

**Bar Masa  
Spring**

**Chilled**

Naked oyster in mizore citrus sauce	26
Nantucket scallop, sweet shrimp, & jalapeno ceviche	28
Tai sea bream with summer truffle	48
Hirame with spicy cucumber vinaigrette	28
* Aji shiso tataki with ginger	24
Kanpachi jalapeno with fried potato julienne	28
Fresh Wasabi tuna	28
Spicy tuna tataki	28
Toro tataki	68
Seared beef sashimi with garlic soy	38
Toro tartare with caviar	68

**Salad**

*Cold*

Wasabicress, beets & chikuwa with wasabi dressing	18
Alga, wakame sunomono	18
Spicy cucumber tataki	16
Soba, mizuna & walnuts with white sesame sauce	18
Sweet tomato, tofu, and avocado	24

*Warm*

Grilled yuba with mizuna	18
Spicy sizzling tofu with mushrooms/ground chicken	18/24
Hijiki & root vegetables	18
Tofu & eggplant agedashi	18
* Spicy basil mung bean noodle	18
* Grilled octopus with kidney beans	18
Bean curd & daikon julienne	12

**Shaboo**

Toro	58
Lobster & foie gras	55
Victoria beef	55

**Braised**

Short rib with tosazu vinaigrette	28
Victoria beef sukiyaki/with foie gras	48/68
Black cod with daikon	34

**Soup**

Nameko & tofu miso soup	12
Clear fish soup	18

\* New Seasonal Items

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**Hibachi Grilled**

Scottish langoustine	26
Sizzling spicy octopus	24
Sizzling popcorn shrimp with cilantro	24
* Sizzling naked oyster	28
* Sizzling "Shirauo" ice fish with cherry shrimp	28
* Sizzling Razor clam with seabans	18
Fresh unagi with salt or kabayaki sauce	38
White miso cod or cod collar	34
Yellowtail or snapper head with collar	28
BBO toro suji on bibb lettuce	18
Baby back ribs	24
Bluefin tuna steak	38
* Nothing special just squid legs	16
Chicken yakitori skewers	18
Spicy chicken wings	18
Peking duck with foie gras in miso crepe	26
Victoria beef skewers with yuzu spice	25
BBO Lamb	24
Victoria beef garlic soy steak	68
* Goby fish	28/54
Victoria beef tataki/with summer truffle	80/120

**Grilled Vegetables**

Sizzling asparagus with morel mushrooms	18
Baby shishito pepper	12
* Fava beans	18
Maitake mushroom/ with summer truffle	28/48
Nasu eggplant with yuzu miso	18
Yuba with yuzu miso	18

**Fried**

Calamari with onion rings and jalapeno salt	18
Spicy dancing shrimp & lotus	26
Popcorn shrimp with Romesco sauce	24
* Soft shell crab with yomogi green	28
Seafood & vegetable tempura	28
* Fish and chips	24
Garlic chicken karaage	18

**Rice**

Uni risotto with mushroom w/ summer truffle	48/68
Lobster risotto with royal trumpets/with summer truffle	38/58
Peking duck with foie gras fried rice	28
Victoria beef & garlic fried rice	28
Baby shrimp fried rice	24
* Spring vegetable "Congee"	18
Grilled unagi rice	38
Victoria sukiyaki rice topped with poached egg	34
Steamed salmon rice with ikura and wasabi	28
Dill with caviar fried rice	58
Summer truffle fried rice	68

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<b>Seasonal sushi tasting</b>	<b>98</b>
<b>Seasonal sashimi tasting</b>	<b>98</b>

**Rolls**

Spicy tuna with fresh green chili	18
Spicy grilled toro suji with scallion	21
Grilled unagi with avocado	28
Sweet shrimp with uni sotomaki	32
Kanpachi jalapeno sotomaki with spicy potato julienne	24
Victoria beef sotomaki with black trumpet mushroom	34
Yellowtail with scallion	18
Masa "Toro Toro"	68
Masa toro with caviar	240
* Soft shell crab	28
Alaskan king crab California roll/ with tobiko	28/32
Akami tuna with avocado	18
Seared salmon with avocado and tempura flakes	18
Lobster or shrimp tempura	26/18
Sushi canapé	48
<i>Tuna tartare &amp; caviar</i>	<i>Kanpachi &amp; summer truffle</i>
<i>Scallop &amp; shrimp</i>	<i>Salmon &amp; white onion</i>

**Vegetable rolls**

Grilled yuba	18
Creamy miso tofu with avocado	18
Grilled maitake mushroom with summer truffle	38
Ume shiso with lotus wrap (4 pieces)	18
Avocado & cucumber	14

**Udon or Soba**

Victoria beef sukiyaki udon	34
Spicy chicken misoyaki udon	18
Spring mushroom	24
Victoria beef & mochi	28
Shrimp & vegetable tempura	24
Nabeyaki ( <i>udon only</i> )	24
Cold Yamagata soba with tempura	28

**Yakisoba and Pasta**

Uni pasta with cauliflower puree w/ summer truffle	48/68
Victoria beef & bean sprout yakisoba	28
Mushroom soy yakisoba	24