

STEAK & GRILL

CHARCOAL GRILLED WAGYU STEAK

Japanese Wagyu Beef A5 Grade

RIB SHIN (Prime cut of Rib Eye)		180g	180 \$
SIRLOIN	100g	85 \$	200g 170 \$
RUMP	100g	42 \$	200g 80 \$
RUMBOSO (Part of Rump)		180g	85 \$
ICHIBO (Culotte)		200g	120 \$
TENDERLOIN		180g	180 \$
CHATEAUBRIAND (Middle of Tenderloin)	100g	120 \$	200g 240 \$

CUBE CUT WAGYU STEAKS on hot iron plate **75 \$**

Bite-sized cube cut steaks 160g, with some vegetables

RIB EYE STEAK on hot iron plate 350g **160 \$**

Premium Australian full blood wagyu beef, with some vegetables

RARE GRILLED TUNA **55 \$**

with sauteed mushrooms, cauliflower, semi dried tomato cheese dip

GRILLED SALMON **38 \$**

with couscous, tomato sauce, tartar sauce

GRILLED PORK CHOP **35~60 \$**

Iberico pork, Cebo

CHARCOAL GRILLED CHICKEN THIGH Boneless **25 \$**

HAMBURG

MASA HAMBURG STEAK 200g **\$ 35,** 300g **\$ 45**

Japanese wagyu beef 100%

SAUCE : MASA Original, Ponzu, Tomato, Demi-glace

TOPPING \$ 3 : Fried Egg, Brie Cheese, Fried Garlic Chips

MASA COMBO **\$ 65**

MASA Hamburg Steak 160g & Bite-sized Cube Cut Steaks 80g

MASA PREMIUM BURGER **\$ 32**

Japanese wagyu beef 100% patty, BBQ sauce, Tartar sauce, Buns (made by "Pantler")

Smoked Scamorzza Cheese, Cornichon Pickles

SIDE DISH

FRENCH FRIES \$ 10

BAKED MASHED POTATO \$ 15

SAUTEED SPINACH \$ 15

CREAMED SPINACH \$ 15

SAUTEED MUSHROOMS \$ 15

SAUTEED CORN \$ 15

MACARONI GRATIN \$ 20

SPAGHETTI BOLOGNESE \$ 25

Beef and Pork

RICE DISH

BAKED BEEF CURRY RICE \$ 25

with Egg, Cheese

FRIED GARLIC RICE \$ 20

with Minced Beef in Hot Stone Bowl

GOHAN SET \$ 9

Steamed Rice, Miso Soup, Japanese Pickles

STEAMED RICE \$ 3

"Koshihikari" Rice from Japan

BREAD

KO PAN made by "Kamome Bakery" \$ 3

BAGUETTE \$ 3