

# RESTAURANT WEEK 2010

## \$35.01 Pre-Fixe Menu | January 17th-23rd

*please select one item from each section*

*(excludes signature drinks)*

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



### First Selection

#### 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

#### Tom Yum Soup

coconut milk / chicken adobado / masa dumplings / thai basil

#### Hot & Sour Egg Drop Soup

chive shrimp dumplings / scallop sausage / wood ear mushroom

#### Masa Chicken Salad

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

#### Baby Spinach Salad

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

#### Hijiki Seaweed-Jicama Salad

sesame / chayote / daikon sprouts

#### Shrimp Ceviche

yuzu/ melon / orange /cilantro / serrano chili

#### Tuna Tiradito

pineapple / coconut milk / cilantro / pico de gallo

### Second Selection

#### 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

#### Carne Noodles\*

snow peas / smoked brisket / shrimp / poached egg

\*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

#### Fried Tofu

sautéed spinach / sweet & spicy chile sauce

### Third Selection

#### Meat & 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

##### Smoked Wagyu Brisket Medallions

wasabi parsnip puree / tat soi / hot & sour / truffled huitlacoche

#### Seafood

##### Crispy Crab Won Ton Rolls

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

##### Wok steamed mussels

chipotle-miso broth / ginger / scallion / bacon

##### Salt & Pepper 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

#### Salted Caramel Chocolate Flan

homemade s'mores / spicy peanuts / blood orange reduction

#### Molten Spicy Chocolate Cake

gingered strawberries/ orange tapioca/ strawberry sorbet

#### House Churned Ice Cream & Sorbet

flavors vary daily / ask server for details

### SIGNATURE DRINKS

#### Tamarind Margarita

Herradura Reposado / tamarind / fresh lime juice 10

#### Margarita Traditional

El Jimador blanco/ simple syrup / fresh lime juice 9

#### Orange Fizz

Svedka clementine vodka /orange juice / soda / fresh lemon juice 8

#### Lemon Lager

Dos Equis / lemon-basil simple syrup / st germain liquor 8

#### Mojito Especial

Patron Pyrat Rum/ brown sugar / mint / lime 11

#### Red Star

Herradura Reposado / Chambord / blackberry puree / lime 12

#### Mojito Traditional

Bacardi Castillo rum / lime / mint / simple syrup 9

#### Patron Paloma

Patron reposado / fresh lime juice / grapefruit soda 12

#### Passion

Grey Goose Pear / Passion Fruit / agave nectar 11

#### Strawberry Lemonade

House Vodka / fresh strawberry puree / fresh lemon juice 7

#### Red Sangria

7/22

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.

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