce	16
HOT APPETIZER  Edamame - Lightly salted steamed baby soybean	5
Edamame - Lightly salted steamed baby soybean	5
Shumai - Steamed shrimp dumpling	7
Young Eggplant with Yuzu Miso - Grilled eggplant and citrus yuzu miso sauce	8
Gyoza - Homemade beef dumpling	8
$\label{eq:crispy-spring-roll} \textbf{Crispy Spring Roll} \text{ -} \text{ Deep fried shrimp and vegetable spring roll}$	8
Tatsuta Age - Fried chicken breast thigh with citrus dipping sauce	10
<b>Shrimp Agedashi Tofu</b> - Fried tofu in broth with shrimp and scallions	8
Grilled Whole Squid - Japanese surume ika with ginger sauce	14
Wasabi Shumai - Strong wasabi flavor pork dumpling	8
<b>Spicy Chicken Tempura</b> - Chicken breast tempura w/ garlic spicy sauce	12
<b>Tempura</b> - Shrimp and vegetable tempura (only 3pc of shrimp tempura 12)	10
Popcorn Shrimp - Bite-sized breaded shrimp with spicy sauce	14
Grilled Duck - Grilled duck breast with fresh wasabi	14
Negimaki - Scallions rolled with thin sliced beef and grilled with teriyaki sauce	14

**Tontoro -** Grilled berkshire pork cheek

GRILL	
*Served with choice of miso soup or salad and rice	
<b>Chicken Teriyaki</b> - Grilled chicken house blended teriyaki with vegetables	26
Grilled Lamb Chop - Marinated New Zealand lamb chop with ginger sauce	32
<b>Salmon Teriyaki</b> - Grilled atlantic salmon in house blended teriyaki sauce	26
Beef Teriyaki - Grilled rib eye steak teriyaki with vegetables	32

32

Black Cod Misozuke - Marinated black cod in miso

#### **SOUP**

Miso Soup	3
Red Miso Soup with Top Neck Clam	5
Clear Soup with Clam	5
Spicy Seafood Broth in Pot (for 2)	18
<b>Nabeyaki Udon</b> - Noodle in pot with Shrimp Tempura, Chicken, Vegetables, Top Neck Clam and Egg	18
Rice	2
Brown Rice or Sushi Rice	3

#### **SALAD**

Field Greens - field greens salad w/ ginger dressing	6
Seaweed Salad - Marinated various seaweeds	7
$Avocado\ Salad\ \text{-}\ Sliced\ avocado\ in\ field\ green\ salad\ w/\ ginger\ dressing$	12
<b>Asian Grilled Chicken Salad</b> - Marinated spicy Asian style chicken breast over house greens	14
Calamari Salad - Seasoned fried calamari with field greens in house dressing	16
<b>Grilled Peppered Tuna Salad</b> - Grilled tuna and in house greens with Ponzu dressing	16

#### **FAVORITES**

<u>FAVORITES</u>	
*Served with rice and choice of miso soup or salad	
Vegetable Tempura - Assorted vegetable tempura	20
Mixed Tempura - 4 black tiger shrimp and vegetable tempura	24
<b>Shrimp Tempura</b> - 7 black tiger shrimp tempura	26
<b>Negimaki</b> - Scallion rolled with thin sliced beef with teriyaki sauce	28
<b>Tonkatsu</b> - Pork or chicken cutlet served with fine sliced japanese cabbage	26
Una Don - Grilled eel over rice	26
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	24
Sushi Deluxe - 10 pc sushi and tuna or california roll	28
Sushi for two - 20 pc sushi and spicy tuna and california roll	52
<b>Sushi and Sashimi Combo</b> - Assorted sashimi and 5 pc sushi and tuna roll	28
Roll Combo - California, spicy tuna, rainbow	24
Bara Chirashi - Assorted diced sashimi over sushi rice	24
Chirashi - Variety sashimi over sushi rice	28
Sashimi Regular - Assorted sashimi	28
TYS Sashimi or Sushi - Tuna, yellowtail, salmon sashimi or sushi	29
<b>Tuna or Salmon -</b> Fresh tuna or salmon sashimi over sushi rice bowl	28
Omakase - Leave it to the chef, sushi only sashimi only sushi and sashimi Star	t 65
Omakase Course - Soup. Salad. Appetizer. Sashimi & Sushi. Dessert (order need to be placed 2 days in advance)	rt 90
ORIGINAL ROLLS	
<b>81 Allendale</b> - Salmon, crab, salmon skin, avocado, cream cheese, asparagus and katsu crunch	16

<b>81 Allendale</b> - Salmon, crab, salmon skin, avocado, cream cheese, asparagus and katsu crunch	16
$\pmb{Cajun}$ - Spicy tuna, yellowtail, to biko and scallion topped with cajun shrimp	18
<b>Ocean Eleven</b> - shrimp tempura, avocado, tuna and tobiko roll wrapped in soy paper	18
Lucky Strike - Spicy tuna, tempura crunch, avocado roll top eel and salmon	18
<b>Masa Rainbow</b> - Tuna, salmon, shrimp, yellowtail, eel, crab, avocado, tobiko and cucumber	20
<b>Crazy</b> - Tuna, yellowtail, tempura crunch, Top chopped tuna, scallion, spicy sauce and tobiko	20

#### **FAVOURITE ROLLS**

Oshinko - Pickled Radish	6
Umeshiso - Mint Leaves with Plum Paste	6
Kappa Maki - Cucumber	6
California Roll - Crab Stick, Avocado and Cucumbers	7
Tekka Maki - Tuna	8
Philadelphia - Cream Cheese, Smoked Salmon and Avocado	9
Spicy Tuna Roll - Tuna, Scallions, Original Spicy Sauce	9
Spicy Salmon Roll - Salmon, Scallions, Orignal Spicy Sauce	9
<b>Boston</b> - Shrimp, Cucumber, Lettuce with Mayo	9
Alaskan Roll - Salmon, Avocado, Cucumber	9
Salmon Skin - Salmon Skin, Cucumber, Scallions	9
<b>Mexican Roll</b> - Tuna, Avocado, Tempura crunch and Japanese Spice	9
Negihama - Yellow Tail & Scallion	9
<b>Eel Avocado or Cucumber</b> - Grilled Eel with Sweet Eel Sauce	10
Futomaki - Big Roll with Egg & Vegetables	12
<b>Shrimp Tempura</b> - Shrimp Tempura, Avocado, Cucumber, Tobiko	14
Spider Roll - Softshell Crab, Avocado, Cucumber, Tobiko	15
<b>Dragon Roll</b> - Eel, Cucumber wrapped in Avocado	15
Rainbow Roll - California wrapped with variety Fish	15
Negitoro - Fatty Tuna with Scallion	MP

#### **SUSHI - SASHIMI A LA CARTE**

Tuna - Maguro	3.5	Smelt Roe - Tobiko	3.5	
Salmon - Sake	3.5	Octopus - Tako	3.5	
Fluke - Hirame	3.5	Crab Fish Cake - Kanikama	2.5	
Shrimp - Ebi	3.5	Fatty Tuna - Toro	MP	
<b>Eel</b> - Unagi	4	Albacore Tuna - Binchomaguro	o <b>3</b>	
<b>Squid</b> - Ika	3	$\mathbf{Egg}$ - Tamago	3	
Scallop - Hotate	5	Spanish Mackerel - Sawara	3	
Sea Urchin - Uni	MP	Sweet Shrimp - Botan Ebi	6	
Salmon Roe - Ikura	8			
Live scallop/Live Abalone/Live Orange clam M				

### **Freshly Imported from Japan**

Horse Mackerel - Aji	5
Yellowtail - Hamachi	4
Japanese Herring - Kohada	4
Japanese Mackerel - Masaba	5
Sea Eel - Anago	5
Sardine - Iwashi	5
Red Snapper - Madai	5
Amber Jack - Kanpachi	5
Flying Fish - Tobiuo	5