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www.MasaTallahassee.com

@Masa.Tallahassee

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Kitchen Starters

Egg Roll / Spring Roll	\$5
Pork Pot Stickers <i>steamed or pan fried</i>	\$6
Vegetable Pot Stickers <i>steamed or pan fried</i>	\$6
Edamame \$7 <i>with Blackbean sauce</i>	\$9
Green Bean Tempura Appetizer	\$9
Pancakes <i>with red curry sauce</i>	\$9
Cream Cheese Wontons	\$9
Masa's Chicken Wings <i>with sweet chili sauce</i>	\$9
Masa's Bang Bang Chicken	\$9
BBQ Pork Ribs	\$10
White Lump Crab & Cream Cheese Wontons	\$12
Fried Calamari Masa Style	\$12
Shanghai Crispy Shrimp	\$12
Shrimp Tempura Appetizer 6pc	\$12
Baby Clams <i>with red curry or black bean sauce</i>	\$12

Sushi Bar Appetizers

Seaweed Salad	\$8
Smoked Calamari Salad	\$8
Summer Rolls <i>shrimp and krabstick or vegetable</i>	\$10
Tuna Tartar <i>with crispy wonton chips</i>	\$14
Volcano Fried Oysters	\$14
Garlic Miso Salmon	\$14
Tom Tom Shrimp	\$14
Sashimi Appetizer	\$14
Tuna Mango Poke	\$14
Tuna Tower	\$14
<i>tower of spicy tuna, krab mix, avocado and rice</i>	
Jalapeño Hamachi	\$17
<i>thinly sliced yellowtail with jalapeños and sunomono dressing</i>	

Soups

Miso Soup	\$4
Hot and Sour Soup	\$4
Egg Drop Soup	\$4
Miso Soup <i>with shiitake mushroom</i>	\$6
Tom Yum Soup <i>(spicy)</i> <i>Chicken/TofuVeg</i> \$7 <i>Shrimp</i>	\$8
Thai Coconut Soup <i>(spicy)</i> <i>Chicken/TofuVeg</i> \$7 <i>Shrimp</i>	\$8

Salads

House Salad <i>Ginger/Sesame/Mandarin</i>	\$6
Seaweed Salad	\$8
Smoked Calamari Salad	\$8
Crab Meat Avocado Salad <i>(spicy)</i>	\$14
Wasabi Salad <i>(spicy) with tuna</i>	\$14
Seared Tuna Salad	\$14
Seared Tuna over Seaweed Salad	\$14
Sashimi Salad <i>with kimchi sauce</i>	\$14
Pan Seared Sea Scallop Salad	\$16
Grilled Salmon Salad	\$16
Duck Breast Salad	\$16

Desserts

Ice Cream/Sorbet <i>Green Tea, Red Bean, Mango, Chocolate, Lychee, Vanilla</i>	\$6
Lucy's Famous Donuts	\$6
Bourbon Pecan Pie <i>with Ice Cream</i>	\$8
Fried Cheese Cake Roll <i>with Ice Cream</i>	\$8
Key Lime Pie	\$8
Chocolate Molten Cake <i>with Ice Cream</i>	\$8
Green Tea Crème Brule	\$8

Rice Dishes

Stir-Fried Rice		<i>Chicken/Beef/Pork/TofuVeg</i> \$15 <i>Shrimp</i> \$17
Pineapple Fried Rice		<i>Chicken/Beef/Pork/TofuVeg</i> \$15 <i>Shrimp</i> \$17
Yellow Curry Fried Rice		<i>Chicken/Beef/Pork/TofuVeg</i> \$15 <i>Shrimp</i> \$17
Thai Spicy Basil Fried Rice		<i>Chicken/Beef/Pork/TofuVeg</i> \$15 <i>Shrimp</i> \$17
Kimchee Porkbelly Fried Rice		\$18
Bulgogi Rice Bowl with Kimchee		\$18
Pork Tenderloin Rice Bowl <i>with fried egg and shiitake mushroom</i>		\$18
Bacon & Scallop Fried Rice		\$19
Spicy Seafood Fried Rice <i>with shrimp, salmon & scallop</i>		\$19

Noodle Dishes

Stir-Fried Noodle		<i>Chicken/Beef/Pork/TofuVeg</i> \$15 <i>Shrimp</i> \$17
Pad Thai		<i>Chicken/Beef/Pork/TofuVeg</i> \$15 <i>Shrimp</i> \$17
Pad Se-Ew		<i>Chicken/Beef/Pork/TofuVeg</i> \$15 <i>Shrimp</i> \$17
Singapore Rice Noodle		<i>Chicken/Beef/Pork/TofuVeg</i> \$15 <i>Shrimp</i> \$17
Stir Fried Udon		<i>Chicken/Beef/Pork/TofuVeg</i> \$15 <i>Shrimp</i> \$17
Miso Ramen		<i>Chicken/Beef/Pork/TofuVeg</i> \$16 <i>Pork Belly/Duck Breast/Shrimp</i> \$18

Entrees

Served with steamed rice or fried rice. Brown rice additional \$2		Lo-Mein Noodles additional \$3
Stir Fried Cabbage with Hoisin sauce		<i>Chicken/Beef/TofuVeg</i> \$15 <i>Shrimp</i> \$17
Stir Fried Mushroom with Black Pepper sauce		<i>Chicken/Beef/TofuVeg</i> \$15 <i>Shrimp</i> \$17
Green Beans with Blackbean sauce		<i>Chicken/Beef/TofuVeg</i> \$15 <i>Shrimp</i> \$17
Mongolian		<i>Chicken/Beef/TofuVeg</i> \$15 <i>Shrimp</i> \$17
Pineapple Sweet and Sour		<i>Chicken</i> \$15 <i>Shrimp</i> \$17
Thai Coconut Curry		<i>Chicken/Beef/TofuVeg</i> \$17 <i>Shrimp</i> \$19
Green Curry		<i>Chicken/Beef/TofuVeg</i> \$17 <i>Shrimp</i> \$19
Crispy Mango		<i>Chicken/Beef/TofuVeg</i> \$17 <i>Shrimp</i> \$19
Eggplant with Thai Basil Sauce		<i>Chicken/Beef/TofuVeg</i> \$17 <i>Shrimp</i> \$19
Mixed Vegetables with Tofu	\$14	Honey Walnut Shrimp with Broccoli \$19
Tofu Broccoli	\$14	Salt and Pepper Shrimp \$19
Sesame Glazed Chicken with Broccoli	\$15	Spicy Jumbo Shrimp \$19
General Tso's Chicken	\$15	Beef Tenderloin Tips with Broccoli \$19
Bok Choy Tofu with Shiitake Mushroom	\$15	Beef Tenderloin Tips with Garlic Pepper Sauce \$19
Vegetable Tempura	\$18	Pineapple Beef Tenderloin Tips \$19
<i>2 onion, 2 mushroom, 2 broccoli, 3 zuchinni, 3 sweet potato and 4 asparagus</i>		Stir-Fried Trio with Broccoli \$19

Signature Entrees

Served with a choice of two sides.

Grilled Teriyaki Chicken	\$20	Asparagus Beef Maki	\$22
Lucy's Famous Porkloin	\$20	Grilled Lamb Chops <i>with yellow curry sauce</i>	\$22
Fried Jumbo Scallops with Blackbean Sauce	\$22	10oz Ribeye <i>with roasted garlic pepper sauce</i>	\$24
Duck Breast <i>with red curry sauce</i>	\$22	Mixed Seafood Tempura	\$24
Grilled Salmon <i>with garlic sesame glaze</i>	\$22	<i>3 jumbo shrimp, 2 asparagus, 2 white fish, 2 krab stick, 2 scallops, 1 onion, 1 mushroom, 1 sweet potato, 1 zuchinni, 1 broccoli</i>	
Penang Braised Beef	\$22	Grilled Miso Chilean Sea Bass <i>with mango salsa</i>	\$28
Masa's Tuna Steak	\$22		

Sides

Steamed Rice	\$3	Broccoli	\$5	House Salad	\$6
Fried Rice	\$3	Sweet Potato Fries	\$5	Cabbage w/bacon	\$6
Brown Rice	\$3	Mashed Sweet Potato	\$5	Asparagus w/mushroom	\$6
Lo-Mein Noodles	\$5	Mixed Vegetables	\$5	Green Beans	\$6
		Bok Choy	\$5		

Consumer Advisory - Consuming raw or undercooked meat, seafood, poultry or eggs can be hazardous to your health. Especially if you have an existing medical condition. Item may contain raw or uncooked meat, seafood, poultry or eggs.

Happy Hour Specials

4:30 to 7:00pm Everyday

Half Off - House Wines, Draft Beers, and Hot Sake

\$2 Off - Cocktails and Bottled Beers

2 For 1 - Sake Bombs

Beer on Draft

Bud Light	\$4
Funky Buddha Floridian	\$6
Kirin Ichiban	\$6
Yuengling	\$6
Bell's Two Hearted Ale	\$7
Proof Mango Wit	\$7

Beer Bottles/Cans

Miller Light	\$4
Michelob Ultra	\$4
Coors Light	\$4
Corona	\$5
Stella Artois	\$5
Angry Orchard	\$5
White Claw (Mango or Raspberry)	\$5
Blue Moon	\$5
Heineken	\$5
Lucky Buddha Lager	\$5
Dogfish Head 60 Minute IPA	\$6
Kirin Light	\$6
Proof Eight Five-O	\$6
Sapporo 16oz	\$7
Sapporo 22oz	\$8
Kirin Ichiban 25oz	\$8

Sake

Sake Flight	\$10
Hot Sake	Small \$6 Large \$10
Momokawa 300ml <i>Diamond, Pearl</i>	\$16
Moonstone 300ml <i>Asian Pear</i>	\$16
Kukai Nigori Mango Sake 300ml	\$16
Aizu Aladdin Bottle 300ml <i>hints of apple and melon, clean finish</i>	\$18
Tyku Black 300ml <i>bold sake with hints of peach and spice</i>	\$18
Yuzu Aladdin Bottle 300ml <i>yuzu lemon and Junmai, refreshing citrus</i>	\$20
Momokawa 750ml <i>Pearl, Silver, Diamond</i>	\$35
Moonstone 750ml <i>Asian Pear, Plum</i>	\$35

Lunch Rice Dishes

Brown rice additional \$2

Bulgogi Rice Bowl	\$12
Pork Tenderloin Rice Bowl <i>with fried egg</i>	\$12
Stir-Fried Rice <i>Chicken/Beef/Pork/TofuVeg/Shrimp</i>	\$12
Pineapple Fried Rice <i>Chicken/Beef/Pork/TofuVeg/Shrimp</i>	\$12
Yellow Curry Fried Rice <i>Chicken/Beef/Pork/TofuVeg/Shrimp</i>	\$12
Thai Spicy Basil Fried Rice <i>Chicken/Beef/Pork/TofuVeg/Shrimp</i>	\$12

Lunch Noodle Dishes

Stir-Fried Noodle <i>Chicken/Beef/Pork/TofuVeg/Shrimp</i>	\$12
Stir-Fried Udon <i>Chicken/Beef/Pork/TofuVeg/Shrimp</i>	\$12
Pad Thai <i>Chicken/Beef/Pork/TofuVeg/Shrimp</i>	\$12
Pad Se-Ew <i>Chicken/Beef/Pork/TofuVeg/Shrimp</i>	\$12
Singapore Rice Noodle <i>Chicken/Beef/Pork/TofuVeg/Shrimp</i>	\$12

Lunch Sushi Specials

🍣 Mini Chirashi <i>assorted fish over sushi rice</i>	\$14
Mini Una Don <i>eel over sushi rice</i>	\$14
🍣 Mini Tekka Don <i>8 piece assorted tuna over sushi rice</i>	\$14
🍣 Mini Orange Blossom <i>8 piece assorted salmon over sushi rice</i>	\$14
🍣 Lunch Sushi <i>4 pcs Nigiri & Tuna roll</i>	\$14
🍣 Lunch Sashimi <i>6 pcs Sashimi & Tuna roll</i>	\$14
🍣 Two Rolls Lunch Special <i>Pick 2 rolls:</i> <i>California, Philadelphia, Hurricane, Salmon, Crispy Spicy Tuna, Shrimp Tempura, ET, Eel Avocado, Vegetable Tempura, Crunchy Tuna, New Philadelphia, Tuna Avocado, Veggie</i>	\$14

Craft Cocktails

Masa's Red Sangria <i>Cabernet Sauvignon, Asian Pear Junmai Sake, Raspberry Liqueur, with fresh fruit and juices</i>	\$8
Asian White Peach Sangria <i>Chardonnay, Kamikokoro Momo Peach Sake, Peach Liqueur, with fresh fruit and juices</i>	\$8
Thai Basil Jalapeno Marg <i>El Jimador Silver Tequila, Orange Liqueur, St Germain, Jalapeno, Thai Basil, lemon, lime, and cane sugar. (Smoked Sea Salt rim)</i>	\$8
Rickshaw-SakiTini <i>Hendricks Gin, Silver Junmai Sake, Thai Basil, lime juice, cucumber, and cane sugar</i>	\$8
Masa Mai Tai <i>Bacardi Superior Rum, Goslings Dark Rum, Orange Liqueur, Orgeat Syrup, pineapple juice, and lime juice</i>	\$8
Lychee-keen <i>Tito's Vodka, St. Germain, Lychee Liqueur, Peach Liqueur, and lemon juice</i>	\$8
Great Wave <i>Tito's Vodka, Malibu Rum, Bacardi 151, grapefruit juice, mango puree, lemon juice, lemon-lime soda, and grenadine.</i>	\$8
Masa Mule <i>Ginseng and orange peel infused Tito's Vodka, lime juice, ginger beer</i>	\$8
Old World Fashioned <i>Makers Mark, Angostura Bitters, Orange, and Ginger</i>	\$10
Cucumhere Often <i>Stolichnaya Cucumber Vodka, Momokawa Pearl Sake, Melon Liqueur, lime juice, and cane sugar</i>	\$10

Wines

House	Glass	Whites	Glass	Bottle	
Cabernet	\$6	Ménage a Trois, <i>Moscato, California</i>	\$8	\$28	
Merlot	\$6	Nebel, <i>Reisling, Germany</i>	\$8	\$28	
Chardonnay	\$6	Selva Volpina, <i>Pinot Grigio, Italy</i>	\$8	\$28	
White Zinfandel	\$6	Shooting Star, <i>Chardonnay, California</i>	\$8	\$28	
Champagne	\$6	Canyon Road, <i>Sauvignon Blanc, California</i>	\$8	\$28	
Plum Wine	\$6	Carrara, <i>Pinot Grigio, Italy</i>	\$10	\$36	
Reds	Glass	Bottle			
Ménage a Trois, <i>Red Blend, California</i>	\$8	\$28	Coopers Creek, <i>Rosé, New Zealand</i>	\$10	\$36
Filus, <i>Malbec, Argentina</i>	\$8	\$28	Kim Crawford, <i>Sauvignon Blanc, New Zealand</i>	\$10	\$36
Cline, <i>Syrah, California</i>	\$8	\$28	Cakebread Cellars, <i>Chardonnay, California</i>		\$69
Meiomi, <i>Pinot Noir, California</i>	\$10	\$36	Bubbles	Glass	Bottle
Joel Gott 815, <i>Cabernet Sauvignon, California</i>	\$11	\$38	Lamarca, <i>Prosecco, Italy</i>	\$8	\$28
Napa Cellars, <i>Merlot, California</i>	\$12	\$44	Bervini 1955, <i>Spumante Rosé, Italy</i>	\$11	\$38
Coppola Director's Cut, <i>Pinot Noir, California</i>	\$13	\$46	Piper-Heidsieck Cuvee, <i>Brut, France</i>		\$65
Sebastiani, <i>Cabernet Sauvignon, California</i>	\$16	\$60			
Caymus, <i>Cabernet Sauvignon, California</i>		\$120			

Daily Specials

All Daily Specials Are Dine In Only. No Substitutions or Modifications.

Monday - Kitchen Starters 4:30 to Close

Egg Roll / Spring Roll	\$3
Edamame \$4 <i>with Blackbean sauce</i>	\$5
Pork Pot Stickers <i>steamed or pan fried</i>	\$4
Pan Fried Vegetable Pot Stickers	\$4
Cream Cheese Wontons	\$6
Masa's Bang Bang Chicken	\$6
Fried Calamari Masa Style	\$7
Crab Cream Cheese Wontons	\$7
Green Bean Tempura	\$7
Shanghai Crispy Shrimp	\$7
Veggie Spider Roll	\$7
Volcano Roll	\$7

Wednesday - Date Night 4:30 to Close

Choice of Kitchen Appetizer,
Two Regular Entrees and Donuts for \$40

Tuna Tuesday 4:30 to Close

🍣 Tuna Roll	\$4
🍣 Spicy Tuna Roll	\$4
🍣 Tuna Nigiri	\$4
🍣 Crispy Spicy Tuna Roll	\$6
🍣 Tuna Lover Roll	\$8
🍣 Spicy Tuna Tempura Roll	\$8
🍣 Crunchy Tuna Roll	\$8
🍣 Tuna Sashimi	\$8
🍣 Seared Tuna Salad	\$9
🍣 Tuna Tar Tar <i>with Wonton Chips</i>	\$9
🍣 Tuna Steak <i>with Rice or Broccoli</i>	\$14

Saturday/Sunday Kids Day 12:00 to 2:30pm

Kids 10 and under eat free from kid's menu with purchase of adult entree. One child per entree.

Lunch Served Till 2:30 Daily

Lunch Express Platter \$12

Platters served with fried rice, noodles, side dish of the day and a spring roll. Brown rice additional \$1

Mix Vegetables w/Tofu	Beef Garlic Pepper
Tofu Broccoli	Asparagus Beef Maki
Vegetable Tempura	Lucy's Famous Porkloin
Bok Choy Tofu with Shiitake Mushroom	Yellow Curry Lamb Chop
Sesame Chicken	Grilled Sesame Glazed Salmon
Sweet & Sour Chicken	Fried Fish Fillet <i>with Sweet Chili Sauce</i>
General Tso's Chicken	Spicy Shrimp
Teriyaki Chicken	Shrimp Broccoli
Chicken & Broccoli	Honey Walnut Shrimp
Mongolian Chicken	Salt & Pepper Shrimp
Chicken Cabbage <i>with Hoisin Sauce</i>	Shrimp Tempura (4pc)
Chicken Mushroom <i>with Garlic Pepper Sauce</i>	Green Bean <i>choose Chicken/Beef/TofuVeg/Shrimp</i>
Mongolian Beef	Green Curry <i>choose Chicken/Beef/TofuVeg/Shrimp</i>
Beef Broccoli	Thai Coconut Curry <i>choose Chicken/Beef/TofuVeg/Shrimp</i>
Pineapple Beef Tenderloin Tips	

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