

Masamoto Menu



SOUP

Tofu Miso - Tofu, scallion, wakame seaweed	2
Tom Yam Koong - Spicy, citrus broth with shrimp, mushrooms & peppers	4
Hot & Sour Soup	3
Wonton Soup	3
Dobin Mushi - Shrimp, scallop, shitake mushroom, steamed in a tea pot Serves two	7

SALADS

House Salad - Crisp market fresh salad mix with cucumber Topped with a refreshing ginger dressing	3.50
Avocado salad - House salad with California avocado and ginger dressing	5
Seafood Salad - House salad with jumbo shrimp, kani crabmeat, and ginger dressing	8
Seaweed Salad - wakame seaweed, toasted sesame seed, sesame oil	4.50
Lettuce Wrap - Wok-seared medley of chicken, jicama, Shitake mushroom, and Johnny's special Asian sauce served with iceberg lettuce leaf wraps	8

APPETIZERS

Chicken Satay - Served with Thai peanut sauce	5
Taro Shrimp - Shrimp, cilantro and taro potato lightly fried and served with sweet chili dipping sauce	6
Spring roll - Delightfully refreshing vegetarian roll.	3
Gyoza - Pan-fried pork and vegetable dumpling	5
Appetizer Sampler - taro shrimp, chicken satay, spring roll and gyoza	12
Drunken Spare Ribs - served with house special sauce	7
Edamame - Steam soy bean pod sprinkled with French sea salt	3.50
Age Tofu - Lightly fried tofu with tempura sauce	5
Coconut Shrimp - Tempura fried jumbo shrimp, coconut flakes, Served with sweet chili dipping sauce	7
Crisp Calamari - Served with sweet chili dipping sauce	7
Shumai - Steam shrimp dumpling served with House special shumi dipping sauce	5
Panko fried Oyster - Served with sweet plum sauce	6
Hamachi Kama - Special selected fresh Yellowtail shoulder lightly seasoned and slowly broiled. Served with cucumber seaweed salad and ponzu sauce. <i>This wonderful Japanese delicacy has limited daily availability</i>	10

Please allow 30 minutes for preparation

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

LUNCH HOURS:

MONDAY-SATURDAY:
11AM-3PM

Masamoto Menu



SUSHI BAR LUNCH

Served with soup & salad

Sushi Lunch 4 pieces sushi & California roll	10
Sashimi Lunch: 12 pieces of assorted fish	12
Sushi & Sashimi Lunch 3 pieces of sushi, 6 pieces of sashimi & California roll	14
Chirachi Assorted sashimi over sushi rice	11
Eel Don	11
Choice of Any Two Rolls Tuna, salmon, yellowtail, spicy tuna, spicy salmon, tuna avocado, Alaskan, Boston, California, Philly, eel, asparagus, sweet potato, avocado, or cucumber.	8

LUNCH SPECIALS

Served with soup & rice

General Tso's Chicken	7
Mango Chicken	7
Kung Pao Chicken	7
Teriyaki Chicken (Steak \$9)	7
Basil Chicken or Beef	7
Green Curry Chicken or Beef	7
Kar-Bi (Korean barbeque short-ribs)	9

BENTO BOX

Served with California Roll, spring roll, soup, salad & rice

General Tso's Chicken	9
Teriyaki Chicken (Steak or Shrimp \$10)	9
Green or Red Curry with Chicken or Beef (Shrimp \$10)	9
Shrimp & Vegetable Tempura	9

NOODLES

Shrimp Tempura Udon	7
Pad Thai with Chicken (Shrimp \$8)	7
Singapore Noodles with Chicken (Shrimp \$8)	7
Chow Ho Fun with Beef	7
Pho Noodles (Vietnamese Pho, beef noodle soup)	10

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NOODLES & RICE DINNERS

Pad Thai Noodles with Shrimp (with chicken \$13) Johnny has created a very special sauce for this traditional dish Dish contains peanuts	16
Singapore Rice Noodles with Shrimp (with chicken \$13)	16
Lo Mein Egg Noodles with Shrimp (with chicken \$13)	16
Chow Ho Fun (Flat rice noodle) with Beef	13
Japanese Fried Rice with Beef (with shrimp \$15)	12
Pho Noodles	13

SIDE DISHES

Stir Fried Vegetable Side Dish Chinese Baby-Bok Choy	7
Steamed short grained Japanese rice (white or brown)	1

SUSHI AND SASHIMI

A La Carte (Price per piece)

Maguro - Tuna	2.50
Sake - Salmon	2.50
Hamachi - Yellowtail	3
Super White Tuna	2.50
Unagi - Eel	2.50
Smoked Salmon	2.50
Uni - Sea Urchin	4.50
Ikura - Salmon Roe	3
Seared Bonito	3
Tamago - Egg Omelet	2
Kani - Crab Stick	2
Ebi - Shrimp	2
Hirame - Fluke	2.50
Madai - Japanese Red Snapper	3.50
Aji - Japanese Horse Mackerel	3.50
Botan Ebi - Fresh Sweet Shrimp	3.50
Tobiko - Flying fish Roe	3
Toro - Tuna Belly	Market price
Chu Toro - Medium Tuna Belly	5

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SUSHI AND SASHIMI PLATTERS

Served with Soup (House Salad 2.00 extra charge)

Sushi -8 pieces of assorted fish with a tuna roll	19
Sashimi -21 pieces of assorted chef's choice sashimi	25
Masamoto Sampler 3 pieces each of tuna, salmon, and yellowtail sushi or sashimi	21
Sushi/Sashimi Combo 12 pieces of sashimi and 5 pieces of sushi with a California roll	28
Chirashi Assorted sashimi served over Sweet Vinegared Rice	21+
Tekka Don Sliced Tuna served over Sweet Vinegared Rice	21
Eel Don Barbacued Eel served over plain short grain rice	18
Omakase for Two –Chef's daily choice of fresh fish creations	60,80,100

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OMAKASE CREATIONS

Yellowtail Carpaccio Aji-amailio, shiro-miso brulee, caviar and topped with green scallions	10
Salmon Carpaccio Cilantro, oregano, chopped garlic, served with yuzu soy	9
Tuna Carpaccio Cilantro, oregano, served with yuzu soy	10
Tuna Pizza Onion, jalapeno peppers, tomato, cilantro, and Johnny's special homemade sauce	11
Tuna Tataki Thinly sliced, seared tuna served in ponzu sauce and scallions	10
Pepper Tuna Tataki Thinly sliced, seared pepper tuna served in ponzu sauce and scallion	10
Spicy Tuna Tartar Chopped tuna served with Johnny's special homemade sauce	7
Super White Tuna Tartar With spicy mayo, shallots and scallion	7
Salmon Skin Salad Crisp toasted salmon skin served on a bed of mixed seaweed salad	6
Sunomono Cucumber salad, shrimp and kani in vinegar sauce	5
Monksfish Liver – Johnny's special recipe is made in house. This delicacy is served thinly sliced in ponzu sauce.	8
½ Dozen Oyster Raw, on the half shell, (Kunamoto or Blue Point) with yuzu juice and green scallions	16
Jumbo Lump Crab with Avacado Dressed with cilantro and lime aioli	12
Whole, Live Scallop Served thinly sliced between fresh lime slices on top of shaved ice	Market Price

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ROLLS

California Roll - Cucumber, avocado, kani	4
Eel & Cucumber Roll	5
Boston Roll – Lettuce, shrimp, mayonnaise	5
Philly Roll – Cream cheese, smoked salmon, cucumber	5.50
Salmon Skin Roll – Crispy salmon skin, shiso, cucumber and green scallion	5
Shrimp Tempura Roll – Red leaf lettuce, avocado, caviar and eel sauce	6.50
Spider Roll – lightly battered soft shell crab, red leaf lettuce, avocado, Caviar and eel sauce	7
Tuna Roll	4.50
Salmon Roll	4.50
Yellowtail & Scallion Roll	5.50
Tuna & Avocado Roll	5
Alaskan Roll – salmon & avocado	5
Spicy Tuna Roll	5
Spicy Scallop Roll –scallion, caviar	6
Calamari Roll – deep fried calamari, caviar, & spicy sauce	6
Montauk Roll – yellowtail, asparagus, deep-fried with spicy creamy sauce inside	6
Oyster Roll – Panko fried oyster, avocado, caviar, wrapped with soy sheets	6

VEGETABLE ROLLS

Eggplant Roll	3.50
Avocado Roll	3.50
Asparagus Roll	3
Cucumber Roll	3
Sweet Potato Roll	3.50
Vegetable Roll - Cucumber, avocado and asparagus	4

All rolls can be made with brown rice, rice paper or both for an additional \$1.00 each.

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MASAMOTO SPECIALTY ROLLS

Masamoto Roll Salmon, tuna, avocado and caviar wrapped in cucumber	11
American Roll Kani, tuna, avocado, cucumber, caviar and creamy spicy sauce	6.50
Rock Roll Spicy tuna with tempura flakes inside, topped with avocado and caviar	7
Spicy Rainbow Roll Spicy tuna roll topped with tuna, salmon, yellowtail and white fish	12
Black Dragon Roll Shrimp tempura, avocado, and caviar topped with eel	12
Firecracker Roll Tuna, avocado, and kani, deep fried, topped with chili sauce and Japanese mayonnaise	9
Rainbow Roll California roll inside topped with tuna, salmon, yellowtail and white fish	9
Wilmington Roll Tuna, spicy mayonnaise caviar avocado and scallion, wrapped in kelp seaweed and deep fried then topped with tobiko	8
Concordville Roll Crunchy Spicy tuna, salmon and yellowtail wrapped in kelp seaweed	11
Dragon Roll Eel, avocado, cucumber, caviar and eel sauce	9
Greenville Roll Tempura Soft-shell crab inside topped with spicy tuna, avocado and caviar. Wrapped in soy sheets	11
Hello Tuna Roll Tempura shrimp inside, topped with tuna, avocado, tempura flakes and tobiko	12
Godzilla Roll Tuna, avocado, caviar, and spicy mayo deep fried, topped with scallions and tobiko	10
Vietnamese Roll Spring mix, spicy tuna, tempura flakes, avocado and kani wrapped in rice paper and drizzled with eel and spicy sauces	11
Volcano Roll Chopped kani and spicy shrimp, scallion and sriracha sauce	10
Lobster Tail Roll Lobster tail tempura, avocado, caviar, red leaf lettuce and creamy spicy sauce	16

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MASAMOTO GOURMET SPECIALTY ROLLS

Strawberry Roll Shrimp, crabmeat, cucumber, eel and strawberry topped with a special sauce	12
Mango Roll Crunchy spicy tuna, eel and mango	7
Apple Roll Spicy Yellowtail, tobiko, crunchy tempura, thinly sliced apple	8
Banana Roll Mango, avocado, topped banana then broiled (a mouth watering wonderful desert)	7
Summer Roll Rice noodle, shrimp, basil, lettuce and tamarind sauce	8
South Beach Roll Tuna, avocado, spicy scallop	10
Bamboo Roll Spicy tuna inside, seared salmon outside, heated with lightly torched bamboo leaf	10
Samba Roll Mozzarella cheese, salmon, jalapeno pepper	10
Yellow Tail Roll Tempura Shrimp topped with Yellowtail, avocado, crunchy tempura, tobiko and spicy mayo	13
Bet Buy Roll Eel, Kani, cooked white tuna, tempura flakes and spicy mayo	10
Crunchy Spicy Eel Roll Spicy Tuna, eel, avocado, tobiko, tempura flakes and shiracha sauce	11
Happy Oyster Roll Spicy Tuna, panko dusted oyster and tobiko	8
Scorpion Roll Spicy Tuna, cucumber, topped with soft shell crab	12
Hawaiian Roll Spicy Tuna, pineapple, cucumber and soy paper	6.5
Jumbo Lump Crab Roll Jumbo Lump crab meat, tuna, mango, avocado and wasabi tobiko	15
Spicy Tuna Naruto Spicy Tuna, avocado, tobiko wrapped in cucumber	8
Whole Lobster Roll 1.25 Lb. Lobster, spicy tuna, eel, wasabi tobiko <i>One of the best selling rolls at Masamoto</i> <i>A culinary and visual experience</i>	30

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ENTREES

- Served with white or brown Rice and Soup (House Salad 2.00 extra charge)

Mango Shrimp Specially cooked jumbo shrimp with Mango, asparagus and sweet pepper Served in a mango shell (w/ Chicken \$13.00)	16
Pepper Shrimp Lightly fried jumbo shrimp, served on diced bell peppers. Garnished with French sea salt	16
Shrimp & Vegetable Tempura Lightly battered jumbo shrimp and vegetables served with tempura sauce	16
General Tso's Chicken Crispy chicken in a sweet and spicy chili sauce (Tofu \$10.00)	13
Kung Pao chicken (Shrimp \$16.00) A stir-fry with quick fried peanuts and sweet bell peppers in savory soy chili sauce	13
Broccoli Chicken or Beef (Shrimp \$16.00)	13
Black Bean Chicken Lightly fired white meat chicken sautéed with black bean sauce	13
Charbroiled Teriyaki Chicken Served with Asain vegetables (w/ Salmon \$16.00) (w/ Filet Mignon \$19.00)	13
Kar- Bi Sweet and spicy Korean barbecue short ribs served with lettuce wraps and kimchi	19
Peking Duck Roasted Duck with Hoision Sauce, shredded scallions, cucumber, soft steamed buns (extra buns (4) \$2.00)	23
Curry Duck Double Cook boneless duck, pineapple and cherry tomatoes Served with red Thai curry	21
Sweet Golden Fish Lightly batter fried red snapper served with a tangy bell pepper mango sauce	23
Baked Chilean Sea Bass Topped with Morimo-miso sauce accompanied by asparagus and sweet potato rounds	22
Pan Seared Sea Scallop Baby Bok-Choy, aji-amailio topped with shiro-miso brulee Served with yaki soba noodles	20
Maureen's Special Crab Cakes Jumbo lump blue fin crab meat with special seasonings coated with a fine dusting of Macadamia nuts and drizzled with a cilantro - lime aoli Served with yaki soba noodles	20
Filet Mignon Charbroiled filet served in a savory aus jus sauce with wasabi mashed potatoes and steamed sweet peas	19

THAI DISHES

Basil Beef or Chicken Stir-fried with Thai sweet basil (Shrimp \$16.00)	13
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SPICY THAI CURRIES

Green Curry Chicken or Beef Served with Mixed vegetables (Green Curry Shrimp \$16)	13
Red Curry Chicken or Beef (Red Curry Shrimp \$16)	13