

# Masamoto Menu



## SOUP

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

## SALADS

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

## APPETIZERS

<b>Chicken Satay</b> - Served with Thai peanut sauce	5
<b>Taro Shrimp</b> - Shrimp, cilantro and taro potato lightly fried and served with sweet chili dipping sauce	6
<b>Spring roll</b> - Delightfully refreshing vegetarian roll.	3
<b>Gyoza</b> - Pan-fried pork and vegetable dumpling	5
<b>Appetizer Sampler</b> - taro shrimp, chicken satay, spring roll and gyoza	12
<b>Drunken Spare Ribs</b> - served with house special sauce	7
<b>Edamame</b> - Steam soy bean pod sprinkled with French sea salt	3.50
<b>Age Tofu</b> - Lightly fried tofu with tempura sauce	5
<b>Coconut Shrimp</b> - Tempura fried jumbo shrimp, coconut flakes, Served with sweet chili dipping sauce	7
<b>Crisp Calamari</b> - Served with sweet chili dipping sauce	7
<b>Shumai</b> - Steam shrimp dumpling served with House special shumi dipping sauce	5
<b>Panko fried Oyster</b> - Served with sweet plum sauce	6
<b>Hamachi Kama</b> - 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

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## LUNCH HOURS:

**MONDAY-SATURDAY:  
11AM-3PM**

# Masamoto Menu



### SUSHI BAR LUNCH

Served with soup & salad

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

### LUNCH SPECIALS

Served with soup & rice

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

### BENTO BOX

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

<b>General Tso's Chicken</b>	<b>9</b>
<b>Teriyaki Chicken</b> (Steak or Shrimp \$10)	<b>9</b>
<b>Green or Red Curry with Chicken or Beef</b> (Shrimp \$10)	<b>9</b>
<b>Shrimp &amp; Vegetable Tempura</b>	<b>9</b>

### NOODLES

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

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## NOODLES & RICE DINNERS

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

## SIDE DISHES

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

## SUSHI AND SASHIMI

A La Carte (Price per piece)

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

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## SUSHI AND SASHIMI PLATTERS

Served with Soup (House Salad 2.00 extra charge)

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

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## OMAKASE CREATIONS

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

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## ROLLS

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

## VEGETABLE ROLLS

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

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

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

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## MASAMOTO GOURMET SPECIALTY ROLLS

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

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

## THAI DISHES

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

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