



Masa

Sushi & Ramen

[www.masasushiramen.com](http://www.masasushiramen.com)

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# Appetizers

<b>*Sashimi Island</b>	17
<i>tuna, salmon, yellowtail, white fish, shrimp, tamago avocado, daikon, wasabi yuzu sauce, shichimi, red tobiko</i>	
<b>*Truffle Tuna</b>	15
<i>seared pepper tuna with truffle ponzu salsa, cilantro, black caviar</i>	
<b>*Shichimi Salmon</b>	15
<i>salmon belly, shichimi, parsley, wasabi yuzu, scallion, yuzu tobiko</i>	
<b>*Yellowtail Carpaccio</b>	15
<i>yellowtail with mango jalapeño salsa, ponzu sauce</i>	
<b>*Usuzukiri</b>	14
<i>thinly sliced white fish with ponzu salsa, daikon, scallions</i>	
<b>Hamachi Kama</b>	16
<i>grilled yellowtail collar, salt, pepper with ponzu</i>	
<b>Tempura Fish</b>	14
<i>tempura white fish with eel sauce, spicy aioli, sweet chili, scallion, masago</i>	
<b>Jalapeño Bombs</b>	13
<i>tempura jalapeño stuffed with cream cheese, spicy tuna, crab meat, ponzu sauce, eel sauce, spicy aioli, crispy shallots, scallion, tobiko</i>	
<b>Chicken Robata</b>	9
<i>grilled chicken, scallion, japanese spices, 2pcs</i>	
<b>Sea Salt Edamame</b>	7
<i>steamed soy bean with sea salt</i>	
<b>Chili Garlic Edamame</b>	8
<i>steamed soy bean with chili garlic</i>	
<b>Vegetable Tempura</b>	8
<i>tempura deep fried vegetables</i>	
<b>Ebi Tempura</b>	10
<i>tempura deep fried shrimp, 4pcs</i>	
<b>Ebi &amp; Vegetable Tempura</b>	14
<i>tempura deep fried shrimp and vegetable</i>	
<b>Softshell Crab Tempura</b>	13
<i>tempura softshell crab, mixed greens, tonkatsu sauce</i>	
<b>Fried Enoki Mushroom</b>	7
<i>tempura tofu with spicy aioli, wasabi aioli</i>	

<b>Fried Calamari</b>	10
<i>deep fried baby squid, sweet chili sauce</i>	
<b>Fried Tofu</b>	7
<i>tempura tofu with spicy aioli, wasabi aioli</i>	
<b>Rock Shrimp</b>	10
<i>tempura shrimp with spicy aioli, wasabi aioli</i>	
<b>Shishito Pepper</b>	9
<i>seared shishito pepper with garlic soy, shichimi</i>	
<b>Pork Belly Buns</b>	11
<i>marinated pork belly, steamed buns, pickled radish, cilantro, 2 pcs</i>	
<b>Eel Buns</b>	12
<i>grilled eel, steamed buns, cucumber, crispy shallots, 2 pcs</i>	
<b>Shrimp Shumai</b>	9
<i>pan fried shrimp shumai, 6pcs</i>	
<b>Pork Gyoza</b>	10
<i>pan fried japanese pork dumpling, 6pcs</i>	
<b>Shrimp Gyoza</b>	10
<i>pan fried japanese shrimp dumpling, 6pcs</i>	

# Salads

<b>Green Salad</b>	5
<i>lettuce, mixed greens with ginger dressing</i>	
<b>Avocado Tomato Salad</b>	8
<i>avocado, lettuce, mixed greens, tomato, with ginger dressing</i>	
<b>House Salad</b>	10
<i>avocado, cucumber, tomato, mixed greens, seaweed salad, crab meat, shrimp, with ginger dressing</i>	
<b>Squid Salad</b>	9
<b>Seaweed Salad</b>	8
<b>Baby Tako Salad</b>	11
<i>marinated baby octopus with sweet chili sauce</i>	
<b>Kani Salad</b>	9
<i>crab meat, cucumber, masago, scallion, tempura crunch, spicy aioli</i>	

# Soups

<b>Miso Soup</b>	3
<i>tofu, seaweed, scallions</i>	
<b>Onion Soup</b>	3
<i>crispy shallots, mushroom, scallions</i>	

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

## Classic Rolls

*Tuna Roll	8	<b>California Roll</b>	9
		<i>crab meat, avocado, cucumber</i>	
*Spicy Tuna Roll	8		
*Salmon Roll	8	*Philadelphia Roll	9
		<i>smoked salmon, cream cheese, cucumber</i>	
*Spicy Salmon Roll	8		
*Yellowtail Scallion Roll	8	*Alaska Roll	9
		<i>salmon, avocado, cucumber</i>	
*Spicy Yellowtail Roll	8	*Naruto	12
Cucumber Roll	7	<i>tuna, salmon, crab meat, avocado wrapped with cucumber, ponzu sauce</i>	
Avocado Roll	7	Tempura Shrimp Roll	10
Oshinko Roll	7	<i>tempura shrimp, avocado, cucumber, masago, eel sauce</i>	
*Tuna Cucumber Roll	8	Spider Roll	13
*Tuna Avocado Roll	9	<i>tempura soft shell crab, cucumber, lettuce, masago, eel sauce</i>	
*Salmon Cucumber Roll	8	Crunch Roll	10
*Salmon Avocado Roll	9	<i>tempura shrimp, crab meat, spicy aioli, eel sauce</i>	
Eel Cucumber Roll	8	AAC Roll	9
Eel Avocado Roll	9	<i>avocado, asparagus, cucumber</i>	
Tofu Skin Avocado Roll	8	Crazy Roll	13
Spicy crab meat Roll	8	<i>tempura roll, crab meat, white fish, scallion, eel sauce, sweet chili, masago, crispy shallots</i>	
Salmon Skin Cucumber Roll	8	Volcano Roll	13
Tempura Sweet Potato Roll	8	<i>tempura roll, tuna, salmon, yellowtail, avocado, spicy aioli, eel sauce, honey wasabi, tempura crunch</i>	
Tempura Asparagus Roll	8	Fire Hot Roll	13
		<i>tempura roll, spicy crab meat, cream cheese, avocado, jalapeño, topped with spicy aioli, eel sauce, kimchi yuzu, scallion, masago</i>	

# Special Rolls

<b>*Masa Special</b>	17	<b>Raleigh</b>	19
<i>spicy tuna, avocado, eel, salmon, tuna, asparagus, furikake, topped with eel sauce, spicy aioli, rice tobiko. Oshizushi style</i>		<i>baked roll with spicy kingcrab, shrimp, avocado, topped with spicy scallops, eel sauce, scallion, black tobiko</i>	
<b>*Triangle</b>	17	<b>Lobster</b>	19
<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>	
<b>*Reckless</b>	17	<b>*Amazon</b>	16
<i>tuna, salmon, apple, avocado, topped with yellowtail, torched with spicy aioli, 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>	
<b>*Smoky Mountain</b>	16	<b>Old Apex</b>	18
<i>smoked salmon, cream cheese, cucumber, topped with seared albacore tuna, honey wasabi, tempura crunch, scallion</i>		<i>spicy kingcrab, lobster salad, avocado, mango, cucumber, tempura shrimp wrapped in sesame soy paper, sweet aioli, spicy aioli, eel sauce red, black tobiko</i>	
<b>*Rainbow</b>	15	<b>*High House</b>	17
<i>crab meat, avocado, cucumber, topped with tuna, salmon, yellowtail, shrimp, masago</i>		<i>tempura softshell crab, lettuce, cucumber, topped with salmon, tuna, avocado, spicy miso, eel sauce, red tobiko</i>	
<b>Dragon</b>	16	<b>*Cary Town</b>	18
<i>grilled eel, cucumber, topped with avocado, masago, eel sauce</i>		<i>spicy salmon, avocado, mango, topped with seared salmon belly, lemon, ikura, parsley, eel sauce, sumiso</i>	
<b>*Amazing Tuna</b>	15	<b>*NC-55</b>	16
<i>spicy tuna, avocado, topped with pepper tuna, cilantro mango sauce, eel sauce, black tobiko</i>		<i>tempura shrimp, apple, avocado, topped with spicy tuna, eel sauce, wasabi aioli, spicy aioli, red tobiko, scallion</i>	
<b>Green Level</b>	15	<b>*Phoenix</b>	15
<i>tempura sweet potato, asparagus, mango topped with avocado, mango sauce, rice 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>	
<b>Kildaire Farm</b>	15	<b>*Diamond</b>	15
<i>spicy crab, avocado, apple, topped with tempura salmon, eel sauce, sweet chili sauce, green tobiko</i>		<i>spicy crab meat, asparagus, avocado, topped with seared scallops, kimchi yuzu, mango salsa, scallion</i>	
<b>Durham</b>	15	<b>*Walnut Street</b>	15
<i>spicy crab meat, cucumber, topped with eel, avocado, furikake, eel sauce</i>		<i>spicy salmon, tempura asparagus, topped with pepper tuna, avocado, eel sauce, sweet chili sauce, crunchy walnuts</i>	
<b>*Marvel</b>	15	<b>Tar Heels</b>	16
<i>spicy tuna, tempura shrimp, topped with spicy crab meat, sweet aioli, eel sauce, red tempura crunch</i>		<i>tempura shrimp, spicy crab meat, topped with lobster salad, avocado, eel sauce, spicy aioli, scallion, red tobiko</i>	
<b>*Mango</b>	16	<b>*Wolfpack</b>	15
<i>salmon, avocado, crab meat, topped with fresh mango, mango sauce, rice cracker</i>		<i>spicy tuna, apple, fried yellowtail, topped with tuna, kimchi yuzu, red tempura crunch</i>	
<b>*Sweet Heart</b>	15		
<i>spicy tuna, crispy shallots, topped with tuna, spicy aioli, spicy miso, heart shaped</i>			

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## Masa Nigiri

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

<b>*Fatty Tuna (O-Toro)</b> <i>kizami wasabi, gold flakes, caviar</i>	14
<b>*A5 Wagyu</b> <i>seared, chili garlic</i>	13
<b>*Tuna (Akami)</b> <i>pepper butter shitake mushroom</i>	5.5
<b>*Salmon (Sake)</b> <i>crispy tomato, scallions</i>	5.5
<b>*Salmon Belly</b> <i>seared with spicy aioli, crispy shallots, ikura, scallions</i>	5.5
<b>*Yellowtail (Hamachi)</b> <i>spicy crunch garlic</i>	5.5
<b>*Amberjack (Kampachi)</b> <i>yuzu kosho, crispy garlic</i>	6.5
<b>*Sea Bream (Madai)</b> <i>yuzu marmalade, sea salt, lime juice</i>	6.5
<b>*Hokkaido Scallop (Hotate)</b> <i>lime zest, lime juice, lava salt</i>	6
<b>*Black Sea Bream (Kurodai)</b> <i>mango japapeno salsa</i>	6
<b>*Striped Bass (Suzuki)</b> <i>mango japapeno salsa</i>	5.5

## Nigiri and Sashimi

(A La Carte 1 pc/1 order)

<b>*Tuna (Akami)</b>	4.5
<b>*Albacore Tuna</b>	4.5
<b>*Fatty Tuna (O-Toro)</b>	13
<b>*Salmon (Sake)</b>	4.5
<b>*Salmon Belly</b>	4.5
<b>*Smoked Salmon</b>	4.5
<b>*Salmon Roe (Ikura)</b>	5
<b>*Yellowtail (Hamachi)</b>	4.5
<b>*Amberjack (Kampachi)</b>	5.5
<b>*Striped Bass (Suzuki)</b>	4.5
<b>Eel (Unagi)</b>	4.5
<b>*Sea Bream (Madai)</b>	5.5
<b>*Black Sea Bream (Kurodai)</b>	5.5
<b>*Sea Urchin (Uni)</b>	MP
<b>Shrimp (Ebi)</b>	3.5
<b>*Sweet Shrimp (Amaebi)</b>	8
<b>*Scallop (Hotate)</b>	5
<b>*Live Scallop</b>	MP
<b>*Squid (Ika)</b>	3.5
<b>Crab Meat (Kani)</b>	3.5
<b>*Smelt Roe (Masago)</b>	4.5
<b>*Mackerel (Saba)</b>	4.5
<b>Egg Custard (Tamago)</b>	3.5
<b>*Flying Fish Egg (Tobiko)</b>	3.5

# Sushi Bar Entrees

(served with miso soup or salad)

<b>*Omakase Nigiri</b>	46
<i>8 piece chef's choice of the freshest nigiri with real wasabi, brushed with housemade soy sauce, special topping, tamago, spicy tuna hand roll</i>	
<b>*Sushi &amp; Sashimi Plate</b>	40
<i>5 piece nigiri, 10 piece sashimi with spicy tuna roll</i>	
<b>*Sushi Plate</b>	35
<i>9 piece chef's choice of the freshest nigiri with tuna roll</i>	
<b>*Sashimi Plate</b>	40
<i>15 piece chef's choice of the best cut raw fish</i>	
<b>*Chirashi</b>	35
<i>8 piece chef's choice sashimi with kani, oshinko, shrimp, tamago on sushi rice</i>	
<b>Unagi Don</b>	30
<i>8 piece grilled eel on seasoned sushi rice</i>	
<b>*Salmon Don</b>	30
<i>8 piece salmon on seasoned sushi rice</i>	
<b>*Trio Sushi</b>	33
<i>3 pieces each of tuna, salmon, yellowtail nigiri</i>	
<b>*Trio Sashimi</b>	33
<i>3 pieces each of tuna, salmon, yellowtail sashimi</i>	
<b>*Sushi &amp; Sashimi Boat</b>	70
<i>10 piece nigiri, 12 piece sashimi, sweet heart roll, california roll</i>	

# Ramen

<b>Tonkotsu</b>	16
<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>	
<b>Spicy Tonkotsu</b>	16
<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>	
<b>Shoyu</b>	15
<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>	
<b>Chicken</b>	15
<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>	
<b>Tempura Shrimp Udon</b>	16
<i>light brown chicken broth seasoned with soy sauce, topped with tempura shrimps, pickled bamboo, bean sprout, scallion, nori, narudo</i>	
<b>Spicy Tantan</b>	15
<i>light brown chicken broth with sesame paste, spicy oil, spicy ground pork, enoki mushroom, *soy marinated soft boiled egg, bean sprout, scallion, nori</i>	
<b>Miso</b>	15
<i>miso broth topped with spicy ground pork, enoki mushroom, corn, *soy marinated soft boiled egg, bean sprouts, scallion, nori</i>	
<b>Curry Vegetarian</b>	15
<i>fragrant veggie red curry broth with tofu, bok choy, corn, enoki mushroom, bamboo, bean sprouts, scallion, nori</i>	
<b>Spicy Curry Seafood</b>	16
<i>veggie broth with red curry paste, shrimp, scallop, mussel, *soy marinated soft boiled egg, bean sprouts, bamboo, black garlic oil, scallion, nori</i>	

# Lunch Menu

11am-3pm weekdays only  
except holidays  
served with miso soup or salad

Any 2 Rolls \$16      Any 3 Rolls \$18

*Tuna Roll	
*Salmon Roll	
*Yellowtail Scallion Roll	
Cucumber Roll	
Avocado Roll	
California Roll	
*Philadelphia Roll	
AAC Roll	
*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	
Tempura Shrimp Roll	
*Sushi Lunch	16
5 piece chef's choice nigiri, california roll	
*Sashimi Lunch	20
8 piece chef's choice sashimi	
*Sushi & Sashimi Lunch	22
4 piece nigiri, 6 piece sashimi, tuna roll	
*Chirashi Lunch	20
6 piece chef's choice sashimi with kani, oshinko, shrimp, tamago on sushi rice	

## Non-Alcoholic Drink

<b>Soft Drinks</b>	3
<i>Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Lemonade Dr Pepper, Sunkist, Ginger Ale</i>	
<b>Ramune</b>	4
<i>Original, Strawberry, Lychee, Orange, Melon Japanese soda</i>	
<b>Sparkling water</b>	3
<b>Iced Tea</b>	3

## Wine

### Sparkling

**Codorniu Classico Cava** 8/26  
*A cava with a fresh fruity and delicate aroma, made from the  
traditional Macabeo, Xarel.lo and Parellada varietals. Very  
pale straw yellow and a fine elegant mousse*

**La Marca Prosecco** 11/36  
*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*

### Whites

**Canyon Road Pinot Grigio** 6/25  
*medium-bodied with rich flavors of apple and pear  
complemented by hints of floral for a crisp clean finish*

**Pomelo Chardonnay** 8/30  
*aromas of luscious apple and sweet, ripe peach lead to crisp  
apple and stone fruit flavor on the palate balanced by the  
perfect amount of acidity on the finish*

**Hakutsuru Plum Wine** 10/35  
*a pleasing fruity plum aroma characterizes this semi-sweet  
wine with slightly tart, bright and tangy notes*

### Reds

**Canyon Road Pinot Noir** 6/23  
*medium-bodied wine with aromas of cherries and raspberries  
and accents of spice and vanilla. This smooth wine has a  
silky finish*

**Avalon Red Blend** 8/30  
*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*

**Storypoint Cabernet Sauvignon** 11/39  
*layers of delicious flavor from each region integrate with  
notes of nutmeg and vanilla*

## Beer

<b>Asahi 12oz</b>	6
<b>Sapporo 12oz</b>	6
<b>Kirin 12oz</b>	6
<b>Orion 12oz</b>	6

## Sake

**Shochikubai Hot/Cold Sake 8oz** 10  
*mild, clean, warming & wonderful, this dry junmai is perfect with a  
large variety of Japanese specialties*

**Hakutsuru Draft Sake 6oz/300ml** 7/12  
*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*

**Hakutsuru Sayuri Nigori Sake 300ml** 18  
*hints of white grape and elements of cherry blossom tie in  
seamlessly to create a lush, creamy saké with a deliciously  
smooth finish*

**Dassai 45 Junmai Daijinjo Nigori 6oz/300ml** 18/28  
*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*

**Mio Sparkling Sake 300ml** 18  
*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*

**Suigei Shuzo Drunken Whale 6oz** 12  
*a reserved aroma, gentle rice notes, perfect acidity and a fine  
finish combine to create the unique flavor profile of Suigei  
Tokubetsu Junmai*

**Kikusui Shuzo Junmai Ginjo 6oz/300ml** 12/21  
*light and comfortably dry premium Sake with the aroma of fresh  
cantaloupe and banana followed by medium body bringing  
refreshing mandarin orange like overtones*

# Dessert

<b>Mochi Ice Cream</b>	7
<i>mango, green tea, red bean, 2pcs</i>	
<b>Green Tea Ice Cream</b>	7
<b>Red Bean Ice Cream</b>	7
<b>Vanilla Ice Cream</b>	7
<b>Tempura Ice Cream</b>	10
<i>deep fried vanilla ice cream with pond cake</i>	
<b>Green Tea Cheesecake</b>	9
<b>Lava Chocolate Cake</b>	12
<i>rich chocolate flavor cake with chocolate drizzle and filled with dark chocolate truffle</i>	