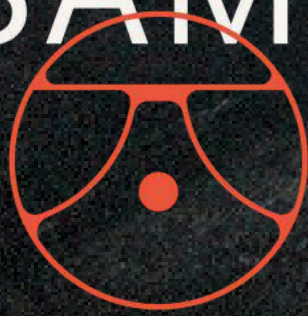


CASA MASAMOTO



casamasamoto.com

CASA
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Truffle Fries

Crispy Greens



Salmon Crispy Tacos

STARTERS

STARTERS

Masamoto Edamames \$92

Grilled edamame + chili + spicy house sauce

Butter Edamames \$86

Grilled edamame + garlic butter + spices

Crispy Greens \$131

Brussel sprouts + broccoli + spicy eel sauce +
tempura pistachios

Tempura Mix \$166

Tempura shrimp + tempura vegetables (asparragus + broccoli +
zucchini + carrot + mushroom + onion)

Rib Eye Gyozas \$146

Rib Eye stuffed seared wontons+ chile de árbol rayu sauce

Salmon Crispy Tacos \$146

Salmon tartar + Crispy Wonton taco + cucumber + spicy mayo (4 pcs)

Bluefin Tuna Toast \$231

Wontons + Bluefin tuna tartar + avocado slices

 ***Curricanes Mixtos*** \$348

Bluefin tuna and salmon rolled slices + stuffed with tampico



STARTERS



Tuna Ceviche

\$92

Fresh marinated bluefin tuna cubes + avocado + serrano chili + pico de gallo + light vinaigrette

Tempura Shrimp

\$154

Tempura popcorn shrimp + covered with sweet and sour sauce

Tuna Crispy Rice

\$239

Crispy fried Gohan rice cubes + Bluefin tuna cubes + spicy mayo + chives + truffle oil

Shrimp Kushiages

\$152

Paneo breaded Shrimp + cream cheese + house tartar dressing (4 pcs)

Manchego Kushiages

\$136

Panko breaded Manchego cubes + house tartar dressing (4 pcs)

Truffle Fries

\$128

French fries + parmesan cheese + homemade black truffle aioli

Masamoto Salad

\$187

Mixed lettuce + kanikama + cucumber + avocado + Cherry tomato + asparagus + beet + carrot + tomato dressing



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Sashimis & TRADITOS

Sashimi Mixto

CASAMASAMOTO CASAMASAMOTO-CASA

CASA
MASAMOTO

SASHIMIS & ***SASHIMIS & TIRADITOS***

Rib Eye Tataki \$278

Seared Rib eye slices + spicy ponzu + pico de gallo + fried garlic chips

Tuna Tataki \$330

Seared bluefin tuna thin slices + spicy ponzu + pico de gallo + fried garlic chips

Spicy Truffle Hamachi \$282

Fresh Hamachi in thin slices + black truffle oil + soja yuzu + fried garlic chips

Salmon Yuzu \$226

Fresh salmon in thin slices + yuku kasha + fried garlic + chives (

Mixed Sashimi \$525

Bluefin tuna + salmon + hamachi. Thin or thick cut, prepared 100% to your taste.

Toro Sashimi *

Bluefin Tuna toro in thin slices.

**Subject to Availability*



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Yakimeshis
Yakimeshis
YAKIMESHIS

YAKIMESHIS

Vegetables \$98

CRISPY RICE BOWL + VEGETABLES

Chicken \$134

CRISPY RICE BOWL + CHICKEN + VEGETABLES

Rib Eye \$198

CRISPY RICE BOWL + RIB EYE + VEGETABLES

Shrimp \$142

CRISPY RICE BOWL + SHRIMP + VEGETABLES

crunchy

☆ *Masamoto* ☆ \$208

RICE BOWL WITH RIB EYE + SHRIMP + BACON + VEGETABLES

Fan favorite



CASA
MASAMOTO

the real sushi

**NIGIRIS
NIGIRIS
NIGIRIS**

TYKYK



Nigiris
Nigiris
Nigiris



FYI:

ni·gi·ri

/ni'girē/ (c.m.) Sushi consisting of a small rice ball molded by hand, with nikiri or wasabi sauce, topped with fresh fish or other seafood.

Shrimp

\$65

Tuna

\$75

Hamachi

\$71

Salmon

\$68

Toro

\$86

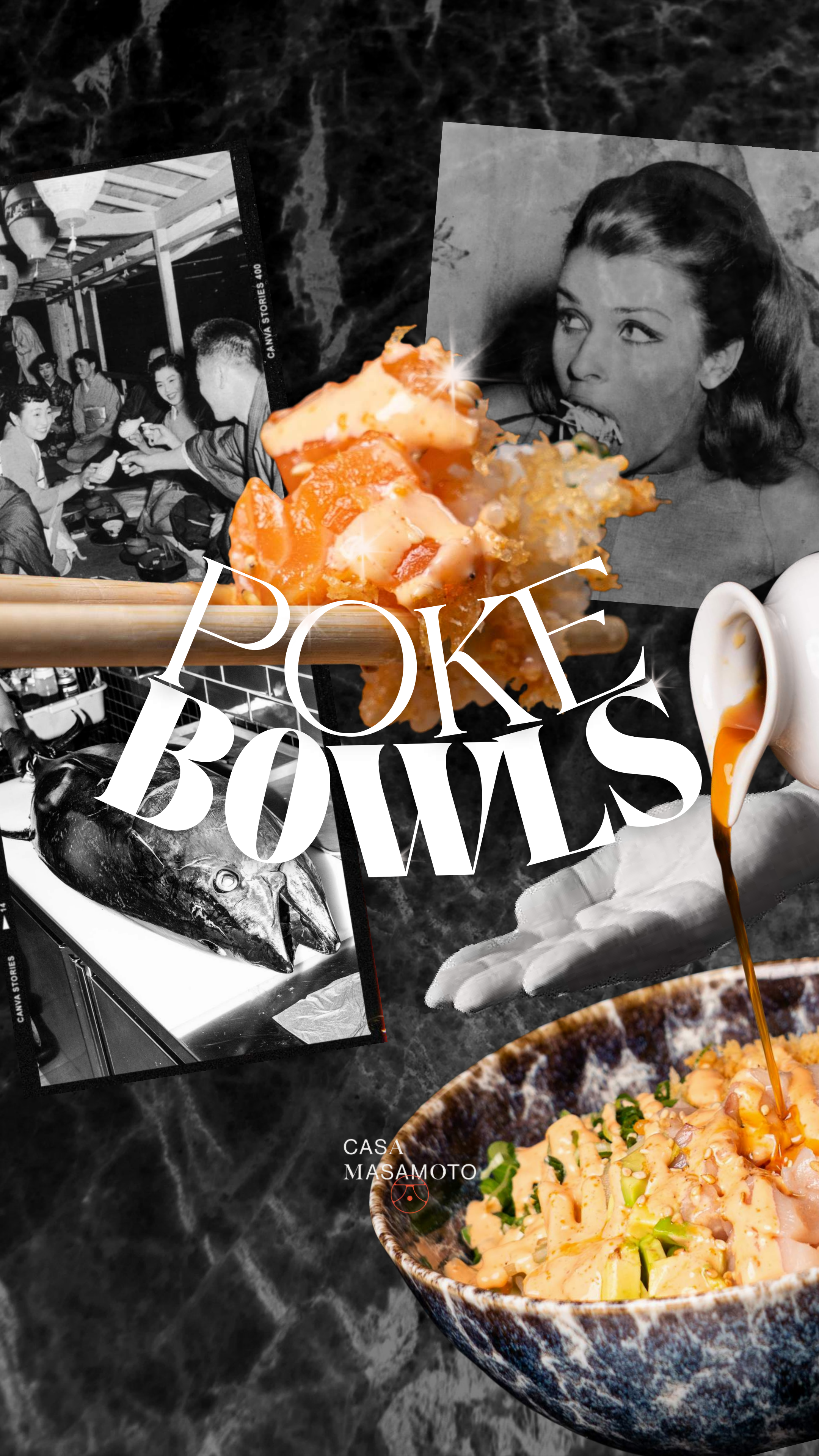
**Subject to Availability*

“NIGIRI IS THE MOST TRADITIONAL PIECE OF JAPANESE CUISINE”

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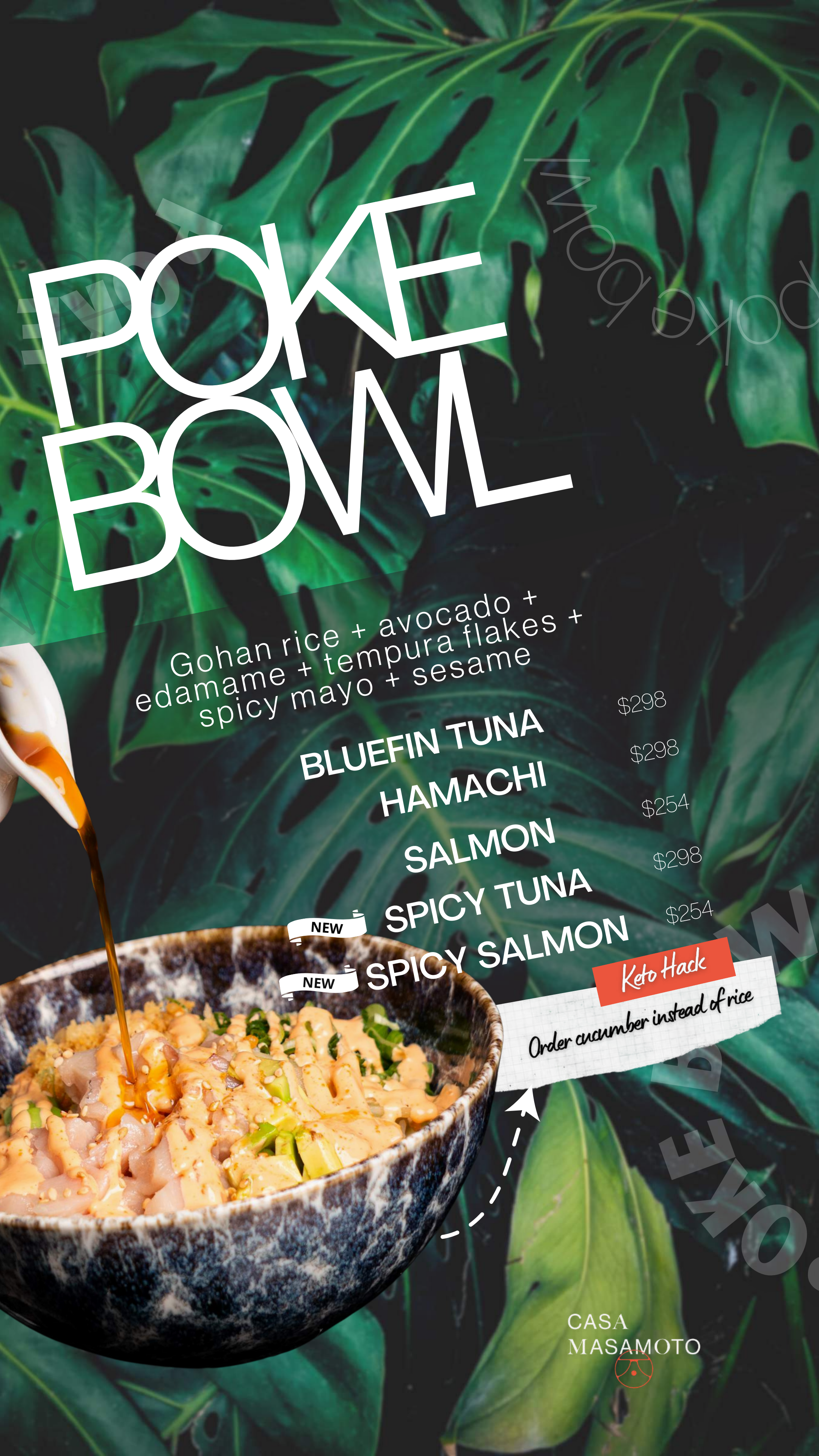
NIGIRI'S



POKE BOWLS

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POKE BOWL

Gohan rice + avocado +
edamame + tempura flakes +
spicy mayo + sesame

BLUEFIN TUNA
HAMACHI

\$298

\$298

SALMON

\$254

SPICY TUNA

\$298

NEW

SPICY SALMON

\$254

NEW

Keto Hack

Order cucumber instead of rice

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SPICY TUNA

OUR SIGNATURE MAKIS



RAINBOW



MAKIS - MAKIS - MAKIS - MAKIS - MAKIS

ma•ki /'mäkē/ (c.m.) Typical Japanese dish that consists of wrapping fresh fish and other ingredients in a slice of nori seaweed, forming a roll and cut into small bites.



Yasai Salad \$121
Kanikama + cucumber slice + asparragus + beet + avocado + lettuce

Special California \$178
Tempura shrimp + asparragus + avocado + tempura flake + tobiko + sweet and sour sauce

Third \$178
Crab + shrimp + avocado + cucumber + cream cheese + a dash of eel sauce

Piscis \$195
Tempura avocado + shrimp + cream cheese + tampico + eel sauce + sweet and sour sauce + furikake.

11 \$168
Panko breaded + tempura shrimp + chipotle + avocado + cream cheese + tampiko + eel sauce.

Spicy Tuna \$252
Bluefin tuna + soja sauce + sriracha + fine chives + sesame oil.

KETO *Salmon Maki* \$348
Salmon + shrimp + eel + avocado + dash of garlic aioli + dash of eel sauce + (No rice and no seaweed)



ma•ki /mäkē/ (c.m.) Typical Japanese dish that consists of wrapping fresh fish and other ingredients in a slice of nori seaweed, forming a roll and cut into small bites.



Rainbow

\$195

Bluefin tuna + salmon + avocado + shrimp + cucumber + crab

Virgo

\$252

Bluefin tuna + tempura flakes + avocado + chives + sweet and sour cream + Mamenori

Golden Truffle

\$264

Flamed Hamachi + truffle aioli + fried leek + avocado + cucumber + chives

Austin

\$278

Salmon + Hamachi + avocado + cream cheese + cucumber + bluefin tuna tartar.

Masamoto

\$285

Eel + avocado + salmon + shrimp + tampico + dash of garlic aioli



Sagittarius

\$285

Bluefin tuna + asparragus + avocado + spicy mayo + scallion onion +dash of truffle + garlic aioli + tempura flakes

Toro Maki *

\$462

Bluefin tuna toro + truffle oil + avocado + cucumber + fine chives + toro tartar

**Subject to Availability*



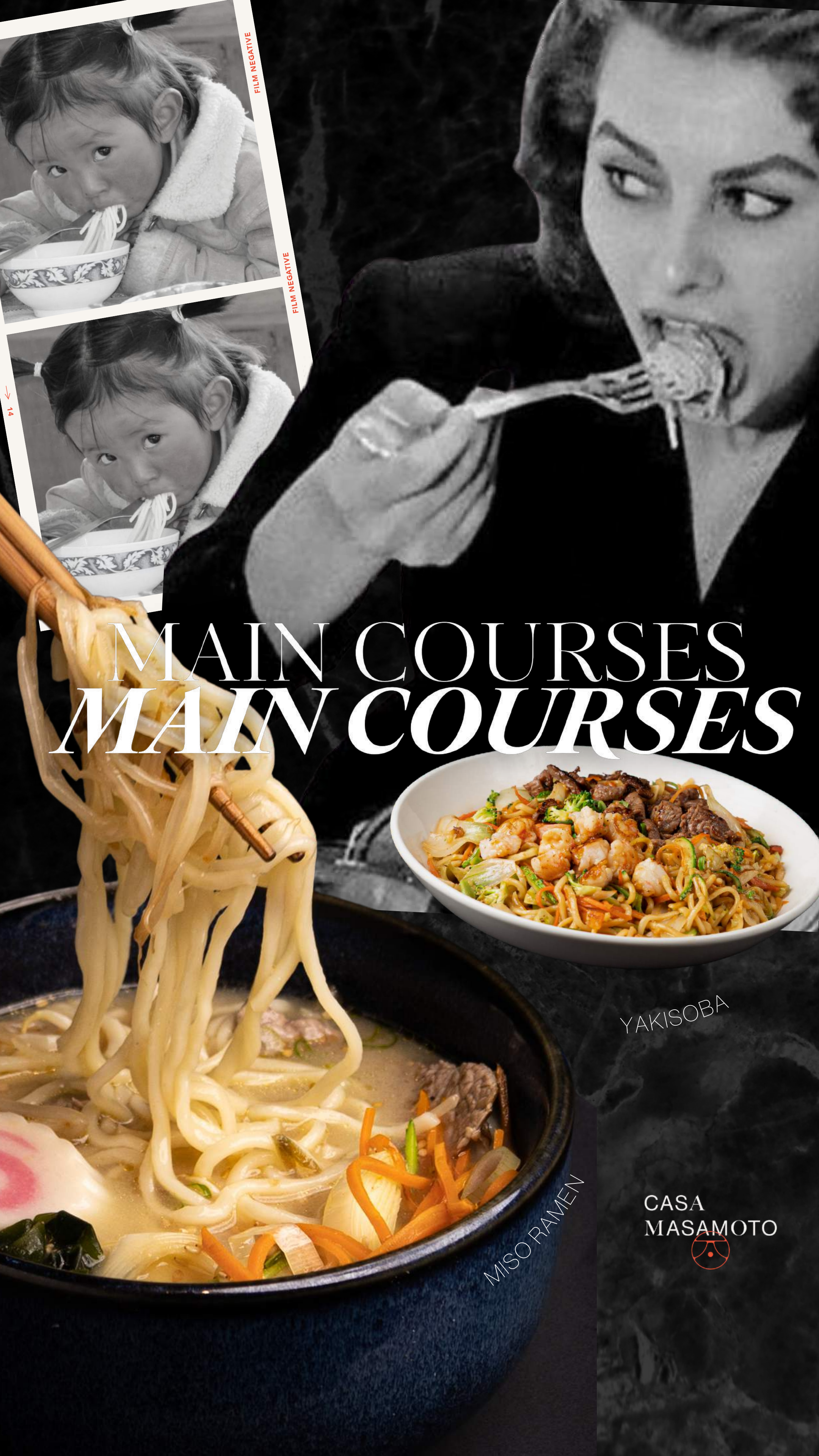


FILM NEGATIVE

FILM NEGATIVE



→ 14



MAIN COURSES *MAIN COURSES*



MISO RAMEN



YAKISOBA

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Main Courses

Miso Ramen Rib Eye \$285

Traditional miso ramen soup + rib eye slices + dash of sesame oil.

Yakisoba \$242

Rib eye and shrimp on ramen soup + noddles with vegetables + secret peanut sauce

Red Snapper Tempura \$372

Red snapper tempura cuts + tempura cutlery + dash of sriracha + rice vinaigrette

Teppanyaki

Oriental style grilled vegetables + Gohan rice bed + special sesame sauce

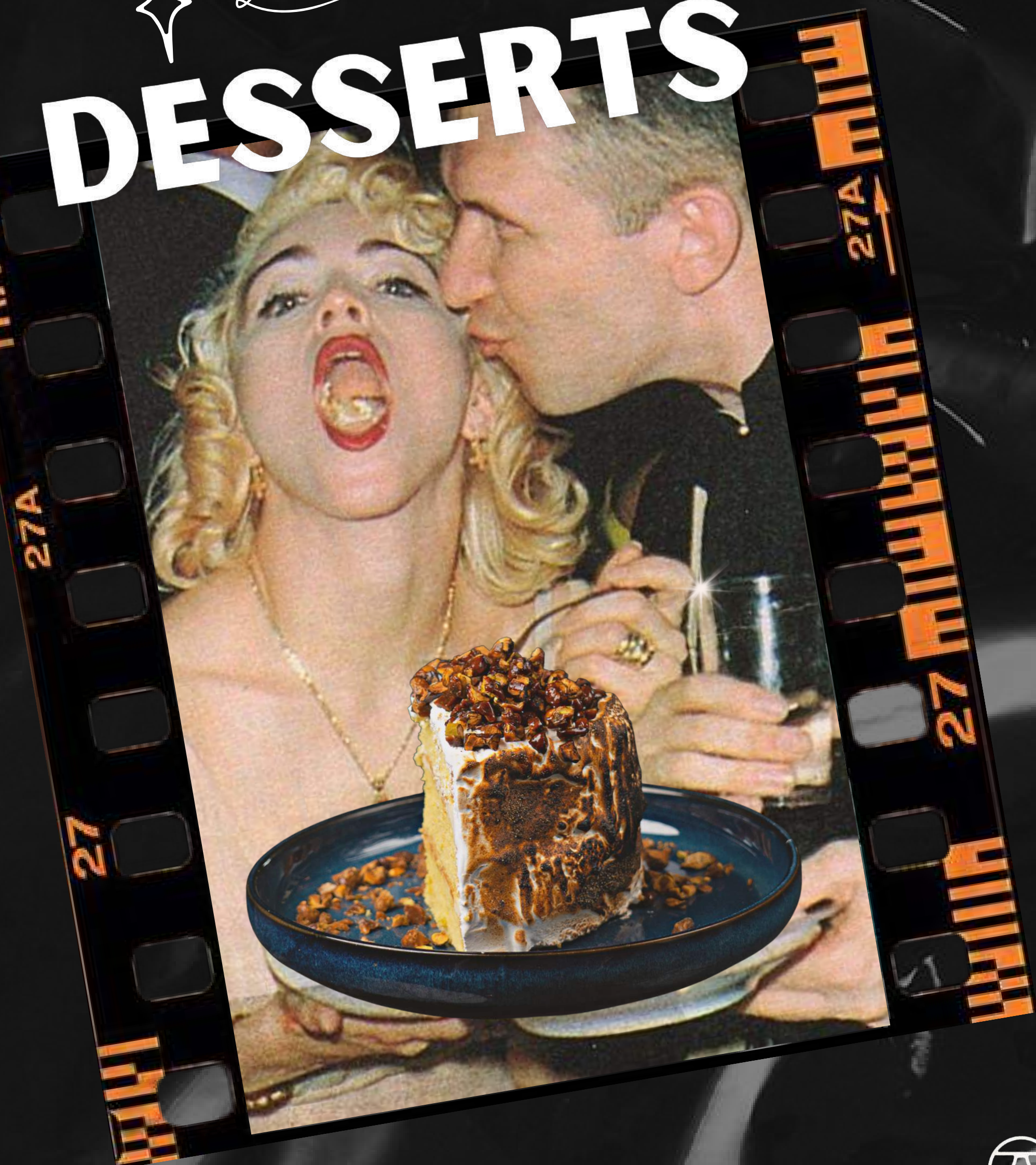
RIBEYE	\$412	SHRIMP	\$289
CHICKEN BREAST	\$269	SPECIAL	\$442
		Rib Eye + Shrimp + Salmon	



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Life is short, eat the
damn cake

DESSERTS





desserts

Flamed Pistachio

\$219

Classic cheesecake + berries glaze + fresh blueberries layer.

Blueberry Cheesecake

\$209

Cheesecake clásico + glaseado de frutos rojos
+ capa de blueberries frescas

Hershey's Brownie

\$189

Fudgy Brownie made with hershey chocolate + vainilla snowball

Strawberry Mostachon

Traditional mostachon of pecan nut of Allende,
Coahuila + sweet cream topping + strawberry slices.



IT'S SOMEONE'S BIRTHDAY
SOMEWHERE
SO EAT THE CAKE



SIGNATURE DRINKS