

STEAK & GRILL

CHARCOAL GRILLED WAGYU STEAK

Japanese Wagyu Beef, A5 Grade

RUMP	100g	\$ 42	200g	\$ 80
ICHIBO (Culotte)	100g	\$ 60	200g	\$ 115
SIRLOIN	100g	\$ 80	200g	\$ 150
TENDERLOIN	100g	\$ 85	200g	\$ 160
CHATEAUBRIAND (Mid of Tenderloin)	100g	\$ 110	200g	\$ 210

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

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

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

Premium Australian full blood wagyu beef, with some vegetables

RARE GRILLED TUNA \$ 38

with Mesclun salad, Garlic butter sauce

GRILLED SALMON \$ 38

with couscous, tomato sauce, tartar sauce

GRILLED PORK CHOP \$ 38~68

Iberico pork (Cebo)

CHARCOAL GRILLED CHICKEN THIGH Boneless \$ 25

HAMBURG

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

100% Japanese wagyu beef, A5 grade

SAUCE : MASA Original, Ponzu, Sweet Dashi, Demi-glace, Black Pepper

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

MASA COMBO \$ 65

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

SLIDER BURGER \$ 22

100% Japanese wagyu beef, A5 grade

BBQ sauce, Tartar sauce, Cheese, Buns(made by "Kamome Bakery")

SIDE DISH

FRENCH FRIES \$ 10

BAKED MASHED POTATO \$ 15

SAUTEED SPINACH \$ 15

CREAMED SPINACH \$ 15

SAUTEED MUSHROOMS \$ 15

SAUTEED CORN \$ 15

MACARONI GRATIN \$ 20

RICE & BREAD

BAKED BEEF CURRY RICE \$ 25

with Egg, Cheese

FRIED GARLIC RICE \$ 20

with Minced beef in a hot stone bowl

GOHAN SET \$ 9

Steamed Rice, Miso Soup, Japanese Pickles

STEAMED RICE \$ 3

"Koshihikari" Rice from Japan

KO PAN made by "Kamome Bakery" \$ 3

GARLIC BREAD \$ 8

PRETZEL \$ 6

with Maple butter