



Masa

Sushi & Ramen

www.masasushiramen.com

Follow us on Social Media @masasushiramen



Appetizers

*Sashimi Island	18
<i>tuna, salmon, yellowtail, white fish, shrimp, tamago avocado, daikon, wasabi yuzu sauce, shichimi, red tobiko</i>	
*Truffle Tuna	15
<i>seared pepper tuna with truffle ponzu salsa, cilantro, black caviar</i>	
*Shichimi Salmon	15
<i>salmon belly with shichimi, parsley, wasabi yuzu, scallion, yuzu tobiko</i>	
*Yellowtail Carpaccio	15
<i>yellowtail with mango jalapeño salsa, ponzu</i>	
*Scallop Crudo	15
<i>hokkaido scallops with fried garlic, lava salt, Japanese yuzu sauce</i>	
Takoyaki	10
<i>fried ball shaped, octopus, green onion, batter, topped with furikake, takoyaki sauce, 6pcs</i>	
Hamachi Kama	16
<i>grilled yellowtail collar with salt, pepper, ponzu</i>	
Tempura Salmon	18
<i>tempura salmon with eel sauce, sweet chili, scallion, masago</i>	
Jalapeño Bombs	14
<i>tempura jalapeños stuffed with cream cheese, spicy tuna, crab meat, ponzu sauce, eel sauce, spicy aioli, crispy shallots, scallion, tobiko</i>	
Chicken Robata	9
<i>fried chicken, assorted Japanese spices, 2pcs</i>	
Sea Salt Edamame v.	7
<i>steamed soy beans with sea salt</i>	
Chili Garlic Edamame v.	9
<i>steamed soy beans with chili garlic</i>	
Vegetable Tempura v.	9
<i>tempura fried assorted vegetables</i>	
Ebi Tempura	10
<i>tempura deep fried shrimp, 4pcs</i>	
Ebi & Vegetable Tempura	16
<i>tempura fried shrimp (4pcs) and assorted vegetables</i>	
Softshell Crab Tempura	14
<i>tempura softshell crab, tonkatsu sauce</i>	
Tempura Enoki Mushroom v.	10
<i>deep fried enoki mushroom</i>	

Ikayaki	14
<i>grilled whole squid with eel sauce, sesame seeds bonito flakes</i>	
Popcorn Chicken	12
<i>fried bite-sized chicken, assorted Japanese spices, spicy aioli on the side</i>	
Tempura Chicken	8
<i>deep fried white meat chicken</i>	
Fried Calamari	10
<i>deep fried baby squid with sweet chili sauce</i>	
Fried Tofu v.	8
<i>tempura tofu with spicy aioli, wasabi aioli</i>	
Rock Shrimp	10
<i>tempura shrimp with spicy aioli, wasabi aioli</i>	
Shishito Pepper v.	10
<i>seared shishito peppers with garlic soy, shichimi</i>	
Pork Belly Buns	12
<i>marinated pork belly, steamed buns, pickled radish, cilantro, 2pcs</i>	
Eel Buns	13
<i>grilled eel, steamed buns, cucumber, crispy shallots, 2pcs</i>	
Shrimp Shumai	10
<i>pan fried shrimp shumai, 8pcs</i>	
Pork / Shrimp Gyoza	10
<i>pan fried Japanese pork / shrimp dumpling, 6pcs</i>	

Salads

Green Salad v.	5
Squid Salad	9
Seaweed Salad v.	8
Avocado Tomato Salad v.	10
<i>avocado, lettuce, mixed greens, tomato, with ginger dressing</i>	
Tempura Chicken Salad	12
<i>tempura chicken, eel sauce, lettuce, mixed greens, cucumber, tomato, with ginger dressing</i>	
Masa House Salad	12
<i>avocado, cucumber, tomato, mixed greens, seaweed salad, crab meat, shrimp, with ginger dressing</i>	
Baby Tako Salad	11
<i>marinated baby octopus with sweet chili sauce</i>	
Kani Salad	9
<i>crab meat. cucumber. masago. scallion. tempura</i>	

Soups

Miso Soup v.	4
<i>tofu, seaweed, scallions</i>	
Onion Soup	4
<i>beef stock crispy shallots, mushroom, scallions</i>	

Classic Rolls

*Tuna Roll	9	California Roll	10
		<i>crab meat, avocado, cucumber</i>	
*Spicy Tuna Roll	9		
*Salmon Roll	9	*Philadelphia Roll	10
		<i>smoked salmon, cream cheese, cucumber</i>	
*Spicy Salmon Roll	9	Tempura Philly Roll	13
*Yellowtail Scallion Roll	9	<i>tempura roll, smoked salmon, cream cheese, cucumber</i>	
		<i>spicy aioli, eel sauce</i>	
*Spicy Yellowtail Roll	9	*Alaska Roll	10
Cucumber Roll <i>v.</i>	8	<i>salmon, avocado, cucumber</i>	
Avocado Roll <i>v.</i>	8	AAC Roll <i>v.</i>	10
Oshinko Roll <i>v.</i>	8	<i>avocado, asparagus, cucumber</i>	
*Tuna Cucumber Roll	9	*Naruto Roll	13
*Tuna Avocado Roll	10	<i>tuna, salmon, crab meat, avocado wrapped with</i>	
*Salmon Cucumber Roll	9	<i>cucumber, ponzu sauce</i>	
*Salmon Avocado Roll	10	Tempura Shrimp Roll	11
Eel Cucumber Roll	9	<i>tempura shrimp, avocado, cucumber, masago, eel</i>	
Eel Avocado Roll	10	<i>sauce</i>	
Tofu Skin Avocado Roll <i>v.</i>	9	Spider Roll	14
Spicy Crab Meat Roll	9	<i>tempura soft shell crab, cucumber, lettuce, masago,</i>	
Salmon Skin Cucumber Roll	9	<i>eel sauce</i>	
Tempura Sweet Potato Roll <i>v.</i>	9	Crunch Roll	11
Tempura Asparagus Roll <i>v.</i>	9	<i>tempura shrimp, crab meat, spicy aioli, eel sauce</i>	
		Crazy Roll	14
		<i>tempura roll, crab meat, white fish, scallion, eel sauce,</i>	
		<i>sweet chili, masago, crispy shallots</i>	
		Fire Hot Roll	14
		<i>tempura roll, spicy crab meat, cream cheese,</i>	
		<i>avocado, jalapeño, topped with spicy aioli, eel sauce,</i>	
		<i>kimchi yuzu, scallion, masago</i>	
		Volcano Roll	16
		<i>tempura roll, tuna, salmon, yellowtail, avocado, spicy</i>	
		<i>aioli, eel sauce, honey wasabi, tempura crunch</i>	

V.=Vegetarian

* Item contains raw or undercooked ingredients consuming raw or undercooked food may increase the risk the foodborne illness.

Special Rolls

*Masa Special	19	Raleigh	20
<i>spicy tuna, avocado, eel, salmon, tuna, asparagus, furikake, topped with eel sauce, spicy aioli, rice tobiko</i>		<i>baked roll with spicy kingcrab, shrimp, avocado, topped with spicy scallops, eel sauce, scallion, black tobiko</i>	
*Blue Ridge	22	*Wake Forest	20
<i>spicy tuna, avocado, apple, topped with torched bluefin o-toro, salmon belly, eel sauce, mango salsa, kizami wasabi</i>		<i>tuna, salmon, yellowtail, avocado, tamago, ikura furikake, wasabi yuzu sauce</i>	
*Triangle	19	Lobster	20
<i>tuna, salmon, yellowtail, topped with avocado, tobiko, crispy shallots, wasabi yuzu sauce</i>		<i>tempura lobster, mango, asparagus, lettuce, avocado wrapped in pink soy paper, mango sauce, sumiso, eel sauce, red and yuzu tobiko</i>	
*Reckless	19	*Amazon	16
<i>tuna, salmon, apple, avocado, topped with torched yellowtail, eel sauce, wasabi tobiko, crispy shallots</i>		<i>salmon, apple, spicy tuna, tempura fish, avocado wrapped in green soy paper, eel sauce, spicy aioli, honey wasabi, furikake</i>	
*Chapel Hill	16	Old Apex	19
<i>spicy tuna, avocado, apple, topped with salmon, sweet aioli, spicy miso, serrano pepper</i>		<i>lobster salad, avocado, mango, cucumber, tempura shrimp wrapped in sesame soy paper, sweet aioli, spicy aioli, eel sauce red, black tobiko</i>	
*Smoky Mountain	16	*High House	18
<i>smoked salmon, cream cheese, cucumber, topped with seared albacore tuna, honey wasabi, tempura crunch, scallion</i>		<i>tempura softshell crab, lettuce, cucumber, topped with salmon, tuna, avocado, spicy miso, eel sauce, red tobiko</i>	
*Rainbow	16	*Cary Town	19
<i>crab meat, avocado, cucumber, topped with tuna, salmon, yellowtail, shrimp, masago</i>		<i>spicy salmon, avocado, mango, topped with seared salmon belly, lemon, ikura, parsley, eel sauce, sumiso</i>	
Dragon	16	*NC-55	16
<i>grilled eel, cucumber, topped with avocado, masago, eel sauce</i>		<i>tempura shrimp, apple, avocado, topped with spicy tuna, eel sauce, wasabi aioli, spicy aioli, red tobiko, scallion</i>	
*Amazing Tuna	16	*Phoenix	16
<i>spicy tuna, avocado, topped with pepper tuna, cilantro mango sauce, eel sauce, black tobiko</i>		<i>tempura jalapeños, spicy tuna, cream cheese, crab meat, apples, topped with spicy salmon, eel sauce, honey wasabi, spicy aioli, red tobiko</i>	
Green Level v.	16	*Diamond	16
<i>tempura sweet potato, asparagus, mango, topped with avocado, mango sauce, rice tobiko</i>		<i>spicy crab meat, asparagus, avocado, topped with seared scallops, kimchi yuzu, mango salsa</i>	
Kildaire Farm	16	*Walnut Street	16
<i>spicy crab, avocado, apple, topped with tempura salmon, eel sauce, sweet chili sauce, green tobiko</i>		<i>spicy salmon, tempura asparagus, topped with pepper tuna, avocado, eel sauce, sweet chili sauce, crunchy walnuts</i>	
Durham	16	Tar Heels	16
<i>spicy crab meat, cucumber, topped with eel, avocado, furikake, eel sauce</i>		<i>tempura shrimp, spicy crab meat, topped with lobster salad, avocado, eel sauce, spicy aioli, scallion, red tobiko</i>	
*Marvel	16	*Wolfpack	16
<i>spicy tuna, tempura shrimp, topped with spicy crab meat, sweet aioli, eel sauce, red tempura crunch</i>		<i>spicy tuna, apple, fried yellowtail, topped with tuna, kimchi yuzu, red tempura crunch</i>	
*Mango	17		
<i>salmon, avocado, crab meat, topped with fresh mango, mango sauce, rice cracker</i>			
*Sweet Heart	16		
<i>spicy tuna, crispy shallots, topped with tuna, spicy aioli, spicy miso, heart shaped</i>			

Masa Nigiri

(nigiri with real wasabi, brushed with chef's special soy sauce, special topping 1 pc/1 order)

*Fatty Tuna (O-Toro)	16
<i>kizami wasabi, gold flakes, black tobiko</i>	
*A5 Wagyu	15
<i>seared, chili garlic</i>	
*Tuna (Akami)	6
<i>pepper butter shitake mushroom</i>	
*Salmon (Sake)	6
<i>crispy tomato, scallions</i>	
*Salmon Belly	6
<i>seared with spicy aioli, crispy shallots, ikura, scallions</i>	
*Yellowtail (Hamachi)	6
<i>spicy crunch garlic</i>	
*Amberjack (Kampachi)	7
<i>yuzu kosho, crispy garlic</i>	
*Hokkaido Scallop (Hotate)	7
<i>lime zest, lime juice, lava salt</i>	
*Black Sea Bream (Kurodai)	7
<i>yuzu marmalade, sea salt, lime juice</i>	
*Striped Bass (Suzuki)	6
<i>mango japapeno salsa</i>	

Nigiri and Sashimi

(A La Carte 1 pc/1 order)

*Tuna (Akami)	5
*Albacore Tuna	5
*Fatty Tuna (O-Toro)	15
*Salmon (Sake)	5
*Salmon Belly	5
*Smoked Salmon	5
*Salmon Roe (Ikura)	5
*Yellowtail (Hamachi)	5
*Amberjack (Kampachi)	6
*Striped Bass (Suzuki)	5
Eel (Unagi)	5
*Sea Bream (Madai)	6
*Black Sea Bream (Kurodai)	6
*Sea Urchin (Uni)	MP
Shrimp (Ebi)	5
*Sweet Shrimp (Amaebi)	9
*Scallop (Hotate)	6
*Live Scallop	MP
*Squid (Ika)	5
Crab Meat (Kani)	5
*Smelt Roe (Masago)	5
*Mackerel (Saba)	5
Egg Custard (Tamago)	5
*Flying Fish Egg (Tobiko)	5
Tofu Skin (Inari) <i>v.</i>	5

Sides

Sushi Rice	5
Pickled Kizami Wasabi	3
Fresh Wasabi	3

V.=Vegetarian

* Item contains raw or undercooked ingredients consuming raw or undercooked food may increase the risk the foodborne illness.

Sushi Bar Entrees

(served with miso soup or ginger salad)

- *Omakase Nigiri** 52
8 piece chef's choice of the freshest nigiri with real wasabi, brushed with housemade soy sauce, special topping, tamago, spicy tuna hand roll
- *Sushi & Sashimi Plate** 49
5 piece nigiri, 10 piece sashimi with spicy tuna roll
- *Sushi Plate** 42
9 piece chef's choice of the freshest nigiri with tuna roll
- *Sashimi Plate** 49
15 piece chef's choice of the best cut raw fish
- *Chirashi** 42
8 piece chef's choice sashimi with kani, oshinko, shrimp, tamago on sushi rice
- Unagi Don** 40
8 piece grilled eel on seasoned sushi rice
- *Salmon Don** 40
8 piece salmon on seasoned sushi rice
- *Trio Sushi** 42
3 pieces each of tuna, salmon, yellowtail nigiri
- *Trio Sashimi** 42
3 pieces each of tuna, salmon, yellowtail sashimi
- *Sushi & Sashimi Boat** 82
10 piece nigiri, 12 piece sashimi, sweet heart roll, california roll

V.=Vegetarian

* Item contains raw or undercooked ingredients consuming raw or undercooked food may increase the risk the foodborne illness.

Ramen

Tonkotsu	17
<i>milky pork bone broth with chasu (pork), bok choy, wood ear mushroom, *soy marinated soft boiled egg, bean sprouts, black garlic oil, scallion, nori</i>	
Spicy Tonkotsu	17
<i>chili oil, milky pork bone broth with chasu (pork), bok choy, wood ear mushroom, *soy marinated soft boiled egg, bean sprouts, black garlic oil, scallion, nori</i>	
Tonkotsu Chicken	17
<i>milky pork bone broth with tempura white meat chicken, bok choy, wood ear mushroom, *soy marinated soft boiled egg, bean sprouts, black garlic oil, scallion, nori</i>	
Tempura Shrimp Udon	16
<i>chicken broth seasoned with soy sauce, topped with tempura shrimps, pickled bamboo, bean sprout, *soy marinated soft boiled egg, scallion, nori, narudo</i>	
Tempura Chicken	16
<i>light brown chicken broth seasoned with soy sauce, topped with tempura chicken, pickled bamboo, bean sprout, *soy marinated soft boiled egg, scallion, nori</i>	
Shoyu	16
<i>light brown chicken broth seasoned with soy sauce, topped with chasu (pork), enoki mushroom, pickled bamboo, wood ear mushroom, *soy marinated soft boiled egg, scallion, nori</i>	
Spicy Tantan	16
<i>light brown chicken broth with sesame, peanut paste, spicy oil, spicy ground pork, enoki mushroom, *soy marinated soft boiled egg, bean sprout, scallion, nori</i>	
Miso	16
<i>miso broth topped with spicy ground pork, enoki mushroom, corn, *soy marinated soft boiled egg, bean sprouts, scallion, nori</i>	
Miso Tofu v.	15
<i>miso broth topped with tempura tofu, bok choy, corn, enoki mushroom, bamboo, bean sprouts, scallion, nori</i>	
Curry Vegetarian v.	15
<i>fragrant veggie red curry broth with tempura tofu, bok choy, corn, enoki mushroom, bamboo, bean sprouts, scallion, nori</i>	
Curry Chicken	17
<i>veggie broth with tempura white meat chicken, bok choy, corn, enoki mushroom, bamboo, bean sprouts, scallion, nori, *soy marinated soft boiled egg</i>	

Steak	19
<i>brown chicken broth seasoned with soy sauce, topped with Hibachi Steak, pickled bamboo, bean sprout, bok choy, *soy marinated soft boiled egg, scallion, nori</i>	
Spicy Kimchi Seafood	19
<i>brown chicken broth seasoned with soy sauce, with shrimp, scallop, mussel, *soy marinated soft boiled egg, Korean Kimchi, bean sprouts, pickled bamboo, black garlic oil, scallion, nori</i>	
Spicy Curry Seafood	19
<i>red curry veggie broth with shrimp, scallop, mussel, *soy marinated soft boiled egg, bean sprouts, bamboo, black garlic oil, scallion, nori</i>	

Yakisoba

(Japanese stir-fried noodle with cabbage, carrot, shiitake mushroom, white onion, bean sprout in sweet-salty sauce, finished with kizami nori, scallion and roasted sesame seeds; served with miso soup on the side; substitute for rice noodle, or udon noodle \$2)

Hibachi Steak Yakisoba	19
Grilled Shrimp Yakisoba	19
Chasu Kimchi Yakisoba	19
Fried Chicken Yakisoba	17
Tempura Tofu Yakisoba v.	17

Add-ons

Grilled steak	10
Grilled shrimp(3 pcs)	6
Chasu (2 pcs)	6
Tempura shrimp (2 pcs)	5
Tempura chicken	5
Ground pork	4
Tempura tofu	4
Kimchi	4
Tempura enoki mushroom	3
*Soft boiled egg	2
Wood ear mushroom	2
Bean sprouts	2
Bok choy	2
Bamboo	2
Corn	2
Fish cake	2
Extra broth	5
Extra noodle	4
Sub rice noodle	2

v.=Vegetarian

* Item contains raw or undercooked ingredients consuming raw or undercooked food may increase the risk the foodborne illness.

Lunch Menu

11am-3pm weekdays only
except holidays

served with miso soup or ginger salad

Any 2 Rolls \$18 Any 3 Rolls \$22

- *Tuna Roll
- *Salmon Roll
- *Yellowtail Scallion Roll
- Cucumber Roll *v.*
- Avocado Roll *v.*
- California Roll
- *Philadelphia Roll
- AAC Roll *v.*
- *Tuna Avocado Roll
- *Tuna Cucumber Roll
- *Salmon Avocado Roll
- *Salmon Cucumber Roll
- Eel Avocado Roll
- Eel Cucumber Roll
- *Spicy Tuna Roll
- *Spicy Salmon Roll
- Spicy Crab Meat Roll
- Tempura Sweet Potato Roll *v.*
- Tempura Shrimp Roll

- *Sushi Lunch 20
5 piece chef's choice nigiri, california roll

- *Sashimi Lunch 24
8 piece chef's choice sashimi

- *Sushi & Sashimi Lunch 27
4 piece nigiri, 6 piece sashimi, tuna roll

- *Chirashi Lunch 25
*6 piece chef's choice sashimi with kani, oshinko,
shrimp, tamago on sushi rice*

V.=Vegetarian

* Item contains raw or undercooked ingredients consuming raw or undercooked food may increase the risk the foodborne illness.

Non-Alcoholic Drink

Soft Drinks	3
<i>Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Lemonade Dr Pepper, Sunkist, Ginger Ale</i>	
Iced Tea	3
<i>Sweet, Unsweet</i>	
Hot Tea	3
<i>Jasmine, Green</i>	
Thai Tea	5
Ramune Japanese Soda	5
<i>Original, Strawberry, Grape, Peach, Lychee, Orange, Melon</i>	
Sparkling Water	5

Wine

Sparkling

La Marca Prosecco 187ml	12
<i>opening with aromas of fresh-picked citrus and honeysuckle blossoms. The crisp, clean palate brings fruity flavors of green apple, juicy peach and ripe lemon, framed by hints of minerality. The finish is light and refreshing with a tantalizing hint of sweetness.</i>	
Mio Sparkling Sake 300ml	18
<i>refreshing, fruity and unique sweet aroma. Crafted in the traditional brewing style, with rice, water and Koji. Mio appeals to a wide range of tastes.</i>	

Whites

Canyon Road Pinot Grigio	6/25
<i>medium-bodied with rich flavors of apple and pear complemented by hints of floral for a crisp clean finish.</i>	
Four Vines Naked Chardonnay	8/30
<i>aromas of lemon meringue, nectarine, and a nuance of lightly toasted marshmallow leading to a taste of lemon curd with slightly toasted caramelized nectarine, freshly ground cloves and cinnamon.</i>	
J. Vineyards Pinot Gris	14/56
<i>a fragrant note of jasmine, fresh flowers and fresh pineapple. Fresh and crisp on the palate.</i>	
Hakutsuru Plum Wine	10/35
<i>a pleasing fruity plum aroma characterizes this semi-sweet wine with slightly tart, bright and tangy notes.</i>	

Reds

Canyon Road Pinot Noir	6/23
<i>medium-bodied wine with aromas of cherries and raspberries and accents of spice and vanilla. This smooth wine has a silky finish.</i>	
Avalon Red Blend	8/30
<i>big, bold and jammy blackberry, cherry fruit flavors mingle with a hint of black peppers spice on the palate followed by supple tannins and a long, smooth finish.</i>	
Storypoint Cabernet Sauvignon	11/39
<i>layers of delicious flavor from each region integrate with notes of nutmeg and vanilla.</i>	
Location CA	15/60
<i>aromas of blueberry compote, maraschino cherries, brambly raspberry and a touch of licorice and tomato leaf. The palate is silky smooth, almost slippery, with bursting flavors of ripe strawberry, red plum, kirsch and graham cracker.</i>	

Beer

Asahi 12oz	6
Kirin 12oz	6
Orion 12oz	6
Sapporo 12oz/22oz	6/12

Sake

Shochikubai Hot/Cold Sake 8oz	10
<i>mild, clean, warming & wonderful, this dry junmai is perfect with a large variety of Japanese specialties.</i>	
Hakutsuru Draft Sake 6oz/300ml/720ml	8/13/33
<i>fruity yet dry in a classic Japanese style, aromas of sweet rice, nuts and barely-ripe pear, with green melon, young coconut and light cream on the palate. Vibrant, light, fresh, and smooth.</i>	
Hakutsuru Sayuri Nigori Sake 300ml	18
<i>hints of white grape and elements of cherry blossom tie in seamlessly to create a lush, creamy saké with a deliciously smooth finish.</i>	
Dassai 45 Junmai Daijingo 6oz/300ml/720	25/35/75
<i>a refreshing, engaging, round flavor are what make the full-bodied Dassai 45 such a popular, well-known, and delicious sake to experts and consumers in Japan and overseas.</i>	
Suigei Shuzo Drunken Whale 6oz	12
<i>a reserved aroma, gentle rice notes, perfect acidity and a fine finish combine to create the unique flavor profile of Suigei Tokubetsu Junmai.</i>	
Kikusui Shuzo Junmai Ginjo 6oz/300ml/720ml	12/22/52
<i>light and comfortably dry premium Sake with the aroma of fresh cantaloupe and banana followed by medium body bringing refreshing mandarin orange like overtones fruity aromas and flavors of ripe banana, vanilla, melon, strawberry, and creamy sweet rice custard.</i>	
Sho Chiku Bai Nigori Sake 375ml	16
<i>fruity aromas and flavors of ripe banana, vanilla, melon, strawberry, and creamy sweet rice custard.</i>	
Kubota Senju Ginjo 300ml	24
<i>gentle and enticing aromas of sweet pea, melon and essence of vanilla yogurt lead into soft silky sips and a short but delectable semi-dry finish.</i>	

*20% Gratutiry added to parties of five or more

Dessert

Mochi Ice Cream	7
<i>mango, green tea, red bean, vanilla, strawberry</i>	
<i>2pcs</i>	
Green Tea Ice Cream	7
Red Bean Ice Cream	7
Vanilla Ice Cream	7
Tempura Ice Cream	10
<i>deep fried vanilla ice cream with pound cake</i>	
Lava Chocolate Cake	12
<i>rich chocolate flavor cake filled with dark chocolate</i>	
<i>truffle and drizzled with chocolate syrup, served</i>	
<i>with a scoop of creamy vanilla ice cream</i>	
Matcha Cheesecake	12
<i>creamy, rich matcha flavor cheesecake with matcha</i>	
<i>pocky, chocolate syrup, matcha powder, 2pcs</i>	