MARSSA

Appetizers

Bento Box
Honey Walnut Prawn, Duck Spring Roll, Edamame Dumpling, Lobster Cake 34

Edamame
Steamed 5
Spicy Wok 6

Marssa Spring Mix Salad
Field Greens, Ginger - Soy Vinaigrette 11

Spicy Fish Salad
Field Greens, Cucumber, Sprouts, Assorted Fish in Spicy Dressing 19

Truffle Edamame Dumpling
Edamame, White Truffle Oil, Shiitake Dashi Broth 12

Duck Spring Roll
Peking Duck, Hoisin and Green Onion 12

Shishito Pepper
Blistered with Spicy Teriyaki 8

Spicy Seafood Miso
Crab, Shrimp, Tofu, Wakame, Shiitake, Shimeji, Onions, Ginger, White Miso 14

Marssa's Tuna Cocktail
Marinated Tuna, Sweet Onion-Black Pepper Vinaigrette 13

Hamachi Carpaccio
Yellowtail Sashimi with Asian Pear and Yuzu Pico De Gallo 19

Tuna Latke
Mini Corn Pancakes, Spicy Aioli 18

Traditional Tempura
Vegetables 9
Tiger Shrimp 12
Combination 18

18% service charge will be added to parties of 6 or more.

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

Sushi

Nigiri or Sashimi (2pcs)

Tuna / Maguro	9	Cajun Albacore / Tombo	8
Yellowtail / Hamachi	9	Scallop / Hotategai	10
Salmon / Shake	7	Snow Crab Leg / Kani	10
Red Seabream / Tai	8	*King Crab / Tarabagani (1pc)	10
Octopus / Tako	8	*A5 Kuroge Wagyu (1pc)	12

Assorted Nigiri or Sashimi
Tuna, Yellowtail, salmon, Snapper 29

Spicy Tuna
Kaiware Radish Sprouts 15

California Roll
Snow Crab, Japanese Cucumber, Avocado 15

Diablo
Spicy Tuna and Cucumber, topped with Tuna, Wasabi Aioli, and Wasabi Tobiko 19

Soft Shell Crab
Crispy Soft Shell and Snow Crab, Smelt Roe, Cucumber, Avocado 19

Tiger
Tempura Shrimp, Avocado, Snow Crab, Spicy Tuna, Sweet Eel Sauce 19

Crunchy Eel
Tempura, Barbecue Eel, Snow Crab, Cream Cheese, Avocado, Sweet Eel Sauce 19

Hamachi Fiesta
Spicy Crab Meat, Shrimp, Avocado, Cilantro, wrapped with Yellowtail and topped with Jalapeño, Yuzu Kosho 19

Tropical Salmon
Tuna and Avocado, topped with Salmon, Mango and a squeeze of Lemon 19

Marssa Box
Osaka-Style Sushi, Layers of Tuna, Snow Crab, Rice, Smelt Roe, Wasabi Caviar 23

Marssa Features

Surf and Wagyu Roll
Jumbo Prawn, Avocado and Fried Onion, topped with Spicy Garlic Ponzu 65

The Marssa
Nine Piece Chef's Tasting Platter 48

The Marssa Experience
Multi-course tasting menu designed to showcase Marssa 100

A5 Wagyu Striploin
8 oz. Steak, Maitake, Leeks, Garlic and Shallot Chips, Ginger Ponzu 120

Entrées

Domestic Wagyu Short Rib
Braised Tender Domestic Wagyu Short Rib and Mash 49

Pepper Crusted Filet Mignon 7oz
Mash, Bok Choy, Demi Glaze 38

Seared Duck
Sweet Potatoes Galette, Sautéed Vegetables, Huckleberry Demi-Glaze 32

Opakapaka Lau Lau
Hawaiian Crimson Snapper, Coconut-Ginger Cream, Yukon Potato, Banana Chutney 36

Pineapple Miso Salmon
8 oz. Salmon, Shishito Pepper, Hatcho Miso, Pineapple Chutney, Ginger Shoots 36

Kurobuta Kakuni Udon
Braised Kurobuta Pork, Sanuki Udon, Bok Choy, Snap Peas, Dried Chili 36

Seafood Katayakisoba
Crispy Noodle, Merus King Crab, Calamari, Scallop, Prawn, Woodear Mushroom, Quail Egg, Veggies, Sweet Soy 36

Chicken Pancit
Marinated 10oz Premium Chicken Breast, Wokked Asian Noodles, Vegetables 32

Wok Fried Rice
Shrimp 24
Chicken 21
Vegetable 21
Combination 24
Wagyu 36

Sides

Wokked Veggies 7

Yukon Mash 7

Asparagus 7