



M A S U M A S U

RESTAURANT • CAFÈ • BAR



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The term “**MASU**” (枧) refers to the classic Japanese wooden box and has a **dual meaning**: it pays homage to Japanese culture as a symbol of an ancient tool and embodies the idea of “**always more**” (masu masu, more and more), evoking a sense of endless transformation and a perpetual cycle of improvement.

≡ SERVICE CHARGE €3

ALLERGEN LIST | 1 GLUTEN | 2 SOY | 3 SESAME | 4 MILK | 5 EGG | 6 PEANUTS | 7 NUTS | 8 FISH | 9 CROSTACEANS | 10 MOLLUSCS | 11 CELERY | 12 MUSTARD | 13 SULFITES | 14 LUPINS



ごちそう、小鉢
KOBACHI / STARTERS
SIGNATURE

Izakaya is all about conviviality: dishes conceived to be shared

枝豆

EDAMAME

€ 4

With miso, salt and soy sauce

1-2

茄子田楽味噌

EGGPLANT DENGAKU

€ 6

Eggplant cooked in white miso, dengaku sauce, yuzu and lotus root

1-3-5-7

揚げ餅と茄子の揚げ出し

**AGEDASHI MOCHI
AND EGGPLANT**

€ 6

Fried salty mochi, marinated eggplant and fresh daikon

2

手巻き寿司 MASU スタイル

MASU MASU TEMAKI

€ 10

Compose your temaki with rice, nori seaweed catch of the day, ikura and tobiko

2-8

焼き餅とカラスミバター

**MOCHI WITH BUTTER
AND MULLET ROE**

€ 6

Grilled mochi with butter and mullet roe

1-2-4-8

タコとセロリのサラダ

TAKO CELERY

€ 6

Octopus, celery and marinated cucumber

1-2-3-10-11

本日のお造り

SASHIMI

€ 7

Fresh fish daily selected by our chef

8

タルタルもなか魚

FISH TARTARE

€ 5

Fresh fish daily selected by our chef

1-3-5-6-8

タルタルもなか肉

BEEF TARTARE

€ 5

1-3-5-6

すき焼きメンチカツ

SUKIYAKI MENCHI

€ 5

Pork croquette with onion served with cyuno sauce and egg yolk

1-2-5-8-11



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SEASONAL

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季節の前菜盛り合わせ

IZAKAYA SET

Selection of seasonal starters

€ 15

トマトの胡麻和え

GOMA TOMATO

Cherry tomatoes, sesame sauce with mint and peanuts

3-6



€ 5

焼きとうもろこしのポテトサラダ

CORN POTATO SALAD

Japanese potato salad with grilled corn

1-2-5



€ 5

ズッキーニと桃のフレッシュサラダ

ZUCCHINI AND PEACH SALAD

With cream cheese and chili

2-4-6



€ 5

マグロのたたき イチジクのタルタル

TUNA TATAKI WITH FIG TARTARE

Seared tuna with fig sauce

2-8

€ 7

タコと帆立の酢味噌和え

SUMISO OCTOPUS AND SCALLOPS

Octopus and scallop sashimi with sumiso sauce

1-8-9-10-12

€ 7

うなぎの蒲焼とズッキーニのグリル

LACQUERED EEL

Grilled and lacquered eel with daikon and zucchini flowers

1-2-8

€ 7

あん肝と鮫鱈のおろしポン酢ジュレ

MONKFISH LIVER WITH OROSHI PONZU

Monkfish liver paté, spicy daikon and ponzu gel

1-2-8

€ 6

牛タンと茄子の赤味噌煮込み

BRAISED BEEF TONGUE AND EGGPLANT

Tongue cooked in miso, fresh arugula and fresh ginger

1-2

€ 6



ごちそう
SYUSAI / MAIN

豆乳うどん

TONYU UDON

Vegetarian udon in soy broth and sesame

1-2-3

 € 15

チラシ寿司

CHIRASHI SUSHI

Tuna, salmon, octopus, scallops, shrimps, cucumber, daikon, tamagoyaki and trout roe

3-6

€ 25

ベジタブルチラシ寿司

VEG CHIRASHI

Rice bowl with seasonal vegetables and tamagoyaki

1-2-5

 € 19

海老と帆立の天麩羅 カラスミかけ

TEMPURA

Tempura shrimps and scallops with mullet roe

1-2-5-8-9

€ 20

サーモンの西京焼き

SALMON SAIKYO YAKI

Grilled salmon marinated with miso and sake and fresh daikon

1-2-8

€ 21

鶏の炭火焼き山椒風味

CHICKEN SANSHO

Grilled chicken with sansho pepper

2

€ 15

牛カツサンド

BEEF KATSUSANDO

Beef cutlet sandwich

1-2-8

€ 15