



LUNCH

12 PM TO 4 PM

BENTO BOX

SEA BENTO BOX 18

Grilled salmon, gyoza, salad, fried rice

LAND BENTO BOX 19

Bullet steak, tuna tataki, salad, udon buri

SUSHI BENTO BOX 19

Shirashi, nigiri, tuna tataki, maki roll

VEGETARIAN BENTO BOX 16

Vegetarian maki, seaweed salad, seasonal vegetables, fried rice

SOUP

THAI SEAFOOD TOM KHA 10.50

Coconut broth, seabass, scallop, gamba

SALAD

SIT&GO

STEAK SANDWICH 15

House steak, sourdough bread, truffle mayonnaise

DUO SANDWICH 13

Tuna, smoked salmon, sourdough bread, avocado

CRAB BENEDICT 13

King crab, poached eggs, wasabi Hollandaise

KOREAN BIBIMBAP 13

Beef strips, mixed vegetables, kimchi

JAPANESE SHIRASHI POKE BOWL 15

Salmon, tuna, avocado, Japanese rice

GAMBA SPINACH SALAD 12.50

Spinach, gamba ajillo, sesame dressing

JAPANESE TUNA SALAD 14

Salad leaf, tuna, soya ponzu dressing



SUSHI & SASHIMI

ALL DAY

SPICY TUNA MAKI ROLL* 18.5

Tuna tartare, cucumber, red miso

SALMON TORCH MAKI ROLL* 16.5

Salmon, avocado, teriyaki sauce

EBI MAKI ROLL* 16.5

Black tiger shrimp, tuna, furikake, sriracha mayonnaise

CALIFORNIA MAKI ROLL* 19

King crab, avocado, ikura

SOFT SHELL CRAB MAKI ROLL 17

Softshell crab, avocado, wasabi yuzu (5 pieces)

HAMACHI MAKI ROLL* 17

Hamachi, chili, caramelized red miso

SURF & TURF MAKI ROLL* 17

Black tiger shrimp, tuna tartare, beef tataki, teriyaki

SUSHI & SASHIMI* 18

Uramaki, nigiri, sashimi, ponzu

NIGIRI SELECTION* 18

Salmon, Tuna, hamachi, beef tartare

VEGETARIAN MAKI* 15.50

Chef choice, vegetarian, maki roll

HOKKAIDO SASHIMI

Salmon, Tuna, hamachi, ponzu

9 pieces 20

18 pieces 35



*All sushi rolls come by eight



DINNER

5 PM TO 10 PM

APPETIZER

KOREAANSE STEAK TARTARE 16

80gr beef tartare, roasted garlic, kimchi dressing

JAPANESE BEEF TATAKI 13

Beef fillet, garlic chips, tataki dressing

SEABASS CEVICHE 13

Seabass, grapefruit, cherry tomatoes, chili lime dressing

MAGURO TATAKI 15

Tuna, seaweed, cucumber dressing

CRISPY PRAWN 13

Black tiger shrimp, roast pineapple, yellow cocos curry

NIWATORI KUSHI 11.50

Chicken skewers, pickle, yakitori sauce

GYUNIKU KUSHI 13

Beef spiesjes, asperges, yakitori saus

SHOAMAI 9.50

Pork & prawns dumplings, chicken, shitake, shallot soy vinaigrette

GYOZA 12.50

Chicken gyoza, ginger soy vinaigrette

HAR KAU 11

Langoustine, salmon caviar, shallot soy vinaigrette

MONEY BAGS 9

Shitake, sweet corn, green beans, carrot, wasabi yuzu mayonnaise

LOEG KUUN 9.50

Black tiger shrimp, carrot, wasabi yuzu mayonnaise

TAI TJIEN KAU 10.50

Scallop, dried shrimps, shallot soy vinaigrette

LAKSA SUI KAU 13

Pork & prawns dumplings, bonito, aksa sauce

VEGETARIAN HAR KAU 9.50

Mix seasonal vegetables in spinach dumpling, shallot soy vinaigrette

SOUP

THAI SEAFOOD TOM KHA 10.50

Coconut broth, seabass, scallop, gamba

MAIN COURSES

CHINESE DUCK SZECHUAN 20

Magret, szechuan pepper, cashew nut, pomegranate reduction

RACK OF LAMB 26

Lamb rack, cauliflower, Thai chimichurri

MASAMI HOUSE STEAK 24

Grain-fed Angus beef 180gr, mushroom, asparagus, Thai chimichurri

BEEF TENDERLOIN 27.50

200gr dry aged fillet, asparagus, truffle teriyaki foie gras sauce

GRILLED HAMACHI 21

Hamachi, seasonal mushrooms, caramelized red miso

ROCK LOBSTER 29

Canadian lobster, seasonal mushrooms, spicy yuzu

THAI FISH POT 26

Seabass, scallop, king crab, gamba, red curry

JAPANESE WAGYU A4 55

100gr Wagyu entrecôte A4, seasonal mushrooms, asparagus, truffle teriyaki

BBQ CHICKEN 19

Pak choi, ginger, Japanese soy dressing

VEGETARIAN 18

Chef's special vegetarian dish

SIDES

Fried rice 6

Japanese udon noodles 6

Luxury vegetables 6

DESSERT

ALL DAY

THAI STICKY RICE 9

Glutinous grain rice, slowly cooked pears, pandan cocos, mango sorbet

CAPPUCCINO

CRÈME BRULEE 9

Aromatic coffee crème, cocos foams, raspberry sorbet

CHOCOLATE

LEMON CRÈME 9.50

Milk chocolate, lemon crème, macadamia, lime sorbet

EXOTIC FRUITS

PLATTER 9.50

Seasonal fruits, caramel Ice



DRINKS

COLD DRINKS

Coca-Cola	2.85
Coca-Cola light	2.85
Coca-Cola Zero	2.85
Fanta	2.85
Cassis	2.85
7 up	2.95
Appelsap	2.95
Bitter lemon	2.95
Lipton ice tea	2.95
Fever Tree tonic	3.30
Ginger Ale	2.95
Chocomel	2.95
Verse jus d'orange	4.25
S.Pellegrino 0.25	2.95
Acqua Panna 0.25	2.95
S.Pellegrino 0.75	6.25
Acqua Panna 0.75	6.25

HOT DRINKS

Espresso	2.75
Koffie	2.95
Cappucino	3.25
Dubbele Espresso	4.10
Latte Machiatto	4.50
Café au lait	4.50
Fresh mint tea	3.75
Fresh ginger tea	3.75

SPECIAL COFFEE

Irish coffee (Jameson)	7.50
Spanish coffee (Tia Maria)	7.50
Italian coffee (Amaretto)	7.50
French coffee (Grand Marnier)	7.50

BEERS

Stella Artois-draft	3.75
Lefte Blond-draft	4.00
Corona	4.85
Sapporo	5.30
Becks Blue 0.0%	3.40
Lefte 0.0%	3.65

LIQUEUR

Sambuca	4.25
Baileys	4.25
Tia Maria	4.25
Licor 43	4.25
Amaretto	4.75
Cointreau	4.75
Grand Marnier	4.95

SPIRITS

Passoa	3.75
Limoncello	4.05
Bacardi Carte Blanca	4.35
Bacardi Carte Negra	4.35
Absolut Vodka	4.35
Havana Club	4.95
Bombay Sapphire	4.95

WHISKEY

Famous Grouse	3.95
Jack Daniels	5.35
J.Walker Black Label	5.75
Glenfiddich 12yr	6.50
Nikka from the barrel	7.25

COGNAC

Remy Martin VSOP	8.25
Calvados	8.25
Remy Martin XO	20

GIN & TONIC

Fuji Sunset 7.95

Bombay Sapphire, orange, cinnamon stick, tonic

Marry Me 10.95

Hendrick's, cucumber, rosemary, tonic

Wanorn Forest 12.50

Monkey 47, coriander, lime, lemongrass, tonic

COCKTAILS

Litchini 6.95

Pear Vodka, Sake, lychee, lime

Asian Lover Mojito 7.95

Bacardi Carta Blanca, lime, mint, brown sugar soda, burned cinnamon stick

Mai Tai 8.95

Bacardi Carta Blanca & Negra, Orange Curacao lime, orgeat syrup

Lotus Blossom 8.95

Absolut Vanilia, Passoa, passionfruit syrup, white egg, shot champagn

Singapore Sling 11.95

Gin, Benedictine, lime soda, cherry brandy

MOCKTAILS

Virgin Pina Colada 7.50

Cocos, pineapple juice, crushed ice, Maraschino kers (Met Bacardi 8.50)

Virgin Mojito 7

Limoen, munt, bruine suiker, Sprite of Gingerale (Met Bacardi 8)

TEA

Specially selected for MASAMI by YUMCHATEA

LONG JING

Green

The most famous roasted green tea in China. The fresh tealeaves are roasted in a wok to enhance the aroma's and tastes.

Full, creamy, nutty.

280 ml = 3 cups

HUANG JIN GUI ROSES

Oolong + flower

The rose buds and lightly oxidized oolong tea contains lots of antioxidants which stimulates the production of collagen, an essential component for a shiny healthy skin.

Fresh, Flowery and lightly spiced up.

BAI MU DAN LAVENDER

White + flower

White tea contains polyphenols and flavonoids, which is healthy. While fresh lavender will help calming your mind and body.

Smooth, refreshing with a hint of sweetness.

4.50

DRAGON PEARL

White

To absorb the jasmine aroma within the young white tea, it is steamed 8 times with tons of fresh jasmine blossoms.

Spicy with flowery jasmine.

600 ml = 6 cups

YUNNAN BLACK

Black

Fully oxidized wild tea in the mountainous region of Lincang, which gives this black tea the richness, soft and a creamy mouth-feel.

Fruity, smokiness, cocoa and caramel.

6.75

Single estate, organic, direct trade